

First Tastes

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| Grilled Jalapeno Bacon Wrapped Shrimp Shrimp Wrapped in Apple Smoked Bacon with a Sliver of Jalapeno, Served with Sweet Chili Lime Dipping Sauce | 12 |
| Blackened Sea Scallops Cajun Blackened Scallops Served with Creamy Brie Orzo Pasta | 12 |
| Sweet Potato Crisps Thinly Sliced Vardaman Sweet Potato Chips with Sautéed Jumbo Lump Crabmeat and Drizzled with Chipotle Butter Sauce – A Signature Item from Huntingtons | 12 |
| Panko Crusted Crab Cakes Crispy Lump Crab Cakes Served with Green Tomato Chow Chow | 12 |
| Crispy Duck Spring Rolls Mixture of Crispy Pan Seared Duck Breast, Glass Noodles, Carrots, and Cilantro, Served with Sweet Chili Lime Dipping Sauce | 9 |
| Chicken Satay Grilled Chicken Breast Skewers, Served with Spicy Peanut Sauce and Cucumber Salad | 9 |
| Sizzling Rosemary Garlic Shrimp Shrimp Sautéed in Garlic-Rosemary Butter and White Wine, Served with Homemade Cuban Bread for Dipping | 12 |

Soups

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| Soup du Jour Daily Specialty Soup | cup 5 bowl 7 |
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Salads

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| Caesar Chopped Romaine Lettuce with Homemade Lemon Croutons, Shredded Parmesan, Homemade Caesar Dressing, Served with a Parmesan Crisp | 10 |
| Spinach Salad Fresh Baby Spinach with Toasted Walnuts, Crumbled Blue Cheese, Sliced Granny Smith Apples Served with Balsamic Vinaigrette Dressing | 8 |
| “Really Big Salads” | |
| ROTISSERIE CHICKEN COBB “BIG SALAD” Baby Greens with Diced Tomatoes, Chopped Eggs, Shredded Cheddar, Crumbled Blue Cheese, Applewood Smoked Bacon, Avocados, and Rotisserie Chicken, Served with a Crispy Corn Cake | 15 |
| SESAME SEARED AHI TUNA “BIG SALAD” Pan Seared Sashimi-Grade Tuna Served with Mixed Greens Tossed with Honey Lemongrass Vinaigrette, Wasabi Peas and Lemon Roasted Edamame Served with Julienne Pickled Daikon, Carrots, Radishes and Crispy Wonton Strips | 15 |

By Land

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| Huntingtons Filet Mignon | 29 |
| Grilled 8 ounce Filet Served with a White Truffle Demi-Glace | |
| Grilled Ribeye | 29 |
| 16 ounce Char Grilled Ribeye Served with Maitre D butter | |
| Elk Tenderloin | 30 |
| Grilled Farmed Raised Elk Napped with Raspberry Demi-Glace | |
| Bone in Smoked Pork Chop | 24 |
| Char Grilled Cold Smoked Chop Served with Bourbon Molasses Sauce | |
| Mixed Grill | 39 |
| 6 ounce Duck breast, Sliced Farmed Raised Elk Tenderloin with a Raspberry Demi-Glace and Domestic Lamb Chops | |
| Tuscan Chicken | 23 |
| Boneless Chicken Breast Stuffed with Fresh Baby Spinach, Tasso Ham and Shredded Mozzarella Cheese, Topped with Lemon Butter Sauce | |
| Vegetarian Paella | 18 |
| Saffron Arborio Rice with Artichoke Hearts, Asparagus, Carrots, Edamame Garnished with Cilantro, Green Onion and Roasted Red Pepper | |

By Sea

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| Tuna 3-Way | 29 |
| Sesame Seared Tuna, Tempura Tuna Roll and Spicy Tuna Tartar, Served with Baby Greens and Honey Lemongrass Vinaigrette | |
| Cedar Wrapped Salmon | 24 |
| Roasted in our Wood-Fired Oven; Served with Lemon Caper Butter Sauce | |
| Pasta Jambalaya | 18 |
| A Louisiana Favorite! Shrimp, Tasso, Rotisserie Chicken, Smoked Sausage, and Tomato Cream Creole Sauce | |
| Oven Roasted Redfish | 26 |
| True Redfish with Jumbo Lump Crabmeat or Blackened Scallops Served with Lemon Butter Sauce | |
| Wood Fired Roasted Mahi Mahi Taco | 26 |
| Citrus Vinaigrette Roasted Mahi Mahi Served with Avocado Tomato Relish, Red Cabbage Slaw and Grilled Pineapple Hot Sauce | |
| Shrimp and Grits | 18 |
| Shrimp Sautéed with Sliced Mushroom, Apple Smoked Bacon, Tasso, Green Onion and White Wine Served with Manchego and Cheddar Cheese Grits | |

All entrees served with House Salad and Homemade Bread.

Sides

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| Pepper Jack Cheese Grits 6 | Sautéed Fresh Spinach 5 |
| Loaded Twice Baked Potato 6 | Asparagus 6 |
| Homemade Fries 5 | Sampler Side 14 |

Please ask about our healthier alternative selections