

TODAY'S FRESH FISH SELECTION

We pride ourselves on serving the best fresh fish anywhere. Our Chefs will only prepare fish meeting our rigorous freshness and quality standards. As a result, certain fish may periodically be unavailable. All of our selections are Market price.

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|---|------------------------------------|----------------------------------|--------------------------------------|--|
| <input type="checkbox"/> Chilean Sea Bass | <input type="checkbox"/> Flounder | <input type="checkbox"/> Tuna | <input type="checkbox"/> Red Snapper | <input type="checkbox"/> Grouper |
| <input type="checkbox"/> Speckled Trout | <input type="checkbox"/> Tilapia | <input type="checkbox"/> Redfish | <input type="checkbox"/> Golden Tile | <input type="checkbox"/> Rainbow Trout |
| <input type="checkbox"/> Salmon | <input type="checkbox"/> Mahi Mahi | <input type="checkbox"/> Wahoo | <input type="checkbox"/> Ling | <input type="checkbox"/> Halibut |

RAW BAR & SHELLFISH

- Tuna Sampler** The best of both worlds! Zesty tuna tartare drizzled with wasabi cream and peppered tuna with avocado 13.99
- Oysters on the Half Shell** 1/2 dozen 6.99 dozen 10.99
- Oysters Rockefeller** 1/2 dozen with spinach cream sauce 12.99
- Shrimp Cocktail** 12.99
- Crab, Avocado and Mango Tower** A layered savory delight, drizzled with basil oil. 14.99
- Oysters Waterman's** 1/2 dozen oysters on the half shell fried and topped pico de gallo and lemon butter 9.99

APPETIZERS

- Jumbo Lump Crab Cake** With tobiko dynamite sauce 15.99
- Oyster Bar Trash** Blackened shrimp with crabmeat 15.99
- Fried Calamari** Traditional style served with marinara sauce 9.99
- Crab and Spinach Stuffed Shells** With béchamel sauce and Parmesan cheese, in a roasted red pepper sauce 9.99
- Appetizer Sampler** Seafood Quesadilla, Shrimp Cabo and stuffed jalapeños 13.99
- Seafood Quesadilla** Shrimp, crab and crawfish with melted Pepper Jack cheese in a spinach tortilla, served with corn pico relish 10.99
- Stuffed Jalapeños** HOT! HOT! HOT! 8.99
- Shrimp Cabo** Shrimp stuffed with Pepper Jack cheese, wrapped in Applewood bacon and lightly fried. Served with corn pico relish and roasted red pepper sauce 9.99
- Romano Crusted Asparagus** Crab & tomato bruchetta beurre blanc 10.99

SOUPS

- | | Small | Large |
|---|-------|-------|
| Chicken and Sausage Gumbo | 7.25 | 8.99 |
| Seafood or Shrimp Filé Gumbo | 7.25 | 8.99 |
| Clam Chowder | 5.99 | 7.99 |
| Crab Bisque | 7.99 | 9.99 |
| Lobster Bisque | 7.99 | 9.99 |

SALADS

- House Salad** 6.99
- Caesar Salad** 8.99
- Tomato Caprese Salad** New style! Fresh mozzarella, prosciutto, basil, romaine heart spear and balsamic glaze 8.99
- Chicken, Apricot & Pecan Salad** A G's twist on a classic, served with mixed greens and savory grape tomatoes 10.99
- BLT Salad** Applewood smoked bacon, Boston bibb lettuce, oven roasted plum tomatoes and red grape tomatoes tossed in our Dijon vinaigrette 7.99
With chicken. 11.99
- Chopped Spinach Salad** With warm bacon dressing, chopped egg, bacon, mushrooms and radish 8.99
- Iceberg Wedge** With applewood smoked bacon, red and yellow tomatoes, and blue cheese dressing 8.99
- Beefsteak Tomato & Mozzarella** Red onion, basil and balsamic 9.99
- Shrimp & Jumbo Lump Crab** Fresh mozzarella, hearts of palm, red and yellow tomatoes in a basil balsamic glaze, drizzled with remoulade 14.99

SHRIMP & SHELLFISH

- Fried Shrimp** 18.99 **Broiled Shrimp** with Parmesan risotto 19.99
- Crab Stuffed Shrimp** Jumbo lump crab stuffed shrimp served with Parmesan risotto 18.99
- Pan Seared Scallops** Ginger soy sauce, wasabi cream, with Asian green beans 20.99
- Coconut Shrimp** Coconut ginger rice and sweet plum sauce. 17.99
- Creamy Cornmeal Fried Oysters** 17.99
- King Crab Legs** Market
- Crab Cake Dinner** 28.99
- Cold Water Lobster Tail** (8 oz.) served with haricot vert and Parmesan risotto Market
- Shrimp Cabo** Shrimp stuffed with Pepper Jack cheese, wrapped in Applewood bacon and lightly fried. Served with corn pico relish and roasted red pepper sauce 17.99

PLATTERS

- Mixed Grill** The perfect combination! Jumbo lump crab cake, broiled shrimp over risotto and grilled Mahi Mahi with avocado and grilled salsa 29.99
- Del Mar** A Trio of Specials! Our famous Redfish Francese, Mahi Mahi topped with avocado and grilled salsa, drizzled with corn fondue and 3 crab stuffed shrimp served with Parmesan risotto 26.99
- Fried Seafood Platter** Mama Leona Catfish, fried shrimp, stuffed shrimp, coconut shrimp and cornmeal oysters. 24.99
- Fried Shrimp & Oysters** 19.99
- Shrimp Platter** Three of our favorites—Shrimp Giuliani, Shrimp Cabo and Crab Stuffed Shrimp. 22.99

PASTAS

- Crab and Spinach Stuffed Shells** With béchamel sauce and Parmesan cheese, in a roasted red pepper sauce 19.99
- Whole Wheat Chicken Pasta** A little lighter fare! Wheat pasta with grilled chicken, spinach, mushrooms and tomatoes 16.99
- Shrimp or Chicken Fettuccine** Tossed in a creamy Alfredo sauce, topped with Parmesan and roma tomatoes 15.99
- Carbonara** Fettuccine tossed, prosciutto, mushrooms and roma tomatoes in a white wine béchamel sauce 16.99 With lobster 20.99

FRESH FISH SPECIALTIES

- Redfish Louisiane** Blackened with crabmeat, crawfish and mushroom beurre blanc 21.99
- Hazelnut Trout** Lightly breaded with a hazelnut crust, topped with grilled tomato salsa, shrimp and drizzled with lemon butter 18.99
- Grilled Mahi Mahi** Topped with avocado and roasted tomato salsa and served with Parmesan risotto and haricot vert. 21.99
- Prosciutto Salmon** Wrapped in prosciutto and finished with mango and balsamic glazes. Served with Asian green beans and lemon butter sauce 19.99
- Grilled Salmon Cereffe** A savory sensation! Salmon grilled to order and topped with roasted portobello mushrooms and drizzled with lemon butter. Served with Parmesan risotto and haricot vert 20.99

STEAKS & POULTRY

- NY Strip** (12 oz.) 29.99
- Filet** (8 oz.) 29.99
- Ribeye** (12 oz.) 28.99
- Filet and Lobster Tail** Market
- Chicken Romano** Pan seared with a blend of Romano cheese and panko bread crumbs, served with lemon shallot butter and tomatoes 17.99
- Char-Grilled Chicken Breast** Served with haricot vert and coconut ginger rice. 16.99

Signature Selections

- Snapper La Griglia** A delicate champagne grape sauce gives unexpected flavor to our sautéed snapper topped with lobster and crabmeat, and served with Parmesan risotto and roasted vegetables 26.99
- Stuffed Flounder** Each delicious bite filled with jumbo lump crabmeat. Served with Yukon Gold mashed potatoes and haricot vert. 25.99
- Shrimp Giuliani** Parmesan crusted shrimp, topped with fresh Mozzarella cheese, Served over a light tomato sauce 18.99
- Mama Leona's Country Fried Catfish** Flour dusted with a hint of Dijon & hot sauce 15.99
With shrimp 17.99
- Snapper Tuscano** Romano panko breaded with roasted artichoke hearts and tomato bruchetta beurre blanc. 24.99

SIDE DISHES

- Creamed Spinach** 6.99
- Roasted Vegetables** 3.99
- Haricot Vert** 3.99
- Parmesan Risotto** 4.99
- Yukon Gold Mashed Potatoes** 3.99
- Grilled Asparagus** 6.99

Ask your server for today's dessert selections
Espresso 3.25 • Cappuccino 4.25

18% gratuity will be added to parties of 6 or more. Our staff will be happy to prepare your meal without butter or oils where possible.

CAUTION: There may be small bones or shell in some fresh fish and shellfish. Wines and various foods contain sulphites. Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.

DISTINCTIVE DINING

Available Sunday through Thursday only
\$25.99

Choice of Starter

Soup of the Day • Caesar Salad

Choice of Entrée

Crab Stuffed Shrimp • Grilled Mahi Mahi • Chicken Romano • Fried Seafood Platter

Choice of Dessert

Key Lime Pie • Cheesecake