

## Tasty Starters and Appetizers

<b>Panko Crusted Fried Mozzarella</b> with marinara sauce	<b>6.95</b>	<b>Shrimp Cocktail</b> cajun or chilled	<b>9.25</b>
<b>Beer Battered Mushrooms</b> with cheesy ranch dip	<b>6.95</b>	<b>Fried Green Tomatoes</b> with pimento cheese and balsamic reduction	<b>6.95</b>
<b>Fried Crawfish Tails</b> with remoulade sauce	<b>8.50</b>	<b>Blue Claw Crab cakes</b> served with remoulade sauce	<b>9.95</b>
<b>Cajun Battered Alligator</b> tender fried bites with remoulade sauce	<b>10.95</b>	<b>Whiskey Battered Onion Rings</b>	<b>6.95</b>
<b>Fried Calamari Rings</b> with marinara sauce	<b>9.25</b>	<b>Bacon Wrapped Scallops</b> served with tomato hollandaise	<b>9.95</b>
** <b>Sesame Crusted Ahi Tuna</b> served with soy sauce and wasabi	<b>9.95</b>	<b>Firecracker Shrimp</b> Crispy shrimp with spicy aioli sauce	<b>7.95</b>
<b>Tony's Buffalo Shrimp</b> with ranch dipping sauce and celery	<b>8.50</b>	<b>Mussels Marinara</b> garlic, white wine and marinara	<b>9.95</b>
<b>Fried Buffalo Chicken Wings</b> with ranch dipping sauce and celery	<b>9.95</b>	<b>Crab Dip</b> delicate blend of celery, tasso ham, cheese and spices	<b>7.95</b>
<b>Crabmeat Stuffed Mushrooms</b> topped with melted mozzarella	<b>8.95</b>	<b>Fried Oysters</b> with remoulade sauce	<b>9.95</b>
<b>Spinach and Artichoke Dip</b> creamy blend of spinach, artichoke hearts and cheese, served with garlic crostini	<b>7.25</b>	<b>Chicken Tenders</b> plain or buffaloed with ranch dipping sauce	<b>7.25</b>

## Fresh Oyster Selections

<b>**Fresh Oysters on the Half Shell</b>	<b>6-9.95</b>	<b>12-15.95</b>
<b>Panko Crusted Oysters(6)</b> - garlic, bread crumbs, cheese and butter		<b>12.95</b>
<b>Cajun Bacon Oyster (6)</b> -crispy bacon, garlic, cajun seasoning and butter		<b>12.95</b>
<b>Oysters Casino (6)</b> -onions, peppers, celery, thyme, breadcrumbs, parmesan		<b>12.95</b>
<b>Oysters Rockefeller (6)</b> -spinach, garlic, walnuts , parmesan and hollandaise		<b>12.95</b>
<b>Oyster Sampler(8)</b> 2 of each baked oysters		<b>16.95</b>

\*\* Items cooked to order, consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness

## Soups

	<i>cup</i>	<i>bowl</i>
<b>New England Clam Chowder</b>	<b>3.95</b>	<b>5.95</b>
<b>She Crab Soup</b>	<b>3.95</b>	<b>5.95</b>
<b>Chicken and Sausage Gumbo</b>	<b>3.50</b>	<b>5.95</b>
<b>Red Beans and Rice</b>	<b>2.95</b>	<b>4.50</b>

## Salads

<b>Tony's Garden Salad</b> mixed greens, tomatoes, cucumbers, carrots, red onions, mushrooms	<b>small/large</b> <b>2.25/5.95</b>	<b>Spinach Salad</b> fresh spinach, mushrooms, red onions, tomatoes, diced eggs and bacon	<b>small/large</b> <b>2.95/6.95</b>
<b>Caesar Salad</b> traditional creamy dressing with garlic croutons and parmesan cheese	<b>2.25/5.95</b>	<b>Iceberg Wedge</b> Crispy lettuce, bacon, tomatoes, red onions. bleu cheese and bleu cheese dressing	<b>2.95/6.95</b>
<b>Shrimp Scampi Salad</b> sautéed shrimp with garlic, rotel tomatoes and green onions over mixed greens with carrots, cucumbers and croutons	<b>12.95</b>	<b>Seafood Salad</b> a pair of shrimp, scallops and a piece of salmon grilled or blackened over a large garden salad	<b>15.95</b>

DRESSINGS - Ranch, Bleu Cheese, Italian, Honey Mustard, Raspberry Vinaigrette, Thousand Island

### Add-Ons for Salads

Grilled or Blackened Chicken	5.95	Buffalo Shrimp	6.5
Fried Chicken Strips	5.95	Grilled or Blackened Shrimp	7.95
Fried Oysters	7.95	**Tuna- Sesame Crusted 4oz	7.95
Fried Shrimp	5.95	**Beef medallions	9.5

### Hand Held Selections

served with choice of one side

substitute a garden or caesar salad 1.25 spinach or wedge 1.95

<b>Shrimp Tacos(3)</b> - seasoned tender shrimp with cilantro lime corn salsa, lettuce, jalapenos, queso fresco and chicharrones	<b>12.95</b>	<b>New Orleans Po'boy</b> fried selection with shredded lettuce, tomatoes and remoulade sauce shrimp <b>9.50</b> oysters <b>10.95</b> crawfish <b>9.95</b> flounder <b>8.95</b>
<b>Fish Tacos(3)</b> - seasoned seared grouper with with cilantro lime corn salsa, lettuce, jalapenos, queso fresco and chicharrones	<b>12.95</b>	<b>Crab Cake Sliders(3)</b> - blue claw crabmeat topped with remoulade and corn relish <b>11.95</b>
<b>**Classic Bacon Cheeseburger</b> with lettuce, tomatoes and onions	<b>8.95</b>	<b>Baby Back Pork Sliders(3)</b> tender rib meat with coleslaw <b>9.95</b>
<b>**Creole Burger</b> - cajun seasoned, with creole sauce and pepper jack cheese on a brioche roll	<b>8.95</b>	<b>Gumbo Sandwich</b> open face and topped with gumbo & smothered with mozzarella <b>7.95</b>
<b>Blackened Catfish</b> with corn relish, lettuce, tomato and remoulade	<b>9.95</b>	<b>**Steak Sandwich</b> - grilled beef medallions topped with sautéed mushrooms and onions, mozzarella cheese, lettuce and tomato <b>12.95</b>
<b>Chicken Sandwich</b> grilled or blackened with mozzarella cheese and bacon	<b>8.95</b>	<b>Cajun Fried Chicken Sandwich</b> - with lettuce and tomato and a side of honey mustard <b>8.95</b>

18% gratuity added to parties of 8 or more

separate checks available upon request, please notify your server

### Cajun & Creole

substitute a garden or caesar salad 1.25 spinach or wedge 1.95

<b>Jambalaya</b> chicken and andouille with peppers, onion, celery and tomatoes over rice topped with blackened shrimp	<b>11.50</b>	<b>Gumbo</b> a rich stew of sausage, shrimp, crabmeat, onions, peppers and okra served over rice	<b>14.50</b>
<b>Crawfish Etoufee</b> crawfish in a brown	<b>12.50</b>	<b>Cajun Sampler</b> a trio of Jambalaya, Gumbo	<b>15.95</b>

sauce with sweet onions and peppers over rice

**Shrimp and Sausage** traditional creole sauté of shrimp, corn, peppers, Andouille, green onions and tomatoes, with rice **12.95**

**Red Beans and Sausage** red beans and rice topped with grilled andouille sausage **12.95**

and Crawfish Etoufee

**Shrimp Creole** tender sautéed shrimp in a spicy blend of peppers, onions and tomatoes served with white rice **12.95**

**Cajun Shrimp Rice** sautéed shrimp with tasso ham, mushroom, peppers, tomatoes, green onions with butter and worcestershire tossed with dirty rice **13.50**

### Pastas

substitute a garden or caesar salad 1.25 spinach or wedge 1.95

**St Charles Scampi** sautéed shrimp with asparagus and fresh tomatoes in a white wine butter sauce with angel hair **14.95**

**Crabmeat Ravioli** with vodka tomato cream **18.95**

**Seafood Sauté** of shrimp, scallops, mussels and clams in a saffron tomato broth with angel hair **18.95**

**Primavera** sautéed zucchini, mushrooms, fresh tomatoes and spinach in a light butter sauce with angel hair pasta **10.95**

**Bourbon Street Pasta** sautéed shrimp and scallops with zucchini and mushrooms in a light marinara sauce with penne **15.95**

**Chicken Alfredo** - sautéed mushrooms and broccoli in alfredo sauce with penne **10.95**

**Shrimp Alfred** sautéed shrimp with mushrooms, broccoli and tomatoes with penne **16.95**

**Cajun Chicken and Andouille** cajun sautéed chicken with andouille sausage and a spicy blend of peppers, onions and tomatoes, served with penne pasta **13.95**

### Fried Seafood Dinners

Fried Seafood Dinners served with coleslaw and choice of one side substitute a garden or caesar salad 1.25 spinach or wedge 1.95

<b>Shrimp</b> 12.95	<b>Catfish</b> 16.95	<b>Choice of 2</b> 15.95
<b>Scallops</b> 15.95	<b>Oysters</b> 16.95	<b>Choice of 3</b> 19.95
<b>Flounder</b> 15.95	<b>Crawfish</b> 14.95	

### Seafood Grilled or Blackened

Seafood Dinners served with sautéed vegetables and choice of one side add a side caesar, garden, spinach or wedge salad 1.50 cup of soup 1.95

<b>Shrimp</b> 15.95	<b>Salmon</b> 15.95	<b>Choice of 2</b> 17.50
<b>Scallops</b> 18.95		<b>Choice of 3</b> 22.50

### Dinner Entrees

Dinner Entrees served with sautéed vegetables and choice of one substitute a garden or caesar salad 1.25 spinach or wedge 1.95

**Tony's Signature Crab cakes** jumbo lump cake served with a side of hollandaise **23.50**

**Blackened Catfish** filet of catfish with a spicy remoulade sauce and corn relish **15.95**

**Shrimp & Grits** shrimp, andouille sausage and tomatoes with cheesy stone ground grits with tasso gravy **13.95**

**Citrus Glazed Salmon** oven roasted with **16.95**

**\*\* Filet of beef** served with béarnaise sauce  
6 oz. **22.95** 8 oz. **29.95**

**\*\*Rib eye** with roasted shallot sauce  
grilled or blackened 12oz **24.95**

**Lobster Tails** broiled cold water tail  
single **24.95** double **39.95**

**BBQ Baby Back Ribs** with Tony's BBQ  
Half rack **14.95** Whole Rack **17.95**

an orange citrus glaze over sautéed spinach

### Surf and Turf Combinations

Combination Dinners served with sautéed vegetables and choice of one substitute a garden or caesar salad 1.25 spinach or wedge 1.95

<b>Captain's Platter</b> Shrimp & Scallops grilled or blackened and a crab cake with hollandaise	<b>24.95</b>	<b>Commander's Platter</b> Garlic Butter Broiled Lobster Tail, Shrimp and Scallops grilled or blackened	<b>32.95</b>
<b>**Admiral's Platter</b> Filet Medallion, Shrimp and Scallops grilled or blackened	<b>24.95</b>	<b>**Surf and Turf</b> grilled center cut filet and a broiled lobster tail with melted butter	<b>39.95</b>
<b>**Ribeye &amp; Blackened Shrimp</b> grilled 12oz steak with five large blackened shrimp	<b>29.95</b>	<b>BBQ Ribs and Fried Shrimp</b> half rack of bbq ribs with a side of fried shrimp	<b>16.95</b>

## DINNER FEATURES

### Oyster Bar

<b>Steamed Oysters</b> 1/2 Peck ....21	<b>Peck....31</b>	<b>Steamed Shrimp with Old Bay</b> 1/2 lb.....14	<b>lb.....20</b>
<b>North Carolina Clams</b> dozen....15		<b>Snow Crab</b> lb.....19	<b>2 lb.....35</b>
<b>King Crab</b> lb.	market price		
	1/2 Peck steamed oysters		lb. steamed shrimp
	dozen steamed clams		lb. snow crab
	<b>CHOICE OF 2 different items</b>		<b>34.00</b>
	<b>CHOICE OF 3 different items</b>		<b>49.00</b>
	<b>DELUXE SAMPLER all 4 different items</b>		<b>60.00</b>
<b>All Steamed Seafood comes with a setup (Butter, Cocktail &amp; Coleslaw) additional Setup \$1</b>			

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### SIDE DISHES 1.95

Mashed Potatoes	Red beans and rice
French Fries	Sautéed Sweet Corn
Sweet Potato Fries	Baked mac and cheese
Coleslaw	White Rice
Dirty Rice	Sautéed Vegetable

### Soft Drinks and Beverages

**2.25**

Coke	Ginger Ale	Tea (sweet or unsweet)	Juices no refills
Diet Coke	Dr Pepper	Milk no refills	orange, pineapple
Sprite	Lemonade	plain	cranberry, grapefruit
		chocolate	
<b>San Pellegrino</b>	<b>3.00</b>		
<b>Abita Rotor Beer</b>	<b>3.00</b>		