



# SANDCASTLES

AT THE BEACH

## STARTERS

SEAFOOD GUMBO	12
CHICKEN & SAUSAGE GUMBO	10
GUMBO SAMPLER	14
HALF DOZEN BAKED GULF OYSTERS	22
BUTTER, GARLIC, LEMON, JALAPENOS, ROMANO CHEESE, AND PANKO	
CHICKEN WINGS	10   20
SIX OR TWELVE WINGS WITH YOUR CHOICE OF HOT OR MILD BUFFALO, SWEET CHILI, BBQ, OR DRY RUB	
CLASSIC SHRIMP COCKTAIL	21
SERVED WITH LEMON AND COCKTAIL SAUCE	
QUESADILLA	10
CHEDDAR AND MONTEREY JACK CHEESE, SOUR CREAM, PICO DE GALLO +CHICKEN +\$10   +SHRIMP +\$14	
SMOKED SALMON	24
BRICK OVEN FIRED FOCACCIA, HORSERADISH SPREAD, RED ONIONS, AND CRISPY CAPERS	

## SALADS

CLASSIC CAESAR SALAD	12
HEARTS OF ROMAINE, ASIAGO CHEESE, AND GARLIC CROUTONS	
BURRATA CAPRESE	20
BURRATA MOZZARELLA, GRAPE TOMATOES, FRESH BASIL, OLIVE OIL, AND BALSAMIC VINAIGRETTE	
HOT CRAWFISH SALAD	24
CRISPY FRIED CRAWFISH TAILS, ROMAINE LETTUCE, BABY SPINACH, MICRO PEA SHOOTS AND TWO DRESSINGS SERVED ON THE SIDE - SWEET CREOLE MUSTARD VINAIGRETTE AND CREOLE REMOULADE	
ASIAN CHICKEN SALAD	23
MARINATED CHICKEN, NAPA CABBAGE, ROMAINE, MUSHROOMS, SWEET PEPPERS, AND SOY DRESSING	
+CHICKEN: \$12   +SHRIMP: \$15   + GROUPER \$21	

## SANDWICHES

SERVED WITH FRIES, CREOLE COLESLAW, POTATO SALAD, OR ONION RINGS	
GROUPEr SANDWICH	32
GRILLED, BLACKENED OR FRIED, TOASTED BRIOCHE BUN, AND CREOLE-JALAPENO SLAW	
GOURMET BURGER	23
8-OZ PATTY, TOASTED BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, TOMATO, CARAMELIZED ONIONS, PICKLE AND SANDCASTLES SAUCE	
TENDERLOIN BAGUETTE	24
SLICED TENDERLOIN, CARAMELIZED ONIONS, PROVOLONE CHEESE, AND HORSERADISH CREAM	
PIMENTO BLT	23
CRISPY APPLEWOOD BACON, SPICED PIMENTO CHEESE, AND FRIED GREEN TOMATOES ON TOASTED BREAD	

## SIDES

GARLIC MASHED POTATOES	FRENCH FRIES
ROASTED BRUSSELS SPROUTS	POTATO SALAD
VEGETABLE FRIED SUSHI RICE	CREOLE COLESLAW
CRISPY POTATO CAKES	ONION RINGS

# DINNER

## 6PM-9PM

## ENTREES

SEAFOOD PLATE	35
FRIED OYSTERS, SHRIMP, AND GROUPEr, FRENCH FRIES, AND CREOLE COLE SLAW, REMOULADE AND TARTAR SAUCES	
RED SNAPPER	38
SAUTEED RED SNAPPER FILET, CRISPY POTATO CAKE, LEMON BEURRE BLANC, CRISPY CAPERS	
TUNA STEAK	32
SEARED PEPPERCORN TUNA, VEGETABLE FRIED RICE, PONZU SAUCE, GRILLED GREEN ONIONS	
CREOLE FETTUCINE	27
GULF SHRIMP, CRAWFISH TAILS, ANDOUILLE SAUSAGE, MUSHROOMS, GREEN ONIONS, TOMATO CREAM SAUCE, ROMANO CHEESE	
PORK CHOP	42
OVEN ROASTED, BLACK PEPPERCORN SAUCE, GARLIC MASHED POTATOES	
FILET	52
7-OZ ANGUS FILET, RED WINE REDUCTION, GARLIC MASHED POTATOES, AND BRUSSELS SPROUTS,	

## BRICK OVEN PIZZA

MARGHERITA	20
SAN MARZANO TOMATO, FRESH MOZZARELLA, AND BASIL	
CHEESE PIZZA	18
FONTINA, MOZZARELLA AND ROMANO CHEESE, WITH SANDCASTLES TOMATO SAUCE	
PEPPERONI OR SAUSAGE	24
PEPPERONI, MOZZARELLA AND FONTINA CHEESE, AND SANDCASTLES TOMATO SAUCE	
BBQ CHICKEN	25
ROASTED CHICKEN, GRILLED ONIONS, BBQ SAUCE, FONTINA CHEESE, AND GREEN ONIONS	
VEGETABLE	21
BABY SPINACH, MUSHROOM, GRILLED ONIONS, SWEET PEPPERS, BASIL, OLIVE OIL, AND MOZZARELLA	
SHRIMP SCAMPI	27
GULF SHRIMP, WHITE SCAMPI SAUCE, ITALIAN PARSLEY, FONTINA AND ROMANO CHEESE	
WHITE MUSHROOM	20
FONTINA, MOZZARELLA AND GRUYERE CHEESE, ROASTED MUSHROOMS, CRUSHED RED PEPPER, AND THYME	

## DESSERTS

NOT TIRAMISU	12
SWEET ITALIAN MASCARPONE, CITRUS COMPOTE, ESPRESSO INFUSED LEMON CAKE AND SESAME TUILE	
CHOCOFLAN   GF	12
CHOCOLATE LOVERS FAVORITE! CAKE & CUSTARD BAKED TOGETHER, SERVED WITH RASPBERRY & POMEGRANATE	
FRIES & MILKSHAKE	12
FRIED POTATO CHURROS SPRINKLED WITH SEA SALT AND SUGAR, SERVED WITH FROZEN MERINGUE TO DIP	
CITRUS SUNSET	12
CITRUS SOAKED POUND CAKE WITH A WHITE CHOCOLATE MOUSSE FILLING, GARNISHED WITH ROSEMARY AND MANGO CITRUS-CITRUS COULIS	
PASSIONFRUIT KEY-LIME	12
ZESTY KEY-LIME ON TOP OF HOUSE-MADE GRAHAM CRACKER, TOPPED WITH PASSIONFRUIT MERINGUE AND CHOCOLATE	
HAND SCOOPED ICE CREAM	6

\*CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTRACTING A FOODBOURNE ILLNESS - ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*

\*\*20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE\*\*