

From Pristine Waters

local seafood prepared to your liking offered as a lunch or dinner portion. with cole slaw & choice of fries, cheese grits or homemade chips

	smaller appetites	entrées
Apalachicola Bay Oysters 'Our Day Jewels'	\$12.95	\$ 17.95
Jumbo Gulf Shrimp	\$13.95	\$18.95
Fresh Black Grouper cleaned daily, never frozen	\$ 14.95	\$ 20.95
Wild Caught Flounder	\$9.95	\$17.95
Local, sweet and succulent Calico Scallops	\$11.95	\$18.95
Wild Caught Popcorn Shrimp	\$13.95	\$18.95
Fruits of the Sea Sampler * grouper, oysters, shrimp, calico scallops*		\$23.95

Oysters Droumet

Caroline's Broiled Asian Trifecta - a sure bet - two each

Oysters Asian Barbeque Delight

Oysters Kayarain with wasabi mayonnaise

Oysters Motoyaki - a Japanese white sauce with a hint of onion

Oysters Lim-O-Zine

bay oysters and artichokes poached in champagne and cream over tender baby spinach and layered in puff pastry

Noontime Favorites

'From the Bayou'

a warm and hearty etouffe from apalachicola bay oysters and crawfish simmered in the cajun classic over rice with grilled foccacia bread

Champagne Shrimp N Greens

grilled jumbo gulf shrimp over fresh baby mozzarella, baby spinach and fresh tomatoes, dressed with a champagne and tarragon mignonette with grilled foccacia

Crab Quiche and White Bean Soup

fresh oven baked Quiche filled with lump crab, tomatoes and mozzarella, served with a cup of White Bean and Chorizo Soup. A Favorite! Favorite!