Snacks

Spicy garlic glazed fried chicken , watermelon pickles 9.50
Rabbit paté, celery root slaw, horseradish9.00
Fried chicken gizzards , creole honey mustard
Mini cheeseburgers, bacon-onion marmalade10.00
Fried oysters, creole tomato dressing
Country fried onion rings6.50
Crabmeat pies10.00
Smokey lamb ribs, mayhaw glaze12.00
Shrimp in a cup, spicy gioli9.75

Soups

Creamy oyster stew	00
Heirloom tomato soup, grilled ham & cheese 8.0	00
Shrimp and sausage gumbo 8.0	00

Salads

Purple hull pea, hog's head cheese, poached yard egg 8.00
Crab ravigote, avocado, bacon 12.50
Bibb lettuce , green "goddess" dressing 8.00
Cobb salad
Organic mixed greens , tomatoes cucumber & red onions 7.00

Sandwiches

Tender roast beef tongue , mushroom gravy, open faced 9.50
Local corned beef , sauerkraut, rye
Short rib "Sloppy Joe" , onion Kaiser roll
Shrimp & spicy sausage po-boy
Fried seafood po-boys Gulf fish 12.00 busters 16.50 oysters 14.50 shrimp 12.50
Perfect pig po-boy, shoulder, ham, belly, pickled vegetables 12.50
The Sicilian (hot or cold)
Chicken breast, bacon, piquillo pepper
Housemade bologna , spicy chow-chow
Shrimp salad sandwich

SIDES

CREAMY COLE SLAW	3.00
LOUISIANA JASMINE RICE	2.50
SOUTHERN GREENS	4.00
BLACK-EYED PEAS AND RICE	4.00
JALAPEÑO CHEESE GRITS	4.00
FRENCH FRIED POTATOES	3.00
SEASONAL VEGETABLES	3.00
MASHED POTATOES & GRAVY	3.00

HOUSEMADE FOOT LONG ALL BEEF SECTOR FRANK7.00 Additional Frank Toppings

Topp	ings
Caramelized Onions	1.00
Sauerkraut	1.00
Cheddar Cheese	1.00
Cole Slaw	1.00
Chili	1.00



Sector Sodas \$6.00 QUART OBOTTLES

Pineapple O Nectar Melon



Apple honey Seasonal

KIDS LUNCH BOXES 12 & 7 with fries, soft drink, cookie and surprises take the lunch box home \$5

Main Courses

(Gracie's blue crab and sausage stew 17.00)
:	Meatloaf, mashed potatoes)
(Crispy buster crabs, baked jalepeño cheese grits)
	Beef short ribs, house mac-n-cheese)
•	Char-grilled Gulf Fish , grilled vegetables, citrus side salad)
•]	Jumbo Shrimp Creole , Louisiana jasmine rice)
(Chicken fried steak, mushroom gravy)
1	Hanger steak, mushrooms, french fried potatoes)
(Chicken and Dumplings14.50)
	Pork cheeks, corn bread, black-eyed peas)
•	Nick's North African Campaign Chicken, Israeli couscous)
:	Lamb meatballs, ricotta stuffed tortelli pasta, tomato sauce)

Housemade Corn Dog Fried Shrimp Mini Cheeseburger Mac-N-Cheese **Grilled Cheese**

Milk Shakes \$5.50 make it malted, add 50 cents

Bananas "Foster" Strawberry Chocolate Seasonal Vanilla

Peppermint Pattie 5.0	00
Hazelnut, Chocolate Banana Split 7.0	00
Warm apple pie, ice cream 7.0	00

Cupcakes 1 for \$250 or 4 for \$8
Red Velvet, cream cheese icing

Devil's food cake, nutella Meyer lemon, meringue icing, coconut

Sugar cane iced, candied bacon Seasonal Flavored



TKI & TALL DRINKS \$8.00

Big Mamou

Bacardi rum, mango, mint, soda

Deep Purple

Absolut vodka, Bombay dry gin, Bacardi rum, Blue Curacao, grenadine

Planter's Punch

Coruba rum, Bacardi rum, pineapple juice, grenadine

Singapore Sling

Bombay gin, Benedictine, Cointreau, Cherry Herring, bitters, lime juice

Zombie

Bacardi Superior, Spice, and 151, Cherry Brandy, lemon & orange juice

Moscow Mule

Stolichnaya vodka, lime juice, ginger beer

Mint dulap

Wild Turkey, mint, cane sugar

Brandy Milk Punch

Brandy, cream, vanilla, nutmeg





Ask about our rotating draft beers

On Tap \$5.00 Abita Amber

smooth, malty Munich style lager with a hint of caramel

Blue Moon

light Belgian style wheat ale with spicy citrus flavors

P-40 "Warhawk"

Pilsner style light lager

P-51 "Mustang"

rich dark amber with balance malt and hops

Throwback Beers \$2.50

Pabst Blue Ribbon

Dixie

Miller Lite

Miller Highlife

Coors Banquet

Budweiser

Bud Light

Sharps N/A

Bombshell Blonde **Buried Hatchet Stout**

Heiner Brau Kolsch

Canned Beer \$4.00

Modelo

Heineken

Michelob Ultra



Sparkling Lunetta Prosecco 8 Piper Sonoma Blanc de Blanc 10

Blush

Montevina White Zinfandel 6

Riesling

Chateau Ste Michelle 7

Pinot Grigio Caposaldo 7

Graffigna 8

Sauvignon Blanc Kim Crawford 9 Rodney Strong 8

Chardonnay Sonoma Cutrer "Russian River Ranches" 10 Kendall Jackson 9

Pinot Noir

Le Grand 8 La Crema 10

Merlot

14 Hands 7 Blackstone 8

Malbec

Graffigna 8

Cabernet Sawignon Silver Palm 11 Hess 10

Zinfandel Folie a Deux 10

House

White 6 Red 6



Last Waltz

Stolichnaya vodka, strawberry, mint, ginger, champagne

Tequila Mockingbird

El Jimador tequila, vermouth, Luxardo, B&B, orange juice, pineapple juice, soda, Tabasco

Ramos' Gin Fizz

Bombay gin, lemon and lime juice, orange flower water, egg white

Jerry's Banana Bomber

Sailor Jerry's spiced Navy rum, creme de banana, Benedictine, orange juice, grenadine

\$8.00 Cocktails



Pink Lady

Bombay gin, Calvados brandy, lemon juice, grenadine, egg white

Sazerac

Sazerac rye whiskey, bitters, Herbsaint rinse

Old Fashioned

Wild Turkey, orange, cherry, bitters

Paradise

Bombay gin, apricot brandy, orange

Grasshopper

crème de menthe, crème de cocoa, cream

Pink Squirrel

crème de noyeaux, crème de cocoa, cream

Rob Roy

Dewars scotch, sweet vermouth, bitters, cherry

Side Car

brandy, Cointreau, Iemon juice

Tom Collins

Bombay gin, lemon & lime juice, soda, sugar

French 75

Bombay gin, lemon juice, champagne

Stinger

brandy, créme de menthe

Scarlett O'Hara Southern Comfort, peach, lime juice

Professor

Absolut vodka, lemon juice, soda, pineapple juice

Blood & Sand

Dewars scotch, sweet vermouth, cherry brandy, orange juice

