

# APPETIZERS

Great for sharing or keep it all for yourself.

## CALAMARI

lightly breaded and flash fried rings, tentacles, and cherry pepper rings, tossed in parmesan, with remoulade...\$9

## OYSTERS ROCK\*

fresh oysters topped with spinach, bacon, garlic, cream, finished with parmesan...\$10

## CRAB DIP

cream cheese, lump crab, seasoning, served with pita chips...\$12

## LOCKSIDE NACHOS

fried corn tortilla chips topped with jalapenos, pico, shredded lettuce, sour cream and chives... \$9  
add chicken or pulled pork for \$3  
add bronzed tuna for \$6

## MUSSELS

fresh mussels sauteed in white wine lemon butter with fresh basil, served with a buttered baguette...\$10

## WINGS

hot, mild, bbq, or honey sriracha, served with ranch, bleu cheese, and celery...\$8

## RAW OYSTERS

raw, juicy and delicious...\$8

## STEAMED SHRIMP

easy peel shrimp steamed with peppers and onions, dusted with old bay... Half pound \$9 Full pound \$17

## TUNA POKE\*

Rare ahi tuna tossed with red peppers, green onions and ponzu sauce, served over seaweed salad... \$12

## CAPRESE OUR WAY

Fried green tomatoes and house pulled mozzarella, finished with balsamic and fresh basil... \$9

# SOUP/SALAD

## CRAB + CORN CHOWDER

lump crab, cream, sherry, celery, shallots, chorizo sausage...\$6

## CAESAR SALAD

fresh romaine tossed in house made Caesar dressing, topped with parmesan and croutons...\$9

## GREEK SALAD

mixed greens tossed in house made balsamic vinaigrette, topped with black olives, grape tomatoes, red onion, cucumber and feta cheese...\$10

## STUFFED AVOCADO

fresh avocado stuffed with our homemade crab cake, tempura battered and fried, served over mixed greens, red onion, and roasted pepper, topped with lime crema... \$15

## CHOPPED SALAD

Ham, turkey, bacon, tomatoes, cucumber, shredded cheese, croutons, and mixed greens...\$10

Add Grilled Chicken \$4 / Grilled Shrimp \$6 / Salmon\* \$7 / Bronzed Tuna\*...\$6 to salad

All salads come with your choice of Ranch, Bleu Cheese, Balsamic vinaigrette, Citrus vinaigrette, Strawberry vinaigrette, Oil and Vinegar

# HAND HELDS

Served with fries or slaw.

## THE CHES BAY

seared house made jumbo lump crab cake, served on brioche, with lettuce, tomato, onion and remoulade...\$14

## CUBANO

hand pulled smoked pork, deli ham, Swiss cheese and pickles, on Cuban bread...\$11

## REUBEN

corned beef, sauerkraut, Swiss cheese, and 1000 island dressing, on grilled rye...\$12

## FRIED FLOUNDER

Too big for the bun! With lettuce, tomato, red onion, and remoulade...\$13

## CLASSIC BURGER\*

house blended 8 oz burger, with cheese, lettuce, tomato, and onion...\$10

## HANGOVER BURGER\*

house blended 8 oz burger, with cheese, bacon, an over medium fried egg, lettuce, tomato, and onion...\$12

## BEYOND BURGER

A plant based burger, topped with cheese, lettuce, tomato, and onion, on a brioche bun... \$11

## THE FREEBIRD

Buttermilk brined chicken breast, floured and fried, topped with slaw, pickles, bacon, and bbq ranch, on a brioche bun... \$11

Add Bacon \$2 / Fried Egg \$1 / Mushrooms \$2  
Grilled Onions \$1 / Crab Cake \$7 / Avocado \$2

# TACO/BURRITO

## SHRIMP TACOS

grilled, fried, or blackened shrimp, seasoned slaw, pineapple pico, and lime crema... \$12

## BLACKENED AVOCADO TACOS

Blackened avocado, seasoned slaw, fresh pico, and lime crema... \$9

## FISH TACOS\*

Fried mahi or bronzed tuna, seasoned slaw, fresh pico and lime crema... \$12

## SMOKED BRISKET TACOS

Shaved smoked beef brisket, coleslaw, pickled onions, and tangy bbq sauce... \$14

## LOCKSIDE GIANT BURRITO

Your choice of chicken, tuna\*, smoked beef brisket, or avocado, sauteed with peppers, onions, and seasoned rice, wrapped in a flour tortilla, topped with queso, pico, and lime crema... \$14

# FROM THE SEA

## SEARED SEA SCALLOPS\*

served with sauteed spinach and parmesan risotto, finished with lemon thyme beurre blanc...\$24

## SALMON\*

pan seared Atlantic salmon, served with chef's vegetable and parmesan risotto, finished with court bouillon ...\$20

## FISH AND CHIPS

fresh mahi, beer battered and fried, served with fries, slaw, and remoulade...\$16

## FRIED FLOUNDER

lightly breaded and fried, served with broccoli & mashed potatoes...\$18 stuff it with our jumbo lump crabcake...\$7

## FRIED SHRIMP BASKET

lightly breaded and fried, served with fries and slaw...\$15

## LUMP CRABCAKES

Our house blended no filler crabcakes, pan seared and served with mashed potatoes and broccoli...\$24

## SCALLOPS ROCKEFELLER\*

Pan seared scallops served over bacon risotto, topped with creamy spinach sauce... \$26

## FRIED SEAFOOD TRINITY

Shrimp, mahi, and crabcake, all lightly floured and fried, served with fries and slaw...\$22

# FROM THE FARM

## LOCK STEAK\*

8 oz certified Angus sirloin, served over mashed potatoes and chef's vegetable, finished with roasted garlic and thyme brown butter pan sauce... \$19

## LOCKSIDE RIBS

house braised pork ribs smothered in our signature bbq sauce, served with fries or slaw... \$18

## FILET MIGNON\*

Two 4 oz filet mignon, served with parmesan risotto and chef's vegetable, topped with herb butter compote... \$28

## ROSEMARY CHICKEN

Chicken breast marinated in rosemary, lemon and garlic, grilled and served with parmesan risotto and chef's vegetable...\$14

## HONEY BOURBON SURF AND TURF\*

8 oz filet cut sirloin and shrimp, frilled and glazed with honey bourbon sauce, served with mashed potatoes and chef's vegetable... \$27

# FROM THE BAYOU

## FRENCH QUARTER

Shrimp, blackened chicken, Andouille sausage, red and green peppers in a spicy Cajun cream sauce over penne pasta...\$17

## JAMBALAYA

shrimp, chicken, Andouille sausage, and rice in a classic creole sauce... \$15

## SEAFOOD ETOUFFEE

scallops, shrimp, crab meat, Andouille sausage, peppers, and onions, in cajun gravy over rice... \$22

## SHRIMP + GRITS

shrimp, Andouille sausage, and peppers, cooked in court bouillon sauce, served over cheese grits... \$15

## BLACKENED SCALLOPS\*

Cast iron seared blackened scallops served over Andouille risotto and crispy spinach... \$25

# PASTA

## SHRIMP SCAMPI

shrimp sauteed with garlic, lemon, and tomatoes, served over linguini...\$16

## LINGUINI FRUITTI DI MARE

Mussels, clams, shrimp, and calamari, sautéed with fresh tomatoes, garlic, and olive oil, tossed with linguini... \$23

## LINGUINI CON VONGOLE

Little neck clams sautéed with olive oil, garlic, and white wine, tossed with linguini... \$17

## MEDITERRANEAN PASTA

Fresh tomatoes, chef's vegetable, spinach, and artichoke, sautéed with olive oil and garlic, tossed with penne and feta cheese... \$14

*\*The consumption of raw and undercooked animal foods may increase your risk of food-borne illness.*

# SIDES

SAUTEED SPINACH...\$4

SLAW...\$3

CHEF S VEGETABLES...\$5

MASHED POTATOES...\$4

FRENCH FRIES...\$4

PARMESAN RISOTTO...\$5

STEAMED BROCCOLI...\$4