

BAR MENU

BRIE EN CROUTE	15
Brie Cheese wrapped in Puff Pastry Served with a Berry Puree & Apples	
AMELIA CRAB CAKES	15
Two Crab Cakes with Lump Crab Meat Sautéed to perfection and Served with Red Pepper Coulis	
SHRIMP COCKTAIL	13
5 Chilled Shrimp served with Cocktail Sauce	
DAVID'S ESCARGOTS	14
Six Escargots baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese	
BILOXI MIDDLE NECK CLAMS	13
Sautéed with a mixture of Onions, Peppers & Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce	
SEARED AHI TUNA	15
Pan seared Citrus Sesame Ahi Tuna With a Cucumber mango & Jalapeno Slaw finished with a ginger Sriracha Aioli	
BEEF KABOB	15
Skewered Beef, Bell Pepper, Tomato & Onion Served over Mashed Potatoes	
SHRIMP SKEWERS	14
Sugar Cane Shrimp Skewers with Scampi Linguini	
GRILLED LAMB CHOPS	14
2 New Zealand Lamb Chops Cooked to order With Basil Pesto	

Served in the Lounge Only

Consuming raw or undercooked meat, eggs,
*poultry or seafood increases your risk of
contracting a food borne illness*