

Pasta, Seafood, & Chicken

Served with Plantation House Salad.

Pasta Louisiana

Fettuccine noodles tossed with our own Cajun sauce, diced tomatoes, and scallions

- With Blackened Chicken
- With Blackened Salmon
- With Blackened Shrimp
- With Blackened Scallops

Pasta Primavera (Alfredo or Marinara Sauce)

Sautéed fresh broccoli, mushrooms, carrots, tomatoes, and scallions

- Tossed with fettuccine noodles With Grilled Chicken
- With Shrimp
- With Scallops
- With Grilled Salmon

Spaghetti Ala Bolognese

Pasta topped with our rich meat sauce, served with garlic bread

Baked Lasagna

Layers of wide, curly noodles loaded with meat sauce, Ricotta, Provolone, and Asiago cheeses

Seafood fettuccine

Select Gulf Shrimp, scallops, crabmeat, and mussels blended with fettuccine in a classic Alfredo or Marinara sauce, served with garlic toast

Grilled Salmon over Béarnaise Sauce

Fresh Alaskan King Salmon served with potato or rice pilaf

Fried Shrimp

Lightly hand-breaded and deep-fried to golden perfection, served with tangy cocktail sauce with potato or rice pilaf

Chicken Parmesan

Italian-seasoned chicken breast, hand-breaded and deep-fried until golden brown, then covered with our zesty marinara sauce and melted Mozzarella cheese, served with pasta and garlic bread

Fettuccine Alfredo

Served with garlic bread

Grilled Chicken Breast

Lean and trim, boneless breast of chicken marinated and grilled – served with potato or rice and featured vegetable

Chicken Tender Dinner

Dipped in buttermilk batter and deep-fried until golden brown, served with honey mustard sauce, and baked potato, rice, or fries

Plantation Shack Southern Fish Fry

Crab cake, scallops, shrimp and catfish fried to a golden brown, served with cocktail sauce or our own special tartar sauce and choice of potato, rice or fries

Catfish Dinner

Two fillets corn breaded and fried to a golden brown with tartar sauce – served with a choice of fries, baked potato or rice pilaf

House Specialties

Shrimp Harvest

Three kinds of shrimp: wrapped in bacon

- Laced with brown sauce, stuffed shrimp
- Laced with béarnaise sauce, and baked shrimp
- Laced with white scampi sauce

Creole Crab Cakes

Flavored with Creole mustard, lightly coated with white breadcrumbs, fried golden brown and served with tartar sauce

Chicken Alaskan

Sautéed double breast of chicken topped with Alaskan Snow Crabmeat, asparagus spears, and béarnaise sauce, served with potato

Combinations

Steak & Crab Legs

Nine ounces of Certified Angus Beef® top sirloin cooked to your perfection and sixteen ounces of crab legs

Steak & Ribs

Nine ounces of Certified Angus Beef® top sirloin served with one-third slab of BBQ ribs

Steak & Shrimp

Nine ounces of Certified Angus Beef® sirloin steak and grilled shrimp kabob

Surf & Turf

With vegetables, baked potato and House Salad

BBQ Chicken & Ribs

Seven ounce breast of chicken and one-third slab of BBQ ribs basted with our zesty BBQ sauce

Grilled Chicken & Shrimp

Seven ounce boneless breast of chicken served with grilled shrimp kabob

Crab Legs (24 oz)

Served with drawn butter

Baked Lobster Tail