



## **Welcome to Crab Louie's Seafood Tavern**

### **Appetizer Selections**

#### ***Clam Chowder***

A Northeastern favorite perfected in the Old South with Sea Clams, Hickory Bacon, and herbs

#### ***Shrimp Cocktail***

Jumbo Gulf Shrimp with lemon and cocktail sauce

### **Entree Selections**

Entrees are served with our Caesar salad and a baked potato

#### ***Atlantic Salmon***

Grilled with roasted lemon-chive butter

#### ***Fresh Broiled Tilapia***

Seasoned and broiled, topped with Almandine

#### ***Crab Cake & Gulf Shrimp***

Fried Gulf Shrimp and one of our Jumbo Lump Crab Cakes

#### ***Seafood Au Gratin***

Fresh Lump Crabmeat, Sea Scallops and Gulf Shrimp in a classic Sherry Cream Sauce, topped with Havarti Cheese and baked

#### ***Filet Mignon***

A 6-ounce steak cut in house and grilled to your preference

#### ***Chicken Dijonnaise***

Char grilled Boneless Chicken Breasts topped with a White Wine Dijon Sauce

### **Dessert Selections**

#### ***Caramelized Vanilla Bean Crème Brûlée***

A Classic Custard Dessert with just a hint of Orange Zest

#### ***Chocolate Praline Sundae***

Chocolate fudge praline sauce served over vanilla ice cream.  
Garnished with baked sugared pecans and whipped cream.

#### ***Key Lime Pie***

With a ginger snap-macadamia nut crust, whipped cream and toasted coconut