

# BREAKFAST

## LODGE BREAKFAST BUFFET

Enjoy Fresh Seasonal Fruits,  
Oatmeal, Southern Grits,  
Applewood Bacon, Buttermilk  
Biscuits, Peppered Gravy, Country  
Pleasin’ Sausage & Breakfast  
Potatoes. Made-to-Order Eggs &  
Omelets are Featured, in Addition  
to Fresh Breads & Pastries with  
Local Jams & Preserves.

BREAKFAST JUICES, MILK & COFFEE  
ARE INCLUDED.  
\$22.95 | \$11 FOR KIDS 12 & UNDER

## COFFEE & BEVERAGES

- SOFT DRINKS \$3
- FRESH JUICE \$4
- BREWED COFFEE \$3  
Regular or Decaf
- MILK \$3
- ESPRESSO \$3
- LATTE \$4
- CAPPUCCINO \$4
- EXTRA SHOT \$2
- HARNEY & SONS HOT TEA \$5

## SIDES \$4

- HOME FRIES
- CHEESE GRITS
- TOAST & JAM
- ENGLISH MUFFIN

## EXTRAS \$5

- BACON\*
- SAUSAGE\*
- FRESH FRUIT
- SEASONAL BERRIES

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food allergies, please alert your server  
prior to ordering.  
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undercooked ingredients.  
Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness.



## A LA CARTE

- AVOCADO & TOAST\* \$16  
Smashed Avocado, Roasted Tomato, Two Poached Eggs,  
Local Field Greens, Shaved Radish, Farmers Cheese
- BANANA BREAD FRENCH TOAST\* \$15  
Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon
- STICKY CAKES\* \$13  
Cinnamon Sticky Bun Style Pancakes, Sweet Brown Sugar Glaze, Sausage
- EGGS BENEDICT\* \$22  
Fun Twist on the Classic with a Choice of either Petite Crab Cake with  
Cajun Tarragon Sauce or Tri-Tip Steak with Chimichurri Sauce.  
Served with Choice of One Side
- BIG BEACH BREAKFAST\* \$16  
Three Eggs Your Way, Bacon or Sausage, Choice of One Side
- TRI-TIP STEAK & EGGS\* \$24  
Grilled Tri-Tip Steak, Two Eggs Your Way, Chimichurri Sauce,  
Home Fried Potatoes
- OMELET CROISSANT SANDWICH\* \$14  
Two Egg Omelet with Ham, Boursin Garlic & Herb Cheese, Buttered  
Toasted Croissant, Choice of One Side
- HAM & GRUYERE OMELET\* \$16  
Three Eggs, Country Ham, Gruyere Cheese, Choice of One Side
- FOREST MUSHROOM OMELET\* \$16  
Three Eggs, Mushrooms, Boursin Garlic & Herb Cheese, Choice of One Side
- BREAKFAST FLATBREAD\* \$14  
Scrambled Eggs, Sausage Gravy, Double Smoked Bacon, Cheddar & Smoked  
Gouda Cheese
- COCKTAILS
- TROPICAL CREAMSICLE MIMOSA \$10  
Prosecco, Cream, Orange, Pineapple, Cointreau
- FULLY LOADED \$12  
Tito’s Vodka, Charleston Bloody Mary Mix, Lime, Celery, Olives and Bacon
- SOCIAL SPRITZER \$10  
Limoncello, Prosecco, Sliced Strawberries, Lemon Zest
- MORNING ELIXIR \$10  
St. Germain Elderflower Liqueur, Prosecco, Club Soda, Citrus Zest
- SUNRISE MIMOSA \$10  
Cava, Orange Juice, Pineapple Juice, Grenadine

# LUNCH

## SALADS & SOUP

### SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red Onion, Shaved Almond, Warm Bacon Dressing

### PANZANELLA SALAD \$13

Roasted Tomatoes, Red Onion, Kalamata Olives, Herb Croutons, Garlic, Cucumber, Red Wine Vinaigrette

### ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Heirloom Tomatoes, Bacon, Red Onion, Blue Cheese, Green Goddess Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13

\*FRIED OYSTER \$7 | \*TRI-TIP STEAK \$14

### SOPA DE CAMARONES (SPICY SHRIMP SOUP)\* \$11

Shrimp, Chiles, Potato, Carrot, Onion, Cilantro, Lime

## SHAREABLES

### BACON & SHRIMP STUFFED

#### JALAPENO \$14

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon Tomato Bacon Jam

### CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

### SEAFOOD GRATIN \$12

Crab, Shrimp & Crawfish, Roasted Garlic Bechamel, Parmesan Cheese, Crouton

### FRIED GREEN TOMATO \$12

Southern Fried Green Tomatoes, Smoked Gouda Pimento Cheese, Roasted Poblano Dressing

## OYSTERS

### RAW BAR

#### DOZEN \*\$28 or HALF DOZEN\* \$14

Horseradish, Cocktail, Southern Chili Lab Hot Sauce, Lemon, Seasoned Saltines

#### BROILED HALF DOZEN OYSTER\* \$14

### CHOICE OF

#### BOURBON PECAN BROWN BUTTER

Bourbon, Spiced Pecans, Brown Butter

#### BIENVILLE

Shrimp, Mushroom, Herbs, Bacon, Bechamel Sauce

#### MASKA

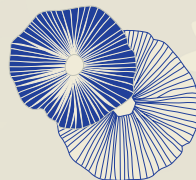
Chimichurri & Parmesan

#### AL BBQ FRIED OYSTER\* \$14

Fried Oyster, AL White BBQ Sauce, Pulled Pork, Pickled Onion

#### FRIED OYSTER BASKET\* \$14

Red Remoulade, Warm French Bread



## PO' BOYS

### SERVED WITH FRIES OR SIDE HOUSE SALAD

#### OYSTER\* \$18

Fried Oyster, Romaine Lettuce, Tomato, Pickles, Cajun Mayonnaise, French Bread

#### MAHI\* \$17

Herbed Mahi Mahi, Romaine Lettuce, Tomato, Pickles, Mayonnaise, French Bread

#### SHRIMP\* \$16

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise, French Bread

## HANDHELDS

### SERVED WITH FRIES OR SIDE HOUSE SALAD

#### BLACKED AHI TUNA SANDWICH\* \$16

Smashed Avocado, Wasabi Aioli, Sliced Tomato, Sweet Homemade Pickles, Brioche Bun

#### LODGE DOUBLE SMASHED BURGER\* \$17

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

#### CHICKEN PESTO GRILLED CHEESE\* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil Pesto, Sourdough Bread

#### CLASSIC CHEESESTEAK\* \$15

Shaved Beef, Onion, Bell Peppers, Provolone Cheese, Spiced Mayonnaise

## LAND & GULF

#### TRI TIP STEAK \$28

French Fries, Chimichurri Sauce

#### GARLICKY SHRIMP SCAMPI & GRITS\* \$22

Garlicky Shrimp Scampi, Creamy Parmesan Delta Grind Grits

#### MOJITO LIME CHICKEN THIGHS\* \$24

Spiced Southern Succotash, Citrus Pan Au Jus

#### \*FISH & CHIPS \$26

Beer Battered Grouper, French Fries, Citrus Caper Tartar Sauce, Malt Vinegar Aioli



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# DINNER

## BREAD SERVICE

WARM CIABATTA LOAF \$6  
Olive Oil, Chili Crisp, Whipped Butter

## SOUP & SALADS

SOPA DE CAMARONES  
(SPICY SHRIMP SOUP) \* \$11  
Shrimp, Chiles, Potato, Carrot, Onion,  
Cilantro, Lime

SPINACH STRAWBERRY  
SALAD \$13  
Baby Spinach, Strawberries, Honey Goat  
Cheese, Red Onion, Shaved Almond, Warm  
Bacon Dressing

PANZANELLA SALAD \$13  
Roasted Tomatoes, Red Onion,  
Kalamata Olives, Herb Croutons, Garlic,  
Cucumber, Red Wine Vinaigrette

ROMAINE WEDGE SALAD \$12  
Romaine Lettuce, Heirloom  
Tomatoes, Bacon, Red Onion,  
Blue Cheese, Green Goddess Dressing  
CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13  
\*FRIED OYSTER \$7 | \*TRI-TIP STEAK \$14

## OYSTERS RAW BAR

DOZEN \*\$28 or HALF DOZEN\* \$14  
Horseradish, Cocktail, Southern Chili Lab Hot  
Sauce, Lemon, Seasoned Saltines

BROILED HALF DOZEN OYSTER\* \$14

CHOICE OF  
BOURBON PECAN BROWN BUTTER  
Bourbon, Spiced Pecans, Brown Butter

BIENVILLE  
Shrimp, Mushroom, Herbs, Bacon,  
Bechamel Sauce

MASKA  
Chimichurri & Parmesan  
AL BBQ FRIED OYSTER\* \$14  
Fried Oyster, AL White BBQ Sauce,  
Pulled Pork, Pickled Onion

FRIED OYSTER BASKET\* \$14  
Red Remoulade, Warm French Bread



## SHAREABLES

BACON & SHRIMP STUFFED JALAPENO \$14  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

HONEY GOAT CHEESE \$12  
Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

FRIED GREEN TOMATO \$12  
Southern Fried Green Tomatoes, Smoked Gouda Pimento Cheese,  
Roasted Poblano Dressing

SEAFOOD GRATIN\* \$12  
Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,  
Parmesan Cheese, Crouton

## LAND & GULF

STEAK ADD ONS: \*GRILLED SHRIMP \$9 | CRAB BUTTER \$8  
FRIED OYSTER \$7

RIBEYE STEAK \$34  
Rustic Mashed Potato, Holy Trinity Vegetable, Smoked Herbed Butter

TRI TIP STEAK\* \$28  
French Fries, Chimichurri Sauce

CRISPY SKIN SNAPPER\* \$27  
Parmesan Tortellini, Dijon Crawfish Cream Sauce,  
English Peas, Crispy Prosciutto

GULF CRAB CAKE\* \$26  
Seared Crab Cake, Roasted Red Pepper Sauce,  
Spinach, Lemon, Heirloom Tomato Salsa

MOJITO LIME CHICKEN THIGHS\* \$24  
Spiced Southern Succotash, Citrus Pan Au Jus

FISH & CHIPS \$26  
Beer Battered Grouper, Red Potatoes, Citrus Caper  
Tartar Sauce, Malt Vinegar Aioli

GARLICKY SHRIMP SCAMPI & GRITS\* \$22  
Garlicky Shrimp Scampi, Creamy Parmesan Delta Grind Grits

MARKET BOIL\* \$48  
A fun play on a classic seafood boil to include Market Fresh  
Seafood and Smoked Sausage, Red Potatoes, Fresh Corn,  
Drawn Butter, Spiced Southern Chili Lab Hot Sauce

## EXTRAS

RUSTIC MASHED POTATO \$8

SAUTÉED SPINACH \$7

SPICED SOUTHERN SUCCOTASH \$7

FRENCH FRIES \$6

DELTA GRIND GRITS \$6

HOLY TRINITY VEGETABLE \$6

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## DESSERT

### **CLASSIC SOUTHERN BANANA PUDDING \$8**

Banana Pudding, Whipped Chantilly Cream,  
Roasted Banana, Vanilla Wafers

### **PINA COLADA BUNDT CAKE \$8**

Rum Spiced Bundt Cake, Toasted Coconut,  
Pina Colada Glaze, Grilled Pineapple

### **PECAN PIE CRÈME BRULEE \$8**

Classic Crème Custard, Bourbon Spiced Pecans,  
Brown Sugar Brulee, Short Bread Cookie

### **KEY LIME CHEESECAKE \$8**

Whipped Key Lime Cheesecake, Graham Cracker  
Clusters, Toasted Meringue, Mojito Puree, Mint

### **TRIPLE FUDGE CHOCOLATE BROWNIE \$8**

Warm Triple Chocolate Brownie, Spiced Pecans,  
Fresh Berries, Fudge Sauce

*Add Ice Cream \$4*

## DESSERT COCKTAILS

### **RASPBERRY CHOCOLATE MARTINI \$13**

Raspberry Liqueur, Creme de Cacao, Bailey's Irish  
Cream, Half & Half

### **BUSHWACKER COFFEE \$15**

Bailey's Irish Cream, Creme de Cacao, Kahlua,  
Espresso Coffee, Vanilla, Steamed Milk

### **ESPRESSO MARTINI \$15**

Tito's Vodka, Vanilla Vodka, Kahlua, Espresso Coffee



# BRUNCH

## SOUP & SALADS

**SOPA DE CAMARONES**  
**(SPICY SHRIMP SOUP) \* \$11**  
Shrimp, Chiles, Potato, Carrot, Onion,  
Cilantro, Lime

**SPINACH STRAWBERRY**  
**SALAD \$13**  
Baby Spinach, Strawberries, Honey Goat Cheese, Red  
Onion, Shaved Almond, Warm Bacon Dressing

**PANZANELLA SALAD \$13**  
Roasted Tomatoes, Red Onion, Kalamata Olives, Herb  
Croutons, Garlic, Cucumber, Red  
Wine Vinaigrette

**ROMAINE WEDGE SALAD \$13**  
Romaine Lettuce, Heirloom  
Tomatoes, Bacon, Red Onion, Blue Cheese, Green  
Goddess Dressing

**CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13**  
**\*FRIED OYSTER \$7 | \*STRIP STEAK \$14**

## SHAREABLES

**BACON & SHRIMP STUFFED**  
**JALAPENO \$14**  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

**CRISPY SNAPPER BITES \$13**  
Cajun Citrus Aioli, Lemon

**SEAFOOD GRATIN \$12**  
Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,  
Parmesan Cheese, Crouton

**FRIED GREEN TOMATO \$12**  
Southern Fried Green Tomatoes, Smoked Gouda  
Pimento Cheese, Roasted Poblano Dressing.

## OYSTERS

### RAW BAR

**DOZEN \*\$28 or HALF DOZEN\* \$14**  
Horseradish, Cocktail, Southern Chili Lab Hot Sauce,  
Lemon, Seasoned Saltines

**BROILED HALF DOZEN OYSTER\* \$14**

### CHOICE OF

**BOURBON PECAN BROWN BUTTER**  
Bourbon, Spiced Pecans, Brown Butter

**BIENVILLE**  
Shrimp, Mushroom, Herbs, Bacon, Bechamel Sauce

**MASKA**  
Chimichurri & Parmesan

**AL BBQ FRIED OYSTER\* \$14**  
Fried Oyster, AL White BBQ Sauce, Pulled Pork,  
Pickled Onion

**FRIED OYSTER BASKET\* \$14**  
Red Remoulade, Warm French Bread



## BRUNCH ENTREES

**AVOCADO & TOAST\* \$16**  
Smashed Avocado, Roasted Tomato, Two Poached Eggs,  
Local Field Greens, Shaved Radish, Farmers Cheese

**BANANA BREAD FRENCH TOAST\* \$15**  
Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

**FRENCH TOAST STICKY CAKES\* \$13**  
Cinnamon Sticky Bun Style Pancakes, Sweet Brown Sugar Glaze,  
Sausage

**EGGS BENEDICT\* \$22**  
Fun Twist on the Classic with a Choice of either Petite Crab Cake  
with Cajun Tarragon Sauce or Tri-Tip Steak with Chimichurri  
Sauce, Served with Choice of One Side

**FOREST MUSHROOM OMELET\* \$16**  
Three Eggs, Mushrooms, Boursin Garlic & Herb Cheese,  
Choice of One Side

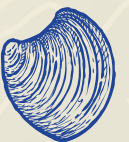
**TRI-TIP STEAK & EGGS\* \$24**  
Grilled Tri-Tip Steak, Two Eggs Your Way,  
Chimichurri Sauce, Home Fried Potatoes

**CHICKEN PESTO GRILLED CHEESE\* \$16**  
Grilled Chicken, Mozzarella Cheese, Tomato, Basil  
Pesto, Sourdough Bread, Served with Choice of Fries  
or Side House Salad

**BREAKFAST FLATBREAD\* \$14**  
Scrambled Eggs, Sausage Gravy, Double Smoked Bacon, Cheddar  
& Smoked Gouda Cheese

**SHRIMP PO'BOY\* \$18**  
Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise,  
French Bread, Served with Choice of Fries or Side House Salad

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## TEQUILA COCKTAILS

### **BLOOD ORANGE JALAPENO MARGARITA \$13**

Dulce Pineapple-Jalapeno Tequila, Blood Orange Puree, Organic Sour,  
Fresh Jalapeno Slices, Tajín Seasoning Salt on the Rim

### **GULF MARGARITA \$13**

Lunazul Silver Tequila, Grand Marnier, Triple Sec, Organic Sour,  
Salt on the Rim, Fresh Lime Wedge

### **PALOMA VIDA \$13**

Dulce Vida Grapefruit Tequila, Cointreau, Grapefruit Juice,  
Ginger Ale, Fresh Mint

## SIGNATURE COCKTAILS

### **GULF OF MOJITO \$13**

Malibu Rum, Ginger Syrup, Coconut Cream, Lime Juice,  
Pineapple Juice, Mint, Club Soda & Blue Curacao

### **WHISKEY PEACH SOUR \$13**

Old Forester Bourbon, Peach Schnapps's, Bourbon Cherry,  
Organic Sour & Lemon Juice

### **SUNNY SPRITZER \$13**

Cointreau, Cranberry Juice, Orange Juice,  
Zardetto Prosecco, Fresh Rosemary

### **GIN SMASH \$13**

Tanqueray Gin, Lime Juice, Organic Sour, Fresh Mint

### **RUM PUNCH \$13**

Captain Morgan, Malibu Rum, Banana Liqueur,  
Pineapple Juice, Orange Juice

## SPECIALTY MARTINI

### **SPIRITUAL HEALER \$14**

Ketel Cucumber & Mint Vodka, St. Germain,  
Simple Syrup, Lemon Juice

### **ANGEL-TINI \$13**

Vanilla Vodka, Passion Fruit Puree, Lime Juice,  
Prosecco

### **BLUEBERRY LAVENDER LEMON DROP \$13**

Tito's Vodka, Blueberry - Lavender Simple Syrup  
Lemon Juice, Prosecco & Turbinado Sugar Rim



## MOCKTAILS

### BLUEBERRY SPRITZER \$5

Blueberry-Lavender Simple Syrup, Lime Juice, Sprite,  
Fresh Blueberries & Mint

### STRAWBERRY LEMONADE \$5

Strawberry Puree, Lemon Juice, Lemonade, Sprite,  
Cherry & Fresh Lemon

### ISLAND "MOJITO" \$5

Coconut Cream, Pineapple Juice, Lemon Juice, Fresh  
Mint, Sprite, Soda, Fresh Lime

## CANNED BEER

### DOMESTIC \$5

COORS LIGHT · MICHELOB ULTRA

YUENGLING · MILLER LITE

### PREMIUM/IMPORT

BLUE MOON \$8

RED STRIPE \$6

WHITE CLAW \$6

CORONA LIGHT \$6

CORONA EXTRA \$6

TINY BOMB \$7

## SEASONAL CRAFT BEER

"ASK ABOUT OUR SEASONAL  
& DRAFT SELECTIONS"

## WINE BY THE GLASS/BOTTLE

### SPARKLING

### GL BTL

ZARDETTO, Prosecco

8 40

LOS MONTEROS, Cava, *Spain*

9 45

### WHITE WINE

### GL BTL

MOHUA, Sauvignon Blanc, *New Zealand*

10 40

DR. LOOSEN, Riesling, *Germany*

10 40

DECOY, Sauvignon Blanc, *Napa Valley, CA*

11 44

MOULIN DE GASSAC, Rosé, *Languedoc, France*

11 44

RODNEY STRONG CHALKHILL, Chardonnay, *California*

14 52

CASTELLO DEL POGGIO, Pinot Grigio, *Italy*

9 34

MER SOLEIL, Chardonnay, *California*

12 44

### RED WINE

### GL BTL

ELOUAN, Pinot Noir, *Oregon*

14 52

J. LOHR, LOS OSOS, Merlot, *Paso Robles, California*

11 40

KERMIT LYNCH, Côtes Du Rhône Blend, *France*

10 40

FRANCISCAN, Cabernet Sauvignon, *California*

12 40

FELINO, Malbec, *Viña Cobos, Argentina*

14 52

OZV, Old Vine Zinfandel, *Lodi California*

10 40

DECOY, Cabernet Sauvignon, *California*

16 60