



RESTAURANT DRINKS

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### WHAT A WAY TO START

#### SPINACH AND CRAB DIP

Creamy spinach and crab dip house-made and served warm with chips for dipping.



2

#### SMOKED FISH DIP

A tasty mixture of smoked mahi & wahoo in a creamy spread served with crackers and jalapeño relish.



2

#### PEEL 'N' EAT SHRIMP

Cajun boiled shrimp in the shell dusted with Old Bay and served with a horseradish cocktail sauce. Served hot or cold.



#### FRIED GREEN BEANS

Crispy fried green beans in our Cajun breading served with a creamy ranch sauce for dipping



1

#### BBQ SHRIMP

A classic New Orleans dish! Large seasoned shrimp sautéed in savory garlic and lemon butter ale, served with toast points.



4

1 Review

#### WINGS

Crispy wings tossed in your choice of Cajun, Buffalo, Bourbon Sauce or Garlic Parmesan with Blue Cheese or Ranch dipping sauce. Additional sauces .50



#### FRIED GREEN TOMATOES

Crispy fried green beans in our Cajun breading served with a creamy ranch sauce for dipping.



2

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#### GARLIC FRIES

A pile of crispy French fries tossed in our homemade garlic butter topped off with two kinds of parmesan cheese.



3

### SOUPS

#### YBOR CITY GUMBO

Shrimp, chicken, craw-fish and Andouille sausage in a rich dark stew with okra, tomatoes, onions, peppers & celery.



2

#### SOUP OF THE DAY

Our server will describe the Chef's choice today.



### SALADS

Dressings: House Rio Pepe, Ranch, Blue Cheese, Red Wine Vinaigrette, Homemade Honey Mustard, Raspberry Walnut Vinaigrette

### EATON'S BEACH SALMON SALAD

Glazed salmon on a bed of mixed lettuce tossed with corn, Applewood bacon, tomato, blue cheese crumbles, hearts of palm, cucumber and egg. Served with a red wine vinaigrette.



2

### CAESAR SALAD

Crisp romaine lettuce tossed with Caesar dressing and homemade cornbread croutons topped with shaved parmesan cheese.



### RIO PEPE SALAD

Crisp lettuce tossed with Spanish olives, parmesan cheese, vine ripe tomatoes and our signature house dressing.



1

### CRAZY CAJUN PECAN CHICKEN SALAD

Bronzed chicken with candied pecans, red onions, cherry tomatoes, raisins, and goat cheese on top of spring mix. Accompanied with raspberry walnut vinaigrette.



1

## SIGNATURE DISHES

### SHRIMP GARLIC PASTA

Shrimp sautéed in garlic, olive oil, butter, roasted red pepper, paprika and sherry. Served over linguini.



1

### SHRIMP & GRITS

This signature dish of tender shrimp in an Andouille sausage and white wine cream sauce is topped with crispy Applewood bacon and fresh chives.



9

 3 Reviews

### SHRIMP CREOLE

A savory combination of tender shrimp, tomatoes, and a trinity of fresh onion, bell pepper, and celery served with seasoned vegetables over a bed of Balaya rice.



### CAJUN SWEET FRIED CHICKEN

Boneless chicken breasts dipped in our secret batter and fried crispy, with "Cajun Sweet" seasoning. Served with smashed potatoes and coleslaw garnish.



2

### "3C'S LITTLE B'S" MAC & CHEESE

Cavatappi noodles in a homemade 3 cheese sauce with Andouille sausage, seasoned smoked ham topped with diced tomato and seasoned bread crumbs.



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## TENDER STEAKS & SEAFOOD

### RIBEYE\*

This steak is well-marbled, flame grilled, tender and savory. Served with seasonal vegetables and smashed potatoes.



5

### GRILLED PORK CHOP

12 oz. Bone in pork chop perfectly grilled, served with seasonal vegetables and smashed potatoes.



### PORK OSSO BUCCO

Towering pork marinated and slow roasted for a fall off the bone experience served with smashed potatoes and vegetables.



### \*FLORISIANA® SIRLOIN

8 oz. Sirloin seasoned and seared. Served with seasonal vegetables and smashed potatoes.



### MAHI MAHI

Simply seasoned and flame grilled or bronzed mahi. Served with seasonal vegetables and Balaya rice.



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### GLAZED SALMON

Flame grilled Norwegian salmon basted with sweet citrus glaze. Served with seasonal vegetables and Balaya rice.



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 2 Reviews

## FLORISIANA® FAVORITES

### FLORISIANA® BOIL

A full pound of shrimp OR crawfish with red potatoes, corn, and Andouille sausage served with melted butter and cocktail.



### BRONZED RED FISH

Bronzed red fish fillet finished with crawfish in ham cream sauce. Served over Balaya rice.



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### HOUSE PASTRAMI DINNER

Brine cured beef brisket rubbed with brown sugar glaze and smoked 12 hours. Hand carved, thick cut served with smashed potatoes & seasonal vegetables.



3

### CHARLESTON SHRIMP PLATTER

Two grilled skewers with Balaya rice and Low Country Succotash.



1

### BAYOU PASTA

Linguini tossed with bronzed chicken, shrimp and crawfish with mushrooms in a Parmesan cream sauce.



3

### SPANISH CATFISH

Spanish catfish topped with hardboiled egg, roasted red peppers, English peas and homemade butter & lemon sauce served with baylaya rice and a succotash garnish.



1

### CHICKEN N WAFFLES

Battered fried "Creole Sweet" chicken tenders on Belgian waffles with maple syrup.



### WASHDAY SPECIAL

Grilled Louisiana Andouille sausage or bronzed chicken over Balaya rice and red beans with ham slow simmered until thick and creamy.



 2 Reviews

### PULLED PORK DINNER

Hand seasoned and slow smoked pork pulled to order. Served with french fries and cole slaw.



## CRISPY FRIED PLATTERS

Served with shoestring fries and cole slaw garnish.

### FRESH FRIED OYSTERS

Lightly cornmeal dusted oysters fried golden served with cocktail sauce.



### CAJUN FRIED SHRIMP

Lightly cornmeal dusted shrimp fried golden, served with cocktail sauce.



### GOOD OLE' GATOR TAIL

Lightly cornmeal dusted gator tail fried golden, served with remoulade sauce.



### FRIED CHICKEN TENDER BASKET

Chicken breast tenders hand breaded and fried crispy served with honey mustard.



## ON THE SIDE

### HOUSE BAKED BEANS



### HUSH PUPPIES



### GRITS



### LOW COUNTRY SUCCOTASH



### COLLARD GREENS & CABBAGE



### SEASONAL VEGETABLES



### MAC N CHEESE



### OKRA



### SWEET POTATO FRIES



## HAND HELD FAVORITES

Served with shoestring fries.

### THE MAHI SANDWICH

Flame grilled or bronzed mahi on a brioche roll with melted mozzarella cheese, lettuce, tomato, tartar sauce and coleslaw garnish.



### THE PASTRAMI SANDWICH

Hand slice thick cuts stacked tall on a brioche bun with spiced house mustard.



### THE PO'BOYS

Served with lettuce, tomato, remoulade sauce and coleslaw garnish.



### PULLED PORK SANDWICH

Hand seasoned pork pulled on a Brioche roll with bread & butter pickles. Served with coleslaw garnish.



### THE MIDNIGHT

Smoked ham, Swiss cheese and sliced pork on a pressed sweet midnight roll with sweet pickles and a side of dijon mayo.



### THE CHICKEN SANDWICH

Grilled or fried chicken breast with melted Swiss cheese, Applewood bacon, lettuce & tomato.



## STEAK BURGERS

\*USDA Choice Black Angus burger on a brioche roll with french fries.

### THE SMOKEHOUSE BURGER

Topped with smoked cheddar cheese, Applewood smoked and our own slow smoked pulled pork, finished with Bourbon BBQ glaze.



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### THE JAZZ BURGER

Bronzed seasoned burger topped with cheddar cheese, Applewood bacon and peanut butter.



### THE LOW COUNTRY BURGER

Homemade pimento cheese melted on a juicy burger with applewood bacon, lettuce, and tomato.



### THE LAKE BURGER

Our steak burger with our secret sauce, American cheese, lettuce, tomato and pickle.



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## DESSERTS

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### BREAD PUDDING

Cinnamon raisin bread soaked in sweet cream then baked. Served with homemade praline sauce with pecans and vanilla ice cream.



### ORANGE CAKE

100% Florida orange juice squeezed into all the layers, filled with fresh orange mousse and covered in butter cream frosting.



### KEY LIME PIE

Enough said! No preservatives or artificial ingredients.



### PECAN PIE

A true Southern classic. A savory slice of pecan pie topped with praline sauce.



### PEANUT BUTTER PIE

Chocolate cookie crust with a creamy peanut butter filling topped with peanut butter cup pieces.



### CARROT CAKE

Triple layer cake packed with carrots, pineapple, and pecans topped with a signature blended cream cheese icing.

