

Gluten Free Menu

Starters

- Basin BBQ Shrimp**, Jumbo shrimp sautéed in a spicy rosemary garlic butter sauce \$12.95
Classic Shrimp Cocktail \$10.95
Marinated Crab Claws, Louisiana crab claws...chilled, served with our signature cocktail sauce \$13.95
Sautéed Crab Claws, Louisiana crab claws, sautéed in a creamy butter sauce \$13.95
Chargrilled Oysters (seasonal), Freshly shucked Louisiana raw oysters smoked over an open grill and drizzled with a lemon- garlic charbuter, shredded parmigiano-reggiano and fresh herbs, served with toasted French bread Market Price
Oysters on the Half Shell, Louisiana raw oysters fresh off the boat, served with cocktail sauce, lemon Half Dozen or Blue Crab Dozen (13!) Market Price
Substitute house made sauces: Remoulade, Spicy Cocktail, or Marinara

Salads

- Gulf Salad**, Fresh field greens with cucumber, tomato, carrot, shaved red onion, and bell pepper. Choose from either our fresh catfish or shrimp prepared grilled or blackened with your choice of house made dressing... \$15.95
Italian Salad, Baby romaine blend with tomato, shaved red onion, olives and artichoke hearts tossed in authentic Italian dressing and topped with julienned genoa salami, provolone and shredded parmesan cheese..... \$13.95
West End Cobb Salad, Avocado, bacon, chopped egg, tomato wedges and bleu cheese crumbles over our baby romaine blend, topped with fresh grilled chicken and served with your choice of house made dressing \$13.95
Caesar Salad, Fresh cut romaine hearts tossed in house made Caesar dressing, and topped with shredded parmesan cheese.....\$8.95
Wedge Salad, Crisp iceberg wedge topped with a double scoop of our savory bleu cheese ice cream, drizzled with a sweet and tangy balsamic reduction, with tomato wedges and candied pepper bacon crisps and a side of house made bleu cheese dressing\$8.95
add grilled shrimp\$7.95
Fresh house made dressings are gluten free: Italian, Bleu Cheese, Balsamic Vinaigrette, Caesar, Remoulade or Ranch

Seafood Dinners

- Grilled Gulf Shrimp Platter**, with sautéed vegetables \$17.95
Grilled Catfish Platter, with sautéed vegetables \$15.45
Whole Flounder, with Lemon Butter and sautéed vegetables Market Price
Fresh Gulf Fish, with choice of lemon butter, meuniere and sautéed vegetables Market Price

New Orleans Classics

- Grilled Chicken Breast**, Marinated in our house spices and served with sautéed vegetables..... \$11.95
12 Oz. Ribeye, Marinated and grilled to perfection, and served with sautéed vegetables \$21.95

Add Ons

Mushrooms-\$1.00, Onions-\$1.00, Grilled Chicken-\$3.50, Grilled Catfish-\$4.50,
Grilled Shrimp-\$7.95, Lump Crabmeat-\$6.50, Grilled Fish of the Day-Market Price

Sides

- Cole slaw, corn, potatoes, sautéed vegetables or side salad**.....\$4.95

Desserts

- Brocato's Lemon Ice or Strawberry Ice**.....\$6.00
Crème Brulée, Ask server for today's selection\$6.00