

DINNER MENU

APPETIZERS

- SUYA (GF)
Traditional African spices, peppers and onions
CHICKEN | \$10 BEEF | \$11 SHRIMP | \$12
Contains peanut powder
- PANGEA CRAB CAKES (2) \$18
Served with house made remoulade
- SHRIMP JALAPEÑO POPPERS (GF) \$12
Bacon wrapped peppers, diced shrimp, pepper jack cheese. Served with house made remoulade
- SNOW CRAB SCAMPI (5) (GF) \$28
- AHI TUNA TOWER (GF) \$15
Diced tuna, sushi rice, avocado and cucumber
- SPINACH ARTICHOKE DIP \$10
- POT STICKERS \$12
Chicken and vegetable dumplings. Fried and served with citrus ponzu sauce
- JAMAICAN BEEF PATTIES \$12
Miniature flaky patties stuffed with seasoned beef
- FRIED CALAMARI \$10
Served with marinara and lemon aioli

LAND & SEA

CHOICE OF 1 SIDE

- 12 OZ RIBEYE \$34
- 7 OZ FILET \$38
- BONE-IN PORK CHOP \$25
- CRISPY HALF CHICKEN \$28
- PAN SEARED SALMON \$24
Served with lemon butter sauce
- TEXAS RED FISH \$28
- BUTTER GARLIC SHRIMP (6) \$21
- 4 OZ LOBSTER TAIL \$32
- BLACKENED CATFISH \$20

SOUP & SALADS

- SEAFOOD GUMBO \$10
Served with white rice. Contains pork and shrimp
- SPINACH BACON SALAD \$12
Pickled onions, shaved egg and bacon crumbs served with bacon vinaigrette
- PANGEA HOUSE SALAD (GF) (V) \$8
Romaine, spring mix, cucumber, cherry tomatoes and shredded carrots. Served with house vinaigrette
- CHOPPED KALE CAESAR \$12
Chopped romaine, chopped kale, croutons and parmesan cheese (GF) - remove croutons
- CHINESE CHOPPED SALAD (V) \$12
Romaine, nappa cabbage, purple cabbage, shredded carrots, green onion, cilantro, wonton strips tossed in ginger-sesame vinaigrette (GF) - remove wonton strips
- ADD CHICKEN: \$3 ADD SALMON: \$9
ADD SHRIMP: \$6 ADD AVOCADO: \$2.50

SIDES \$6

- 5 CHEESE MAC & CHEESE
- JALAPEÑO GRITS (GF)
- LOADED POTATO PUREE
Bacon, cheddar cheese, green onions
- NOT YOUR MAMAS GREENS (GF)
With smoked turkey, simmered in African spiced broth
- ELOTE (GF)
With Valentina butter and cotija cheese
- JOLLOF RISOTTO (GF)
Deep African tomato flavored risotto
- BRUSSELS SPROUTS (GF) (V)
Brown sugar, mirin and soy
- CORNBREAD
Homemade recipe, served with maple cinnamon butter

CHEF SELECTIONS

No modifications

- HAVE MERCI ! (GF) \$30
Chef Kev's signature Coq Au Vin dish that Beat Bobby Flay.
Chicken braised in red wine, bacon, carrots, onions and celery.
Served with mashed potatoes
- STUFFED SALMON (GF) \$32
8 oz filet stuffed with spinach, cream cheese, chopped shrimp and crab. Served with saffron rice and lemon butter
- JERK ROASTED LAMB SHANK (GF) \$36
Served with garlic mashed potatoes
- FILETE DE ARGENTINA (GF) \$38
7 oz filet topped with house made chimichurri, served with sautéed vegetables and mashed potatoes
- SHRIMP SCAMPI PASTA \$26
Scampi butter sauce, garlic, tomatoes and panko breadcrumbs
- LOBSTER MAC & CHEESE \$34
5 cheese mac & cheese and roasted lobster tail
Add bacon for \$1
- SHRIMP & GRITS (GF) \$28
Stone ground grits, cherry tomatoes, peppers, onions, blackened shrimp and andouille sausage
- TRADITIONAL FRIED RICE (V) (GF) \$12
Zucchini, squash, peas, carrots, onions, broccoli, ginger and garlic topped with green onion and sesame seed and fried egg
CHICKEN | \$18 BEEF | \$19 SHRIMP | \$20
- CRAB & CHICKEN PASTA \$36
(3) Crab fingers and blackened chicken on top of Alfredo linguini. Finished with diced tomatoes and breadcrumbs
All crab (5 crab fingers) + \$2
- BONE IN PORK CHOP (GF) \$28
Served with jalapeño grits and cherry pork demi glace

(V) - Vegan
(GF) - Gluten Free

20% gratuity added to parties of 6 or more
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness