

THANKSGIVING



LIMITED MENU

OYSTERS

Gulf Oysters & Specialty Oysters ^{GF}

Served by the 1/2 dozen or dozen

MKT

1/2 Dozen Baked Oysters ^{GF}

18

Champagne Butter

Cheddar Jalapeño

Smoked Gruyère & Bacon

Garlic Butter

Rockefeller

The Oyster Ensemble

A baked sampler featuring three of each of our signature oysters

45

The Oyster Log

A grand spread of 36 oysters, six of each of our signature baked oysters, plus six fried oysters

90

ENTRÉE OPTIONS

Chicken Caesar Salad

Chicken with romaine hearts, homemade croutons, Parmesan cheese & Caesar dressing

22

Fried Gulf Shrimp Basket

Served with a side of fries, two crawfish hush puppies, homemade cocktail and tartar sauce & lemon

24/38

Fish of the Day

GF UPON REQUEST

Grilled, blackened, or fried, served with garlic mashed potatoes & topped with white wine lemon butter sauce

MKT

Classic Turkey Dinner (on Backside)

CONSUMER ADVISORY* Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

10/21/2026



CLASSIC TURKEY DINNER

45

House-Brined & Roasted Turkey Breast
Garlic Mashed Potatoes
Dirty Rice
House-Smoked Andouille Cornbread Dressing
Sautéed Green Beans
Maple Pecan Sweet Potatoes
Homemade Gravy

THREE COURSE TURKEY DINNER

55

Caesar Salad
Classic Turkey Dinner
Your Choice of Dessert

KID TURKEY DINNER

20

House-Brined & Roasted Turkey Breast
Garlic Mashed Potatoes
Sautéed Green Beans
Cookie

FEATURED DESSERTS

Key Lime Pie
Peanut Butter Chocolate Pie
Bread Pudding
Float ^{GF}
Vanilla Ice Cream ^{GF}
Pumpkin Cheesecake

A 20% gratuity will be added to parties of 10 or more, including children.
A 3% surcharge applies to credit card payments only (no surcharge on debit cards).

10/20/2026

WINE BY THE GLASS

SPARKLING

Prosecco - Zardetto, Italy 10 / 35

ROSÉ

Figuiere, Provence, France 11 / 36

WHITE

Pinot Grigio - La Fiera, Italy 10 / 35

Sauvignon Blanc - Mohua, Marlborough, New Zealand 10 / 35

Chardonnay - Dough, California 10 / 35

RED

Pinot Noir - Block Nine, California 12 / 42

Merlot - Lapostolle, Chile 12 / 42

Cabernet Sauvignon - DeLoach, California 10 / 35

WINE BY THE BOTTLE

SPARKLING & CHAMPAGNES

106 Moët & Chandon Impérial, Champagne, France 99

INTERESTING WHITES

201 Rosé - Whispering Angel '24, Provence, France 45

207 Albariño - Licia '24, Rias Baixas, Spain 48

SAUVIGNON BLANC

301 Olema '24, Loire Valley, France 40

303 Sancerre - Comte Lafond '23, Loire, France 99

308 Merry Edwards '22, Russian River Valley, California 69

CHARDONNAY

402 Drouhin - Vaudon '24, Chablis, France 59

406 Sonoma - Cutrer '23, Russian River Valley, California 44

412 Cakebread '23, Napa Valley, California 89

PINOT NOIR

504 Meiomi '23, California 39

505 Pike Road '24, Willamette Valley, Oregon 40

CABERNET

702 Turnbull '23, Napa Valley, California 79

703 Justin '21, Paso Robles, California 46

INTERESTING REDS

802 Barolo - Damilano '22, Piedmont, Italy 82

804 Zinfandel - Black Chicken '23, Napa Valley, California 75

Glass / Bottle

BEER

DRAFT

Bud Light 6

Shock Top 6

Modelo Especial 7

Stella Artois 7

Perni Haze IPA 7

Wicked Weed

Riptide Amber 7

Pensacola Bay

Mangrove 7

Oyster City

Apalach IPA 7

Oyster City

30A Beach Blonde 7

Grayton Beer Co.

Kona Big Wave 7

Rotating Taps 7

Dank Side of the Moon IPA 9

3rd Planet

BOTTLE & CAN

PBR 4

Yuengling 5

Michelob Ultra 5

Coors Light 5

Miller Lite 5

Budweiser 5

Corona Extra 5

High Noon 6

Divid & Conch'r 7

NON-ALCOHOLIC

Rotating Selection 5



FEATURED COCKTAILS

Seasonal Fruit Mojito 13

Flor de Caña light rum, seasonal fruit,
mint & lime juice

Sea Plane 13

Buffalo Trace bourbon, Aperol, Amaro Nonino & lemon
juice - shaken & served on the rocks

Skinny Margarita 14

Cazcabel blanco tequila, agave & lime juice

Cucumber Basil Gimlet 13

Ford's gin, cucumber, basil-infused simple syrup
& lime juice

Old Fashioned 12

Old Forester bourbon, aromatic bitters
& simple syrup

Sunset Mezcalita 14

Lost Explorer mezcal, blood orange purée,
agave & lime juice

Espresso Martini 13

Tito's vodka, J.F. Haden's espresso liqueur,
cold brew & simple syrup

Bloody Mary 13

Half Shell vodka, Bloody Mary mix, hot sauce, pickle juice,
lemon & lime juice garnished with pickled veggies & a
cocktail shrimp

Bayou Breeze 13

Half Shell vodka, cucumber, mint, simple syrup,
lemon juice & soda water

Spicy Strawberry Mule 13

Half Shell vodka, strawberries, jalapeño, agave, lime juice
& ginger beer

FROZEN COCKTAILS

Stink Juice 12

Our original orange daiquiri made with grape vodka

Margarita 12

House recipe with blanco tequila

Stinky Margarita 12

House recipe margarita & Stink Juice in one glass

Rotating Daiquiri 12

Ask your server what is on tap today!

ZERO-PROOF COCKTAILS

Refreshing & spirit-free

Mint Breeze 11

Cucumber, mint, agave, lemon juice
& soda water

Strawberry Smash 11

Strawberry, mint, simple syrup, lemon juice
& soda water

**Allergen notice: Our house sweet & sour contains egg whites. Please inform your server of any food allergies before ordering.
Must be 21 with proper ID to consume alcoholic beverages.**

10/20/2026