

# Alice's Gulf Coast Cuisine

## STARTERS

Soft Shell Crab \$10 Dusted with Flour & Fried	Cauliflower Pizza Crust \$17 Jumbo Lump Crab and Carmelized Shallots with Mornay Sauce & Balsamic Reduction topped with Gruyere cheese
Crab Cakes \$12 Beurre Blanc & Remoulade Garnish	Stuffed Semi-Boneless Quail \$12 Mushrooms, Italian Sausage Topped w Veal Stock Cream Reduction
Stuffed Shrimp \$16 Wrapped in Cherrywood Smoked Bacon Topped with Beurre Blanc	Escargot \$12 In Puff Pastry Shell, Garlic, Green Onion and Compound Butter
Pan Seared Scallops \$14 On Wilted spinach Topped w Smoked Tomato Coulis	Stuffed Piquillos \$10 Roasted Piquillos with Goat Cheese
Charcuterie S \$10 M \$20 L \$30 Chef's Choice of Artisan Cheeses, Pate, Salami, Fruit, Jam, Mustard & Crackers	

## SOUPS & SALADS

French Onion Soup \$8
Tableside Caesar for two \$15
Alice's Mediterranean \$8

## ENTREES

Served with Chef's selection of Starch & Vegetables

Main Street Grouper \$32 Grouper Filet topped w Fried Softshell Crab, Tomato Meuniere	Veal Oscar \$32 Veal Medallions topped with Fresh Jumbo Lump Crab, Asparagus & Bernaise Sauce
Carmelized Salmon \$29 Orange Hollandaise & Toasted Pecans	Double Cut Lamb Chops \$33 Mint Pommery Mustard Sauce
Chilean Sea Bass \$38 Paneed in a bed of Spinach	Stuffed Airline Chicken \$27 Goat Cheese Sun-dried Tomato Fresh Basil
Royal Red Shrimp \$28 Sauteed with Garlic & Butter with Fresh Basil on top of Angel Hair Pasta	Steak Au Poivre \$33 Filet Mignon w Cracked Black Peppercorns, Brandy, Veal Stock Cream Reduction

## DESSERT

Frank's Bread Pudding Soufflé \$8
Lemon Ice Box Pie \$8
Creme Brûlée \$8
Flourless Chocolate Trio \$8
Hot Tea \$3    Local Deluna Coffee \$3

A FEW SELECTIONS FROM THE BAR...

SPECIALTY COCKTAILS \$10	SINGLE MALTS	COGNAC
Spicy Margarita	12 Year Balvenie Doublewood 19	Hennessy VS 19
Cool Cucumber	14 Year Balvenie Carribbean Cask 22	Courvoisier VS 15
Parisian Gimlet	15 Year Dalwhinnie 17	Courvoisier VSOP 17
Passion Pear Martini	12 Year McCallan Doublecask 18	Remy Martin VSOP 20
Dark & Stormy	12 Year McCallan Sherrycask 18	Remy Martin XO 32
French 75	10 Year Ardbeg 14	

The Fine Print

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses. Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy,