



PO'BOYS & BURGERS

Po'boys served on a Gambino's French roll; burgers served on a brioche bun. All Po'boys and Burgers dressed with lettuce, tomato and signature remoulade sauce. Served w/choice of one side.

SHRIMP PO'BOY
(Fried or Grilled) 11.95

GROUPE FINGER PO'BOY
(Fried or Grilled) 11.95

OYSTER PO'BOY (Fried) 13.95

SOFTSHELL CRAB PO'BOY
(Fried) 17.49

CHICKEN FINGER PO'BOY
(Fried or Grilled) 10.49

SALMON BURGER
Grilled parmesan herb salmon patty. 11.95

SHRIMP BURGER
Chopped shrimp patty with pepper, onion, celery and seasoning. lightly breaded and fried. 11.95

***BURGER BURGER**
1/3 lb. Fresh ground beef patty. 11.49 // Add Cheese (\$0.85) or Bacon (\$1.45)

STARTERS

FRIED CRAB CLAWS
Fresh golden fried crab claws served with cocktail & remoulade sauces. 1/3 lb 19.95

JAM PUPS (Jambalaya Hushpuppies)
Shrimp & sausage jambalaya balls rolled in cheddar panko and deep fried- served drizzled with remoulade sauce. 8.49

FRIED CRAWFISH BOUDIN
Sliced Louisiana crawfish boudin breaded and deep fried. Served with remoulade sauce or in a puddle of Tasso cream. 10.95

FRIED SHRIMP BITES
1/3 Lb. Fried shrimp tossed in your choice of buffalo or firecracker sauce. Buffalo shrimp served with choice of ranch or blue cheese dipping sauce. 10.95

FRIED CHICKEN BITES
Fried chicken nugget tossed in your choice of buffalo or firecracker sauce. Buffalo chicken served with choice of ranch or blue cheese dipping sauce. 8.49

JEZEBEL SAUSAGE
Grilled alligator & pork sausage slices served with Ritz crackers and jezebel sauce. 9.95

FRIED PICKLE PLANKS
Long sliced dill pickles breaded and fried, served with ranch dip. 8.95

SOUPS/SALADS

CAPTAINS FILE' GUMBO
Traditional shrimp, sausage and chicken gumbo topped with white rice. Cup- 5.95 | Bowl- 9.49

SHRIMP AND LOBSTER BISQUE
Cream-based bisque with shrimp, lobster and a hint of thyme. Cup- 5.95 | Bowl - 9.49

Choice of Dressing: Ranch, Blue Cheese, French, Honey Mustard, Italian, Balsamic Vinaigrette

GARDEN SALAD
Mixed greens with tomato, onion, red pepper, croutons and cheddar cheese. 6.95

CAESAR SALAD
Chopped Romaine tossed in Caesar dressing with croutons and parmesan. 6.95

***ADD PROTEIN TO SALAD:**
Shrimp/Grouper - Fried or Grilled 6.95
Oysters - Fried 8.49 // Chicken - Fried or Grilled 6.49

OYSTERS

***HALF-SHELL** Market Price
Ask About Today's Fresh Shucked Specialty Oyster

FIRE GRILLED ½ Dozen 14.49 / Dozen 25.49
Gulf oysters grilled in the shell over an open flame topped with garlic-lemon butter and parmesan cheese.

BAKED OYSTERS

½ Dozen 14.49

OYSTERS ROCKEFELLER
Topped with parmesan creamed spinach and provolone cheese.

OYSTERS ROYALE
Topped with shrimp, Tasso cream and provolone cheese.

OYSTERS KUDZU
Topped with bacon and pimiento cheese.

OYSTER TRIFECTA
2 of each baked oyster.

SPECIALTIES

JAMBALAYA
Baked rice with gulf shrimp, andouille sausage, fresh tomatoes and the holy trinity of Cajun cuisine. (peppers, onions & celery.) 10.49

BBQ SHRIMP & CHEESE GRITS
Gulf shrimp seasoned with our house barbecue rub and grilled with Tasso ham served over cheese grits. 15.95

CAJUN SCALLOPS W/ TASSO CHEESE GRITS
Cajun grilled scallops served over Tasso cheese grits. 19.95

RED SNAPPER ROYALE
Cajun grilled Gulf red snapper topped with grilled shrimp and Tasso cream. Served with creole rice and one additional side. 26.95

MAHI JEZEBEL
Caribbean grilled Mahi-Mahi glazed with Jezebel Sauce and topped with Mango Salsa. Served with choice of 2 sides. 26.95

DAILY FRESH FISH SPECIALS
Market Price

***CHAR-GRILLED RIBEYE**
12 oz Ribeye cooked to order, served with choice of 2 sides. 28.95
Looking for surf & turf?
Add 6 fried or grilled shrimp. 6.95

BOURBON GLAZED CHICKEN
8 oz butterfly chicken breast seasoned with our Cajun seasoning and glazed with Old Forrester Bourbon BBQ sauce. Served with creole rice and 1 side. 17.49

PERDIDO KEY PASTA
Cavatappi pasta tossed with mushrooms, broccoli and red pepper strips in a lobster cream. 12.95

ADD PROTEIN TO PASTA:
Shrimp/Grouper - Fried or Grilled 6.95
Scallops - Fried or Grilled 9.49
Chicken - Fried or Grilled 5.95

Extra stuff costs extra (i.e. sauces, dressings, bacon, cheese, bread, shrimp, oysters, etc.)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TACOS

Two for 10.95 or Three for 14.95.
Served w/choice of one side. Additional tacos 4.95

MEXICAN TACO BASKET

Grilled grouper or shrimp, cilantro-lime slaw,
black bean corn salsa, remoulade sauce.

CAJUN TACO BASKET

Grilled grouper or shrimp, andouille sausage,
Cajun slaw, remoulade sauce.

FIRECRACKER SHRIMP TACO BASKET

Fried firecracker shrimp, Cajun slaw.

OYSTER TACO BASKET

Fried oysters, Texas Pete slaw, remoulade sauce.

SPECIAL TACO BASKET

Ask your server for details.

TACO TRIFECTA

Choose any 3 tacos for 15.95

SEAFOOD BASKETS

Lunch-sized portions served with choice of one side.

SHRIMP BASKET

(Fried or Grilled) 11.95

Toss Fried Shrimp in Buffalo or Firecracker Sauce- Add 1.25

GROUPEY FINGER BASKET

(Fried or Grilled) 11.95

OYSTER BASKET

(Fried) 13.95

Toss Fried Oysters in Buffalo Sauce- Add 1.25

SCALLOP BASKET

(Fried or Grilled) 16.49

SOFT SHELL CRAB BASKET

(Fried)- One Crab 17.49

CHICKEN FINGER BASKET

(Fried or Grilled) 10.49

Toss Fried Chicken Fingers in Buffalo or Firecracker Sauce-
Add 1.25

CAPTAIN LEE'S COMBO BASKET

Choose 2 or 3 different Items: Shrimp (fried or grilled) |
Grouper (fried or grilled | Chicken (fried or grilled) |
Fried Oysters. 2 Items 17.49 | 3 Items 23.49
Substitute Scallops or Soft-Shell Crab- Add 4.95

SIDES

2.95 each

KUDZU CHIPS

CHEESE GRITS

FRENCH FRIES

JAM PUPS

STEAMED BROCCOLI

GREEN BEAN SALAD

BLUE CHEESE SLAW

FRIED OKRA

SAUTEED GREEN BEANS (Add 1.49)

BAKED POTATO (Add 1.49)

CREAMED SPINACH (Add 1.49)

SIDE CAESAR OR
GARDEN SALAD (Add 1.49)

JAMBALAYA (Add 2.49)

CUP OF GUMBO OR SHRIMP
& LOBSTER BISQUE (Add 2.95)

SEAFOOD PLATTERS

Served with Choice Of 2 Sides.

SHRIMP PLATTER (Fried or Grilled) 20.95

Toss Fried Shrimp in Buffalo or Firecracker Sauce- Add 1.25

GROUPEY FINGER PLATTER (Fried or Grilled) 20.95

OYSTER PLATTER (Fried) 23.49

Toss Fried Oysters in Buffalo Sauce- Add 1.25

CHICKEN FINGER PLATTER (Fried or Grilled) 17.49

Toss Fried Chicken Fingers in Buffalo or Firecracker Sauce- Add 1.25

SCALLOP PLATTER (Fried or Grilled) 24.49

SOFTSHELL CRAB PLATTER (Fried) - 2 Crabs 24.49

CAPTAIN LEE'S COMBO PLATTER

Choose 2 or 3 different Items: Shrimp (fried or grilled) | Grouper (fried or grilled) |
Chicken (fried or grilled) | Fried Oysters. 2 Items 23.95 | 3 Items 32.95
Substitute Scallops or Soft-Shell Crab- Add 4.95

PAPA'S FRIED SEAFOOD PLATTER

8 Shrimp, 8 Oysters, 4 Grouper Fingers, 2 Jam Pups, Choice Of 2 Sides.
No Changes, This Is How It's Done. It's All Fried, And It's All Good! 35.49

GULF COAST GRIDDLES

Specialty grilled cheese sandwiches on thick sourdough bread.
Served with choice on one side.

LGC

(Lobster Grilled Cheese)
Lobster meat, diced tomato and
green onion with mascarpone
and smokey provolone cheese. 14.95

PBGC

(Pimiento Bacon Grilled Cheese)
Pimiento Cheese and Bacon. 10.49

CGC

(Cheesy Grilled Cheese)
Provolone and Cheddar. 8.49

DESSERTS

LEMON ICEBOX PIE

Straight from the coast of Alabama, Mobile's traditional final course. 6.95

TRIPLE CHOCOLATE CAKE

Layered chocolate cake and chocolate mousse
topped with chocolate ganache. 8.49

CHEESECAKE OF THE MOMENT- Ask Server for Details. 8.49

NON-ALCOHOL BEVERAGES



JOBELLE ICED TEA 3.29



COKE, DIET COKE, DR PEPPER, SPRITE,
MINUTE MAID LEMONADE 3.29

COFFEE/ HOT TEA 2.79

From the deltas of LA (Lower Alabama) Lee Clack and his wife, Kelley Wrigley, a Macon native, have brought the tastes of the Gulf Coast to historic downtown Macon. Kudzu seafood company is authentic Gulf Coast seafood. We make all of our breading, season blends and sauces in house. We even bring our po'boy bread in from Gambino's in Louisiana. Sit back and enjoy a cold beer, some hot seafood and imagine you are on the coast of Florida, Alabama, Mississippi or Louisiana.

Welcome to The Coast of Middle Georgia!

20% Gratuity will be added to all parties of 8 or more