

LARGE PARTY MENU

APPETIZERS

PANGEA CRAB CAKES (2) \$18

Served with house made remoulade

SHRIMP JALAPEÑO POPPERS \$12

Bacon wrapped peppers, diced shrimp, pepper jack cheese and remoulade sauce

AHI TUNE TOWER \$15

Diced tune, sushi rice, avocado and cucumber

POTSTICKERS \$12

Chicken and vegetable dumplings, fried and served with citrus ponzu sauce

SOUP & SALAD

SEAFOOD GUMBO \$10

Served with white rice

SPINACH BACON SALAD \$12

Pickled onions, shaved egg and bacon crumbs served with bacon vinaigrette

KALE CAESAR SALAD \$12

Romaine, kale, croutons and parmesan cheese

ADD CHICKEN: \$3

ADD SALMON: \$9

ADD SHRIMP: \$3

ADD AVOCADO: \$2.50

LAND & SEA Choice of 1 side

7 OZ FILET \$36

BONE IN PORK CHOP \$23

TEXAS REDFISH \$23

BUTTER GARLIC

SHRIMP (6) \$24

SIDES \$6

5 CHEESE MAC & CHEESE

JALAPEÑO GRITS

NOT YOUR MAMAS GREENS

ELOTE

JOLLOF RISOTTO

BRUSSELS SPROUTS

CORNBREAD

CHEF SELECTIONS

HAVE MERCI! \$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 \$32

8 oz filet stuffed with spinach, crab, shrimp and cream cheese. Served on a bed of saffron basmati rice

JERK ROASTED LAMB SHANK \$36

Served with garlic mashed potatoes

LOBSTER MAC & CHEESE \$34

5 cheese mac & cheese and roasted lobster tail.

Add bacon for \$1

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