



# CRAVE MENU

SEPTEMBER 1–30, 2018 • \$35 PER PERSON

## APPETIZER

(Choice of one)

### Fresh Garden Salad

### Tossed Caesar Salad

### Bubba's Far Out Dip

Spinach, Roasted Red Peppers, Artichokes and Monterey

Jack Cheese with homemade Tortilla Chips

## ENTRÉE

(Choice of one)

### Forrest's Seafood Feast

Hand breaded Fried Shrimp, Fish & Chips and our made from scratch Seafood Hush Pups. Served with fries.

### Dixie Style Baby Back Ribs

Our award-winning Ribs are brushed with our own homemade BBQ Sauce, slow roasted to perfection and served with fries.

### Grilled Seafood Trio

A trio of our most popular grilled seafood... Shrimp & Veggie Skewer, Shrimp New Orleans and our Bourbon Street Mahi.

### Jenny's Catch with Lobster Butter Sauce

Pan Seared Tilapia laid over Mashed Potatoes with Sautéed Spinach and a Creamy Lobster Butter Sauce made from scratch.

### Makers Mark Glazed Salmon

Flame grilled, perfectly seasoned, basted with our own Maker's Mark Bourbon sauce, served with fresh sautéed spinach and jasmine rice.

### "...of Course we have Scampi!!"

Tender Shrimp sautéed with Capers in Lemon Garlic Butter, served over a bed of Linguine.

### Pear & Berry Salad

Fresh Greens with Charbroiled Chicken, Strawberries, Pears, and Glazed Pecans. We toss it all together with Raspberry Vinaigrette, and top it off with Feta Cheese.

## DESSERT

Key Lime Pie