

F O G L I G H T F O O D H O U S E

LET'S GET IT STARTED

THE DOUBLE KNOT:

Two Fresh Baked Pretzels seasoned with Rosemary, Sea Salt, Garlic, Orange Zest and more, served with Parmesan Cream Sauce for dipping 9.99

PARMESAN STUFFED MUSHROOMS:

Marinated Mushroom Caps stuffed with a rich Parmesan Stuffing 9.99

LOW COUNTRY CRAB CAKES:

Lump Crab Cake fried and garnished with a Molasses Glaze One 6.99/ Two 10.99

CLAUDE PAUL'S CAROLINA CAVIAR:

Rich Homemade Pimento Cheese, layered with Smoked Tomato Jam and baked, garnished with Crumbled Goat Cheese and served with Naan Bread Dippers 10.99

SALADS AND SOUP

THE KRISTINE:

A bed of Organic Greens, Candied Pecans, Crumbled Bleu Cheese, Dried Cranberries, and Red Onions, topped with Grilled Chicken, Blackened Shrimp or a Low Country Crab Cake 11.99

CREOLE CRAWFISH BISQUE:

Sweet Crawfish, Cream and Butter, a splash of Sherry and Creole Seasoning, straight from the Bayou Cup 4.99/ Bowl 6.99

SIDE SALAD:

A bed of Organic Greens, Red Onions, Shredded Carrots, Diced Squash, Tomato and your choice of Dressing 3.99

FROM THE SURF

MOMMA HALL'S SHRIMP AND GRITS:

Sweet Coastal Shrimp, Smoked Bacon, Sautéed Mushrooms, Cream and Butter, and a Splash of Sherry, Served on Creamy Cheese Grits 17.99

PECAN CRUSTED CATFISH:

Whole Catfish Filet is crusted with a Sweet Pecan Meal, fried golden and served with Rice, Grits or Potato, and Vegetable of the Day 20.99

ROCKY RIVER CATFISH:

Catfish Filet Rolled in Seasoned Coarse Ground Grits and Fried Golden Brown, Served with Rice, Grits or Potato and Vegetable of the Day 16.99

SWAMP CAKES:

Delicious Crab Cakes, lightly fried and served on Creamy Grits with Vegetable of the Day and garnished with Etouffee and Smoked Cheddar Cheese 21.99

FROM THE TURF

COWBOY LOLLIPOPS:

Smoked Bone In Pork Shank, seasoned with Citrus, Garlic, Onion, Black Pepper and Sea Salt grilled and garnished with a Smoked Tomato Jam 19.99

MONTEREY GRILL:

Char Grilled Chicken Breast smothered in Smoked Tomato Jam, Crumbled Bacon, Tomatoes, Onions and Monterey Jack Cheese 19.99

ROCK ISLAND RIBEYE:

Lightly Smoked 12 oz. cut, available chargrilled or Cajun Blackened, includes Salad 25.99

All Turf selections include choice of starch and vegetable of the day.

CAJUN

JAMBALAYA:

A Hearty Cajun Stew of whatever you got... sometimes Beef, and sometimes Pork or Chicken... ya never know what you're gonna get 20.99

RED BEANS AND RICE:

Red beans simmered for hours in Rich Beef Stock with Sausage, Onions, Peppers, Tomatoes, Garlic and Special Seasonings 16.99

ETOUFFEE:

Dark Rich Sauce of Cajun Spices, Onions, Tomatoes and Crawfish is a Bayou Classic... warm and sweet, it is delicious on Rice or Grits 20.99

CAJUN SAMPLER:

A huge celebration of Cajun Flavors... samples of Red Beans, Etouffee, and Jambalaya make for dish you'll not soon forget 24.99

Add Blackened Chicken, Catfish or Shrimp to any Cajun Entrée for 5.99

PASTAS

BLACKENED CHICKEN CRAWFISH ALFREDO

Blackened Chicken sautéed with Yellow and Green Onions, Diced Tomatoes, Crawfish Tail Meat, and finished in a Homemade Alfredo with Cavatappi Pasta (substitute with Blackened Shrimp) 19.99

ALFREDO PASTA:

Classic and Delicious! Cavatappi Pasta and Homemade Alfredo, garnished with Grated Parmesan (add Grilled or Blackened Chicken or Shrimp for 5.99) 15.99

CHICKEN SCAMPI:

Sliced Chicken, Onions, Tomatoes and Garlic sautéed in Butter, Cream, and White Wine, tossed in Cavatappi Pasta and covered with Parmesan and Cheddar and finished in the broiler 17.99

Add a dinner salad for 3.99.