

Appetizers

Pleasure Platter	Ultimate variety of Beef Shewers (3), Fried Cauliflower, Pickles, Royal Red Shrimp (5), Boudin Balls (3) & Cheese Sticks (3)	<i>\$ 28.00</i>
Seafood Nachos	In-house preped nacho cheese & corn tortilla chips topped with grilled shrimp, crawfish tails, crab meat & pico de gallo	<i>\$ 15.00</i>
Crab Cakes	Classic homemade Lump Crab Cakes (3) & verblanc sauce	<i>\$ 14.00</i>
Calamari	Seafood lover or not, the deep fried baby calamari rings will please your taste buds. Served with marinara sauce	<i>\$ 13.00</i>
Shrimp Cocktail	Zesty Cocktail Sauce, Creamy Lemon Aioli (Royal Red Shrimp served pelled & cold)	<i>\$ 10.00</i>
Boudin Balls	Five Cajun-spiced boudin baalls lightly breaded and deep fried	<i>\$ 10.00</i>
Spinach & Artichoke	Three cheese blend and Artichoke Hearts served with Toast Points	<i>\$ 11.00</i>
Fried Pickles	Lightly coated and deep fried, served with ranch dressing	<i>\$ 9.00</i>

Soup & Salads

Garden Salad	Mixed baby greens, cherry tomato, cucumbers, red onion, banana peppers, croutons and choice of dressing	<i>\$ 8.00</i>	+\$3 Chicken +\$4 Catfish +\$5 Shrimp
Grilled Heart of Romaine	Flash grilled baby romaine hearts, shaved parmesan, herbed croutons, 7-minute eggs, Served with tangy parmesan dressing	<i>\$ 8.00</i>	+\$3 Chicken +\$4 Catfish +\$5 Shrimp
Mediterranean Salad	Cucumbers, tomatoes, red onion, romaine lettuce, garbanzo, capers and herbed slab of feta cheese and served with a Sumac Vinaigrette	<i>\$ 10.00</i>	+\$3 Chicken +\$4 Catfish +\$5 Shrimp
Cobb Salad	Lettuce, Grilled Chicken, Boiled Egg, Blue Cheese crumbles, Fried Bacon crumbles, Avocado & Roquefort Dressing	<i>\$ 12.00</i>	
Seafood Gumbo	Shrimp, Smoked Chicken, Andouille Sausage in a dark, rich, homemade Seafood Stock Roux	<i>\$ 6.00</i> <i>\$ 11.00</i>	Cup Bowl
Lobster Bisque	Rich and creamy Lobster bisque with morsels of Langistins	<i>\$ 6.00</i> <i>\$ 10.00</i>	Cup Bowl
Soup & Sandwich	Cup of your choice of Soup & Grilled or Fried Fish Taco	<i>\$ 12.00</i>	
Soup & Salad	Cup of your choice of Soup & Garden Salad with choice of dressing	<i>\$ 12.00</i>	

Lunch Entrée

Burgers & Sandwiches

Jetty Burger	1/2 pound hand-formed patty, Lettuce, Tomato, Onion & Pickle	<i>\$ 9.00</i>
add-on: Bacon		<i>\$ 1.00</i>
	Cheese: American, Blue Cheese, Cheddar, Pepper Jack, Swiss or Provolone	<i>\$ 1.00</i>
	Grilled onions	<i>\$ 0.50</i>
	Jalapenos: Grilled or Pickled	<i>\$ 0.50</i>
	Avocado	<i>\$ 1.00</i>
	Sauteed Mushrooms	<i>\$ 1.50</i>
Dido's Burger	1/2 pound hand-formed patty, pepper jack cheese, grilled pickled jalapenos, grilled onions & chipotle aioli	<i>\$ 10.00</i>
Haystack Burger	1/2 pound hand-formed patty, cheddar cheese, pickled jalapenos, onion strings and apple butter mop sauce	<i>\$ 10.00</i>
Melt Burger	1/2 pound hand-formed patty, swiss cheese, provolone cheese, grilled onions and horseradish remoulade sauce	<i>\$ 10.00</i>
Chicken	Blackened, Grilled or Fried; served on Texas Toast, lettuce, tomato, pickles and red onions	<i>\$ 9.00</i>
Shrimp PoBoy	Fried or Grilled Shrimp, lettuce, tomato and tarter sauce	<i>\$ 13.00</i>
Crawfish PoBoy	Fried Crawfish Tails, lettuce, tomato and cocktail sauce	<i>\$ 14.00</i>

Seafood Baskets

Fish Tacos	Cod Fish preped with beer batter and deep fried or Grilled if you prefer	<i>\$ 11.00</i>
Royal Red Shrimp - 5 pieces	Tastes like Lobster; steamed and served with butter	<i>\$ 11.00</i>
Gulf Shrimp - 5 pieces	Have it your way; blackened, grilled or fried	<i>\$ 10.00</i>
Catfish - 3 pieces	Have it your way; blackened, grilled or fried	<i>\$ 9.00</i>
Seafood Combo	Three Fried Shrimp & Three pieces of Southern Fried Catfish	<i>\$ 12.00</i>

Dinner Entrée

Pork		
Smoked Bone-in Pork Chop	Tender and delicious chops with apple butter mop sauce - Served with Roasted Brussel Sprouts	<i>\$ 16.00</i>
Chicken		
Chicken Alfredo	Creamy Alfredo Sauce, Penne Pasta topped with Blackened & Grilled Chicken (6oz)	<i>\$ 12.00</i>
Pecan Crusted Chicken	Served with a drizzle of brown butter & honey cream; served with Califlower Gratin	<i>\$ 14.00</i>
Chicken Fried Chicken	Southern Chicken Fried Chicken with Mashed Potatoes, Gravy and Texas Toast	<i>\$ 12.00</i>
Beef		
Ribeye	12 oz. USDA Choice topped with Compound butter with sides of Yukon Gold Mashed Potatoes and Asparagus	<i>\$ 24.00</i>
Filet of Beef	6 oz. grilled to perfection & Compound butter with sides of Yukon Gold Mashed Potatoes and Asparagus	<i>\$ 18.00</i>
Chicken Fried Steak	Southern Chicken Fried Chicken with Mashed Potatoes, Gravy and Texas Toast	<i>\$ 15.00</i>
Surf-n-Turf	6 oz Filet of Beef grilled to perfection & Compound butter with sides of loaded Yukon Gold Mashed Potatoes, veggie of the day & four Royal Red Shrimp	<i>\$ 22.00</i>
Seafood		
Mahi Mahi	Grilled Mahi with lump crab beurre blanc sauce. Served with Dirty Rice and Daily Veggie	<i>\$ 19.00</i>
Red Fish Ponchentrain	Blackened Red Fish and topped with rock shrimp, crab & crawfish in a creole wine sauce. Served with Dirty Rice and Daily Veggie	<i>\$ 22.00</i>
Shrimp Alfredo	Creamy Alfredo Sauce, Penne Pasta topped with Blackened & Grilled Texas Gulf Shrimp (5)	<i>\$ 14.00</i>
New Orleans Style BarBQ Shrimp	Colossal shrimp (heads on) baked in Butter and Creole seasoning makes a deliciously rich dinner. Served with white rice and french bread.	<i>\$ 22.00</i>
Shrimp & Grits	Cheddar & Pepper Jack cheese-y grits, bacon, garlic & green onions served with Blackened JUMBO Gulf Shrimp (5)	<i>\$ 18.00</i>
Royal Red Shrimp - 9 pieces	Tastes like Lobster; steamed and served with butter. Served with Loaded Yukon Mashed Potatoes and Daily Veggie	<i>\$ 20.00</i>
Gulf Shrimp - 8 pieces	Have it your way; blackened, grilled or fried. Served with Loaded Yukon Gold Mashed Potatoes and Collard Greens	<i>\$ 18.00</i>
Catfish - 5 pieces	You choose; blackened, grilled or fried. Served with Loaded Yukon Gold Mashed Potatoes and Collard Greens	<i>\$ 16.00</i>

Sides (Starch & Veggies)

Starch	Best mashed potatoes you've ever eaten loaded with cheddar cheese and bacon bits	\$ 3.00	Plain
		\$ 4.00	Loaded
	Baked Potato; with choice of butter, sour cream, cheese, bacon bits and green onions	\$ 3.00	Plain
		\$ 4.00	Loaded
More veggies	Smoked Sausage Dirty Rice	\$ 3.00	
	Seasoned French Fries	\$ 5.00	
	Collard Greens - Smoked bacon, aromatics and smoked sausage	\$ 3.00	
	Grilled Asparagus	\$ 5.00	
	Roasted Maple glazed Brussel sprouts, pancetta, groundnuts	\$ 5.00	
	Pan Roasted Cauliflower Gratin - Pancetta, green onions & gruyere	\$ 5.00	
	Fancy Grilled Green Beans with mushrooms & onions	\$ 3.00	
	Sautéed mushrooms	\$ 3.00	

Desserts

Tri Tier Carrot Cake		\$ 8.00
New York Cheese Cake	Our desserts are made with tender loving care and you'll delight in the presentation and taste. The perfect ending to your dining experience -- Bon Apetite!	\$ 6.00
Chocolate Lovers Layered Cake		\$ 6.00
Pecan Cobbler		\$ 8.00
Daily Special		\$ 5.00

Drinks

Mixed Beverages	Sweet Tea, Lemonade, Soft Drinks, Coffee, OJ, Cranberry juice	\$ 1.95
	Momma's Margaritas (special family recipe)	\$ 6.00
	The Yellowstone: Hardlemonade (Lemon Vodka, lemonade & Sugar Rim)	\$ 6.50
	San Bernard Palm	\$ 7.50
	Dido's Mule	\$ 5.00
	Dido's G&T: Hendrick's Gin, Tonic, Fresh Cucumbers & Limes	\$ 9.00
	Dido's Punch: Deep Eddy Vodka, Malibu, Sweet n Sour	\$ 8.00
	Bloody Mary	\$ 7.00
	Hibiscus Lemondade	\$ 8.00
	Moscow Mule	\$ 8.00
	Peach Bellini Martini	\$ 8.00
	Domestic: Bud, BL, Miller Lite, Coors Lite	\$ 2.50
	Beer	\$ 3.50
		Bock