



D I N N E R F E A T U R E S

WELCOME
83 CENTRAL SQUARE
SEASIDE, FLORIDA

OUR HOURS
BREAKFAST 8 TO 11
LUNCH 11 TO 5
DINNER 5 TILL

SOUTHERN SIDES
Black-eyed Peas
Collard Greens
Scallion Mashed Potatoes
Smoked Gouda Cheese Grits
Fried Green Tomatoes with Rémooulade
Stewed Tomatoes and Okra
Fried Okra
French Fries
Coleslaw
Veggie Salad

Small **3.25**
Large **6**

WINE BY THE GLASS

Merlot

Cabernet

Shiraz

Pinot Noir

Chardonnay

Sauvignon Blanc

Zinfandel

Riesling

Conundrum

STARTS

Today's Fresh Soups 5

Crab Cakes and Fried Green Tomatoes
Pan sautéed, paired with fried green tomatoes, and graced with a roasted red pepper rémooulade sauce **12**

Olives Angelina
An old Pensacola recipe of marinated queen and kalamata olives, onions, and herbs **8**

Oysters on the Half Shell
Dozen **7.95** Half **4.50**

Oysters Arcadia
½ dozen baked oysters topped with a spicy Cajun sauté of crawfish, blue crab, sweet peppers, andouille, and smoked Gouda cheese **11.95**

Oysters Bienville
½ dozen baked oysters with shrimp, mushrooms, shallots, garlic, cayenne-seasoned béchamel sauce, Romano cheese, and bread crumbs **8.95**

DINNER

Grits à Ya Ya
Smoked Gouda cheese grits smothered with a sauté of applewood-smoked bacon, spinach, shallots, garlic, portobello mushrooms, and cream—finished with spiced shrimp and sweet potato hay **20**

Gulf Shrimp
Gulf white shrimp—your choice of preparation 1) blackened **Or** 2) grilled, napped with lemon butter **Or** 3) cracker-meal crusted—with coleslaw, hushpuppies, roasted corn tartar sauce, and your choice of one Southern Side **20**

Apalachicola Oysters
Cracker-crust and flash fried with coleslaw, hushpuppies, and your choice of one Southern Side **20**

Pecan-Crusted or Grilled Fish of the Day
Napped with lemon butter—on a bed of bourbon-spiked sweet potato mashers and grilled green beans **22**

Seafood Platter
An ocean of food: Grilled Gulf mahi mahi, blackened shrimp, and fried oysters with scallion mashers and grilled green beans **28**

Grilled Salmon
Salmon fillet grilled, laced with a balsamic reduction, and served over a bed of scallion mashers **23**

Chef's Fresh-Daily Pasta
Using fresh ingredients and a great imagination, our chef creates a delicious house-made pasta—every day. Ask your server.

New York Strip
All natural — grass fed, hormone ,and antibiotic free. A lovely 16-ounce hand-cut strip with scallion mashers and griddled green beans **28**

Filet Mignon
An 8-ounce hand-cut filet graced with scallion mashers and griddled green beans **28**

Grits and Grillades
A Southern classic—Slow-roasted beef in a natural rich wine broth, laden with vegetables, on a bed of smoked Gouda cheese grits **20**

Braised Beef
Tender beef slowly braised in a rich red wine and vegetable stock, placed over scallion mashed potatoes, and capped with caramelized onions **20**

Ginger Chicken
Fresh boneless chicken breast encrusted in fresh ginger and panko bread crumbs, flash fried golden brown, and nestled on top of scallion mashers with a bit of horseradish-spiked marmalade **16**

Oysters Rockefeller
½ dozen baked oysters with spinach, bacon, and Pernod **8.95**

Blue Crab Claws
Sautéed in a rich garlic dipping sauce of white wine, lemon butter, and cream **14**
Or cracker-meal crusted and served with cocktail sauce **12**

Soul Rolls
Chicken and collard greens in a crisp wrapper with peach chutney, horseradish cream, and creole mustard **9**

Wings—Buffalo Style
We got the recipe from Buffalo Bill's Head Coach Kay Stevenson—A dozen large wings with blue cheese **8**

Calamari
Flash fried, served with our House Marinara **8**

Collard & Artichoke Dip
A Southern spin on the spinach classic **8**



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OUR HOURS

BREAKFAST 8 TO 11
LUNCH 11 TO 5
DINNER 5 TILL

FOR PARTIES

OF 6 OR MORE
A 20% GRATUITY
WILL BE ADDED.

SOUTHERN SIDES

- Black-eyed Peas
- Collard Greens
- Scallion Mashed Potatoes
- Smoked Gouda Cheese Grits
- Fried Green Tomatoes with Rémoûlade
- Stewed Tomatoes and Okra
- Fried Okra
- French Fries
- Coleslaw
- Veggie Salad

Small **3.25**
Large **6**

MAXIMUM

OF THREE CHECKS
PER TABLE, PLEASE.

FRESH SALADS & LIGHT FARE

Dressings: Olive Tapenade (made with ground olives), Orange Sesame, Balsamic Vinaigrette, Ranch, Blue Cheese

Grilled Chicken Salad

Our great marinated and char-grilled chicken breast atop fresh greens with cherry tomatoes, roasted vegetables, and your choice of dressing **9.95**

Mediterranean Salad

Feta cheese atop fresh greens, marinated artichoke hearts, pepperoncini, kalamata olives, tomatoes, and cucumbers **8.95**

Balsamic Grilled Salmon Salad

Fresh balsamic-vinegar-brushed salmon fillets over fresh greens with cherry tomatoes, roasted vegetables, and a balsamic vinaigrette **14.95**

Caesar Salads

Crisp romaine, croutons, Romano cheese, and our classic garlic dressing **8.95**

Add **Chicken**—grilled or ginger-crusted **9.95** Add **Shrimp**—blackened or grilled **10.95**

Spring Greens

A small salad of cherry tomatoes and cucumbers with crisp greens and your favorite dressing **5**

Black and Blue

Spiced and seared flank steak over romaine lettuce, all tossed with our garlic dressing and capped with blue cheese crumbles **11.95**

SANDWICHES

Served with romaine lettuce, tomato, red onion, and choice of one of our great Southern Sides (listed at left)

Pensacola Pulled Pork

Slow-cooked pork barbecue, a Southern favorite—with coleslaw in place of lettuce, tomato, and onion **9.95**

Shrimp or Oyster Po' Boy

Crispy-fried with smoked corn tartar sauce **12.95**

Pecan-Crusted or Grilled Fish of the Day

Served with roasted corn tartar sauce (add cheddar cheese if you're old-school) **11.95**

Atlas Burger

Half pound of grilled lean ground beef and our own house-made Zippy Sauce on a toasted Kaiser roll with romaine lettuce, tomato, red onion **7.95**

With cheddar, American, Swiss, or pepper jack cheese **add 1** With applewood-smoked bacon **add 1**

Black and Blue Burger

Blackened beef with blue cheese and apple-wood smoked bacon **9.95**

Grilled Chicken Sandwich

Our tender, marinated, boneless chicken breast char-grilled and served on ciabatta bread with our house-made Zippy Sauce **7.95**

Chicken Deluxe

add ham and Swiss cheese to Grilled Chicken Sandwich **9**

Chicken Muffuletta

with ham and Swiss cheese and coated with olive salad **9**

The Great Southern Dip (think French dip)

Tender, moist, slow-roasted beef, melted Swiss cheese, soft roll and delicious au jus for dipping **9.95**

DESSERTS

All made here in our kitchen
Key lime pie, New York style cheesecakes, and more! Please ask your server.

BEVERAGES

Ask to see our wine list

Fair Trade 100% Ceylon iced tea, Fair Trade Amavida coffee, Coke, Sprite, Mr. Pibb, Barq's Root Beer, pink lemonade **2.5**

Milk, orange juice, apple juice, cranberry juice **3**

Bud Light, Miller Lite, Coors Light, Budweiser **3.5**

Heineken, Corona, LandShark Lager, Amstel Light, Blue Moon, Sierra Nevada, NA St. Pauli Girl, Red Stripe, Stella Artois **4.5**

Newcastle, Guinness **5**

Stella Artois draft **5**

Mimosas **6**

Mojitos **8**

Great frozen margaritas, pina colodas, and daiquiris!

Evian, San Pellegrino, and Fiji 500 ml **3**

Fiji 1000 ml **6**