



Starters

Southern Fried Crispy Oysters **\$10**

Corn Meal dusted with a Crunchy Roasted Pepper Salad and served with a Fragrant and Fiery Tomato Sauce

Cajun Spiced Seared Tuna Tataki **\$13**

Rare seared Yellowfin Tuna with Crunchy Tropical Fruit Salad and Spicy Korean Dressing

Dynamite Tempura Shrimp **\$12**

Crispy Fried Sweet Shrimp with Spicy Asian Salad and Spicy Mayonnaise

Chinese Baby Back Ribs **\$11**

Sweet Soy, Star Anise, Cinnamon, Orange Honey Glaze, Scallions

Chef's Trio of Chilled Dips **\$11**

Roasted Corn and Black Bean Salsa, Southern Green Tomato and Jalepeno Relish, & Guacamole with Cool Lime Drizzle Served with Tri Colored Tortilla Chips

Tuna Poki **\$12**

Diced Yellowfin Tuna, Sweet and Spicy Soy Drizzle, Fried Wonton, & Wakame Seaweed Salad

Seafood Cake **\$11**

Topped with Mango Salsa & Served with Lemon Butter

Soup

Cajun Gumbo **Cup \$5 Bowl \$8**

Andouille Sausage, Tasso Ham, Chicken, Crawfish, Charred Corn, Okra and Rice

Soup Du Jour **Cup \$4 Bowl \$7**

Salads

Mozzarella and Tomato **\$11**

Fresh Mozzarella, Tomatoes, Basil, Baby Greens, Bermuda Onions, Balsamic Reduction, & Virgin Olive Oil

Baby Spinach Salad **\$11**

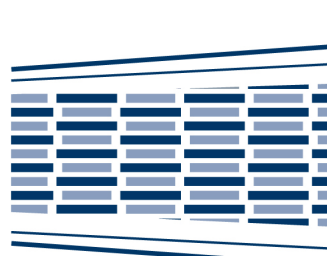
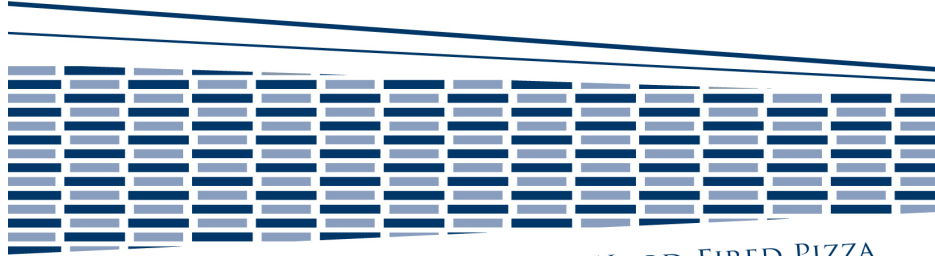
Tender Baby Spinach Topped with Sliced Strawberries, Mandarin Oranges, Bermuda Onion and Banana Bread Croutons Drizzled with Raspberry Vinaigrette

Marker 92 **\$5**

Baby Greens, Sun Cured Olives, Tomatoes, Hearts of Palm, Candied Walnuts with Citrus Dressing

Caesar **\$4**

Tender Romaine Hearts, Parmesan, and Buttered Croutons



SEAFOOD | STEAKS | SUSHI | WOOD-FIRED PIZZA

Pasta

Chicken Alfredo	\$19
Herb Marinated Grilled Chicken Breast over Pappardelle Pasta with Sun Dried Tomatoes and finished with White Truffle Butter	
Capellini Pomodoro	\$15
Beefsteak Tomatoes, Caramelized Garlic, Sweet Basil and Parmesan Reggiano Cheese	
<i>Add Oak Grilled Chicken Breast</i>	<i>\$5</i>
<i>Add Oak Grilled Shrimp</i>	<i>\$6</i>
<i>Add Oak Grilled Salmon</i>	<i>\$6</i>

Entrées

To maximize flavor, we take great pride in Oak Wood grilling all of our Seafood and Meats.

Fresh Seafood

Gulf Pink Shrimp Scampi	\$22
Angel Hair Pasta and Spinach, with Roasted Garlic and Fragrant Lemon Basil Butter	
Grilled Salmon	\$21
Topped with Horseradish and Cilantro Butter and served with Speckled Rice and Corn Butter	
Seafood Stuffed Flounder	\$16
Seafood Stuffed Flounder Served with Speckled Rice, market Vegetables, and Lemon Butter	
Jumbo Fried Shrimp	\$20
Battered and Deep Fried Jumbo Shrimp Served with Mango Salsa, Speckled Rice & Market Vegetables	

Meats and Poultry

NY Strip Steak	\$28
Boneless Angus Strip Steak with Grilled Onions, Garlic Mashed Potatoes, and Market Vegetables	
Grilled Beef Tenderloin	
with Cabernet Reduction, Garlic Mashed Potatoes, and Market Vegetables	
<i>5 ounce</i>	<i>\$24</i>
<i>8 ounce</i>	<i>\$31</i>
New Orleans Style "Carpet Bag"	\$31
Grilled Beef Tenderloin filled with Crispy Fried Oysters on a bed of Cheddar Bacon Grits topped with Spiced Tomato Béarnaise and Cabernet Reduction	
Grilled Veal Porterhouse Steak	\$32
Served with Garlic Mashed Potatoes and Morel Mushroom Sauce	
Pan Seared Chicken Breast	\$18
Boneless Breast of Chicken topped with Sun Dried Tomatoes and Melted Fontina Cheese with Whole Grain Mustard-Kalamata Olive Butter	

Add to Any Entree

Jumbo Shrimp Skewer	\$5
Jumbo Scallops Skewer	\$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A gratuity of 20% will be added to parties of six or more.*