

## *Great Beginnings*

### **gulf oysters on the half shell**

traditional accompaniments 10/19

### **shrimp cocktail**

house-made sauce 18

### **tempura fried lobster**

white remoulade 18

### **lobster mac & cheese**

penne and pimiento 18

### **gulf crabmeat au gratin**

toasted crostini 18

### **gulf crab cakes**

boiled peanut romesco 18

### **fried crab claws**

white remoulade 16

### **steak quesadilla**

strip steak, pico de gallo, monterey cheddar blend 14

### **chef's oysters**

fried gulf oysters, brie cheese, bacon jam 12/22

### **fried green tomatoes**

crawfish, crab, hollandaise 16

## *Signature Salads & Soups*

### **roasted beets**

goat cheese, arugula, spiced pecans, dijon vinaigrette 12

### **fried oyster & spinach salad**

creole mustard, bacon & onion 14

### **house made caesar** 10

### **shrimp remoulade salad**

pita chips 14

### **the wedge**

butter lettuce, olive, tomato, onion, croutons, deviled egg dressing 9

magnolia house salad 7 | gulf crab & brie soup 12 | chef's market soup 9

## *Traditional Surf & Turf*

8 oz. **filet**, grilled **jumbo gulf shrimp**, broiled **lobster tail**, asparagus and roasted garlic smashed potatoes 85


## *From The Grill*

8 oz **filet** 43 | 12 oz **filet** 58 | 14 oz **ny strip** 40 | 16 oz bone-in **ribeye** 47  
| grilled **king salmon filet** 30

### *Perfect Additions*

bacon jam 8 | hollandaise 4  
oscar 14 | blue cheese 6  
  
lobster tail mkt  
grilled gulf shrimp 10

### *Prime Sides*

baked sweet potato with molasses butter   
creamed spinach | grilled asparagus  
garlic smashed potatoes  
sautéed mushrooms | baked Idaho potato  
9


## *Chef's Favorites*

**parmesan seared seabass**  
charred corn & jalapeno orzotto 38

**sautéed gulf snapper**  
sauce ponchartrain & vegetables 34

**king crab legs**  
steamed, drawn butter & charred lemon  
85/170

**goat cheese ravioli**  
wild mushrooms, zucchini, rosemary tomato  
gravy 26


**grilled lamb chops**   
potatoes anna & mint gastrique 48

**pork osso bucco**   
rosemary tomato gravy, pappardelle 28

**delta catfish**  
corn breaded, pecans, new potatoes 28

**shrimp and grits**   
gulf shrimp, andouille, house grits 32

**seared ahi tuna**   
vegetable fried rice & yum yum sauce 34

**airline chicken breast**   
confit chicken, dirty rice, bacon jam 28