



## STARTERS

<b>Calamari</b> .....	12
Flash Fried Calamari / Roasted Tomato Bacon Marinara	
<b>Crispy Style Chicken Wings</b> .....	14
Tangy Sweet and Spicy Sauce	
<b>Blackened Prime Rib Strips</b> .....	14
Comeback Dressing / Crostini	
<b>Charcuterie Bamboo Board (2 to 4 People)</b> .....	20
Assorted Pickled Meats / Sausages / Artisan Cheeses / Fresh Fruits / Crostini	
<b>Bacon Wrapped Gulf Shrimp</b> .....	14
Gulf Shrimp / Apple Wood Bacon / Pepper Jelly Salsa	
<b>Seafood Stuffed Mushrooms</b> .....	14
Crabmeat Stuffing / Crab Sauce / Parmesan Cheese	
<b>Fried Pickles</b> .....	8
Fried Pickles / Comeback Sauce	
<b>Fried Green Beans</b> .....	7
Fried Green Beans / Thai Chili Dipping Sauce	
<b>Mississippi Fried Green Tomatoes</b> .....	10
Fried Green Tomatoes / Crawfish Crème Sauce	
<b>Potato Stuffed Pirogi</b> .....	13
Mashed Potato Stuffed Pirogi Ravioli / Sautéed Onions / Sautéed Mushrooms	
<b>Baked Artichoke, Spinach and Cheese Dip</b> .....	12
<b>Crawfish Quesadillas</b> .....	13

## SOUPS

<b>Chef Brenda's Authentic Seafood Gumbo</b> .....	Cup 8 / Bowl 13
<b>Crawfish Corn Chowder</b> .....	Cup 7 / Bowl 12
<b>Soup of the Day</b> .....	Cup 7/ Bowl 11

## SALADS

<b>Tomato, Basil and Buffalo Mozzarella</b> .....	12
Crumbled Bleu Cheese / Candied Bacon Bits / Diced Tomatoes / Scallions / Bleu Cheese	
<b>Southern Caesar</b> .....	11
Romaine / Shaved Parmesan Cheese / Garlic Crostini / Caesar Dressing	
Add Chicken 5 / Add Shrimp 7	
<b>Wellington</b> .....	12
Greens / Candied Pecans / Crumbled Bleu Cheese / Cranberries / Cranberry Vinaigrette	
Add Chicken 5 / Add Shrimp 7	
<b>Strawberry Chicken</b> .....	16
Greens / Smoked Chicken / Strawberries / Cucumbers / Tomatoes / Walnuts / Poppy Seed Dressing	
<b>Greek</b> .....	10
Romaine / Black Olives / Red Onion / Bell Pepper / Tomatoes / Cucumbers / Greek Dressing	
Add Chicken 5 / Add Shrimp 7	

## SIDES

<b>House Salad</b> .....	6
<b>Fries (Sweet Potato or Regular)</b> .....	7
<b>Mashed Potatoes with Gravy</b> .....	5
<b>Green Beans</b> .....	5
<b>Sautéed Veggies</b> .....	4

## PO-BOYS / HAMBURGERS / SANDWICHES

<b>BBQ Shrimp PO-Boy (Grilled or Fried)</b> .....	14
<b>Triple Decker Club</b> .....	10
<b>Classic Reuben</b> .....	11
Corn Beef / Sauerkraut / Rye Bread / Russian Dressing	
<b>Grilled Chicken Caesar Wrap</b> .....	12
Grilled Chicken Breast / Romaine / Shaved Parmesan / Caesar Dressing / Wheat Tortilla	
<b>Jerk Chicken Sandwich</b> .....	12
Jamaican Spiced Chicken / Toasted Ciabatta Bun / Swiss Cheese / Sun Dried Tomato Pesto	
<b>Traditional Fitz Burger</b> .....	12
Lettuce / Tomatoes / Onion / Cheddar Cheese	
<b>Westbrook Burger</b> .....	13
8 Oz Beef Burger / Grilled Pablano Pepper / Over Medium Fried Egg / Apple wood Smoked Bacon / Pepper Jack	
<b>Veggie Burger</b> .....	11
Onion Marmalade / Tomato, Basil and Buffalo Mozzarella Salad	

## CHEF'S CORNER

**Chef Yuiry Abramovich and Manager Olga Abramovich of Olga's Restaurant now call Fitzgerald's their home. Try some of Chef Yuiry's steak specialties!**

## ENTREES

<b>*Olga's Pirogi Filet of Beef</b> .....	32
8 Oz Filet of Beef / Mashed Potato Stuffed Pirogi Ravioli / Sautéed Onions and Mushrooms	
<b>*Abramovich Filet of Beef</b> .....	36
8 Oz Filet of Beef / Jumbo Shrimp / Crabmeat / White Wine Sauce	
<b>*Yuiry's Rib Eye</b> .....	35
14 Oz Rib Eye / Onion and Mushroom Ragout / Broiled Mozzarella	
<b>Shrimp and Grits</b> .....	24
Jumbo Shrimp / Creole Shrimp Ragout / Stone Ground Grits	
<b>Catfish Étouffée</b> .....	20
Fried Catfish / Shrimp Étouffée	
<b>Redfish Anna</b> .....	29
Sautéed Redfish / Crab Meat / Capers / Lemon Buerre Blanc	
<b>Creole Glazed Salmon Audubon</b> .....	24
Creole Herbs / Shaved Carrots / Creole Mustard Hollandaise	
<b>Chicken County Line</b> .....	21
Panéed Chicken Breast / Tomato Creole Sauce / Asparagus Tips	
<b>Bayou Pasta</b> .....	19
Sautéed Shrimp / Fried Crawfish Tails / Onion Frite / Penne Pasta / Bayou Crème Sauce	
<b>Blackened Shrimp Tacos</b> .....	20
Blackened Shrimp / Pico de Gallo / Black Bean and Corn Salsa / Chipotle Sauce	

## DESSERTS

<b>Southern Pecan Pie</b> .....	6
<b>White Chocolate Bread Pudding</b> .....	7
<b>Mississippi Mud Pie</b> .....	7
<b>3 Layer Chocolate Cake</b> .....	6
<b>Mr. Thomas's Cheesecake</b> .....	7
<b>Key Lime Pie</b> .....	5
<b>Lemon Ice Box Pie</b> .....	5

\*WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

9/2014



## WHITE WINES

### CHARDONNAY

**Redwood Creek, California**.....7 Gl / 26 Btl

Ripe apple and citrus, with hints of oak., and plush flavors of vanilla, citrus and tropical fruit, framed by a rich mouth feel

**Kendall Jackson's Vintner's Reserve, California**.....10 Gl / 38 Btl

Ripe red apple and pear with citrus flavors, American Oak aged

**Clos du Bois, North Coast, California**.....9 Gl / 33 Btl

Apple, pear, and lemon flavors with hints of butter and toasty oak

**William Hill, Napa Valley, California**.....8 Gl / 29 Btl

Ripe tree fruit and heady notes of baked apple are supported by layers of caramel, brown spice and toasted oak flavors

**Sonoma Cutrer, Russian River Ranches, Sonoma, California**.....14 Gl / 52 Btl

Aromas of green apple, lime and pineapple are complemented with touches of nougat, caramel

**St Francis, Sonoma County, California**.....9 Gl / 34 Btl

Aromas of fresh melon combine with hints of hazelnut and citrus

### OTHER WHITES

**Ecco Domani, Pinot Grigio, Delle Venezie, Italy**.....9 Gl / 33 Btl

Light citrus and delicate floral aromas with tropical fruit flavors and a crisp, refreshing finish

**Matua, Sauvignon Blanc, Marlborough, New Zealand**.....8 Gl / 29 Btl

Zesty, tropical, citrus fruits are complemented by those famous bitey herbaceous undertones

**Starborough, Sauvignon Blanc, Marlborough, New Zealand**.....8 Gl / 29 Btl

Refreshing tropical fruit accents highlighted by lively acidity

**Ste. Michelle Saint M, Riesling, Pfalz, Germany**.....11 Gl / 42 Btl

Apple, peach and pear at the forefront mixed with delicate floral undertones and often honey and spice on the nose

**Umberto Fiore, Moscato d'Asti, Piedmont, Italy**.....8 Gl / 29 Btl

Heady perfume of fresh vine flower, peach and tropical fruits

### SPARKLING WINES

**Vueve Cliquot Ponsardin, Reims, France**.....125 Btl

**Dom Perignon, Champagne, France**.....360 Btl

**J Roget, California**.....9 Gl / 33 Btl

**Freixenet, Cordon Negro, Spain**.....7 Gl / 26 Btl

## RED WINES

### CABERNET SAUVIGNON

**Louis Martini, Sonoma County, California**.....11 Gl / 42 Btl

Ripe flavors of black plum jam and black currant, with hints of oak and a touch of spice

**Redwood Creek, California**.....7 Gl / 26 Btl

Medium bodied with a rich dark fruit character, notes of spice, mocha and vanilla

**Kendall Jackson Vintner's Reserve, California**.....12 Gl / 45 Btl

Aromas of lush black cherry, blackberry and cassis, rich tannins, and notes of cedar, vanilla and mocha

**Clos du Bois, North coast, California**.....9 Gl / 33 Btl

Complex aromas of cherry and cassis with hints of toasty oak, bittersweet chocolate, and flavors of dark berry

### PINOT NOIR

**Redwood Creek, California**.....9 Gl / 33 Btl

Fruit forward, soft tannins, medium-bodied, dark cherry, brown spice and clove

**La Crema, Sonoma Coast, California**.....15 Gl / 58 Btl

Red cherry, spice and coffee aromas, generous flavors rich with dark fruit

**Elk Cove, Willamette Valley, Oregon**.....18 Gl / 65 Btl

Raspberry, rose and licorice on the nose, silky and smooth in texture, juicy cherry

**Brownstone, California**.....7 Gl / 26 Btl

Classic cherry, raspberry and dark chocolate flavors

### MERLOT

**Coppola Diamond Collection, California**.....10 Gl / 38 Btl

Intense aromatics of raspberry and blueberry lead to flavors of crushed berries and vanilla

**Redwood Creek, California**.....9 Gl / 33 Btl

Soft, velvety wine with rich flavors of dark cherry, plum, dark spice and blackberry

**Kendall Jackson Vintner's Reserve, California**.....12 Gl / 45 Btl

Intricate layers of black cherry, plum, currant, and wild berry mingle with a hint of spice

**Clos du Bois, North Coast, California**.....9 Gl / 33 Btl

Soft-spoken red fruit flavors, accented with dried herbs; brisk aftertaste

### OTHER REDS

**Folie a Deux Menage a Trois, Red Blend, California**.....7 Gl / 25 Btl

**Apothic Red, Red Blend, California**.....9 Gl / 33 Btl

**Coppola Diamond Collection, Claret, Blend, California**.....12 Gl / 45 Btl

**Louis Jadot Beaujolais Villages, France**.....8 Gl / 29 Btl

**Trapiche Oak Cask, Malbec, Argentina**.....8 Gl / 29 Btl

## CLASSIC COCKTAILS

**Mint Julip**.....8

Kentucky bourbon, simple syrup, fresh mint

House drink of the Kentucky Derby

**Manhattan**.....8

Bourbon, sweet Vermouth, bitters, cherry

One of the six basic classic cocktails

**Old Fashioned Slush**.....9

Bourbon, bitters, simple syrup, orange, cherry

Fashioned into an icy slush, chillingly refreshing

**French Martini**.....9

Citadel Gin, Chambord, pineapple juice

A tribute to all beautiful women

**Fleur de Lis**.....10

Sparkling wine, Grand Marnier, Lillet blonde

Light, fresh and citrusy, tickles the nose

**French 75**.....10

Sparkling wine, Brandy, lemon and orange syrup

Throwback to the 20's, elites dancing the night away

**Sazerac**.....8

Rye Whiskey, bitters, Pernod flushed glass Created

in New Orleans by Antoine Peychaud in 1880's

**Mojito**.....9

Rum, simple syrup, fresh lime juice, mint, soda splash

Created in the sugar cane fields of Cuba, 1950's

**Top Shelf Margarita**.....10

Tequila, Grand Marnier, Cointreau, sweet and sour,

lime juice, Originated in Galveston, Texas, late 1940's