

H20 Menu

Starters

Gumbo

cup | \$6 bowl | \$9

Louisiana dark roux loaded with fresh Gulf Coast seafood and white rice with a subtle filé finish

Soup of the Day

cup | \$6 bowl | \$9

Chef's choice made fresh daily

Kalbi Ribs | \$14

Kalbi ribs served with dirty rice and pickled vegetables

The Beach Bash | \$17

Thai Thai wings, Kalbi ribs, house rolled lumpia with dipping sauce, and crab rangoons

Blackened Scallops (Jumbo Maine) | \$15

Jumbo Maine blackened scallops served with local stoneground yellow cheese grits and finished with a saute' of tasso, peppers, and onions

Crispy Fried Sesame Crusted Calamari | \$13

Crispy fried sesame crusted calamari served with a honey-soy dipping sauce

Award-Winning Crab Cakes | \$14

Two award-winning crab cakes placed over a saute' of corn, tasso, and fried green tomatoes, then served with arugula and remoulade

5 oz House Ground Filet Burger | \$14

5 oz house ground filet burger topped with a fried egg and foie' gras on a brioche bun with Tillamook cheddar

Crunchy Shrimp | \$13

Crunchy shrimp dusted with cornstarch, quickly fried, and served with grilled pineapple, Thai-Thai sauce, and salsa verde (pickled pepper relish)

Deep Fried Okra | \$12

Deep fried Okra served on a bed of crispy onion straws and a side of remoulade

Salads

Fruit Plate | \$8

Berries, pineapples and fresh-sliced melons with our house-made lime-cilantro vinaigrette dressing

Not Your Typical Tuna Salad | \$13

Seared Ahi tuna on a bed of arugula, iceberg, bean sprouts, purple cabbage and carrots with crunchy wontons and ginger dressing

Cajun Crawfish Salad | \$12

Cajun-seasoned cornmeal dusted crawfish tails quickly fried and served over a bed of spinach, then drizzled with a creole mustard vinaigrette

Warm Alabama Goat Cheese Crostinis Salad | \$12

Alabama goat cheese crostinis, baby greens and romaine served with a black pepper and honey balsamic emulsion and strawberries

BLT Salad | \$11

Black pepper bacon chunks tossed with focaccia croutons, local tomatoes, baby iceberg and dressed with a herb buttermilk dressing

Classic Caesar Salad | \$9

Hearts of romaine tossed in our house-made Caesar dressing with garlic and Parmigiano- Reggiano croutons

Add shrimp, chicken, salmon, seared ahi or fried oysters | \$6

Southern Style Fried Okra Salad | \$13

Corn Flour breaded okra deep fried and served over a bed of chopped iceberg lettuce then topped with an andouille and corn relish

Signatures**14 oz Ribeye | \$34**

14 oz ribeye steak grilled with cilantro-pesto, served over Au Gratin potatoes, then sautéed bok choy and wild mushrooms

Grilled Flat Iron Steak | \$25

10 oz flat iron steak, grilled to perfection, and served with Au Gratin potatoes, roasted Roma tomatoes, asparagus, and a bacon wrapped shrimp skewer

New York Strip | \$35

12 oz New York strip steak grilled over jasmine rice, tempura fried shrimp, pickled vegetables, and sweet-n-sour sauce

Steak Dano | \$36

8 oz grilled filet mignon over goat cheese mashed potatoes, Cajun fried oysters, and Tabasco blue cheese sauce. Served with asparagus and mushrooms

Shrimp & Grits | \$26

Blackened Gulf shrimp served over stoneground yellow grits, sautéed tasso, peppers, onions, and finished with a poached yard egg

Blackened Grouper | \$29

Fresh blackened grouper filet served over cheese grits with a saute' of Gulf shrimp, peppers, onions, garlic, and tasso

Seared Tuna Bowl | \$29

Fresh seared tuna and Spam with pickled vegetables, Sirachi, and jasmine rice