

OYSTERS

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

FIRE GRILLED ½ Dozen 15.95 / Dozen 27.95 Gulf oysters grilled in the shell over an open flame topped with garlic-lemon butter and parmesan cheese.

OYSTERS ROCKEFELLER 1/2 Dozen 15.95 Topped with parmesan creamed spinach and provolone cheese.

OYSTERS ROYALE 1/2 Dozen 15.95 Topped with shrimp, Tasso cream and provolone cheese.

OYSTERS KUDZU 1/2 Dozen 15.95 Topped with bacon and pimiento cheese.

OYSTER TRIFECTA 15.95 2 of each baked oyster.

STARTERS

FRIED CRAB CLAWS

Fresh golden fried crab claws served with cocktail & remoulade sauces. 1/3 lb 21.95

JAM PUPS (Jambalaya Hushpuppies)
Shrimp & sausage jambalaya balls rolled in cheddar panko
and deep fried- served drizzled with remoulade sauce. 9.49

FRIED CRAWFISH BOUDIN

Sliced Louisiana crawfish boudin breaded and deep fried. Served with remoulade sauce. 11.95 | add Tasso Cream sauce (+ \$1.25)

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. 11.95

FRIED CATFISH BITES

Cornmeal breaded Catfish pieces. Served with Remoulade 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. 9.49

JEZEBEL SAUSAGE

Grilled alligator & pork sausage slices served with Ritz crackers and jezebel sauce. 10.95

FRIED PICKLE PLANKS

Long sliced dill pickles breaded and fried, served with ranch dip. 9.95

SOUPS/SALADS

CAPTAINS FILE GUMBO

Traditional shrimp, sausage and chicken gumbo topped with white rice. Cup- 6.49 | Bowl- 9.49

SHRIMP AND LOBSTER BISQUE

Cream-based bisque with shrimp, imitation lobster and a hint of thyme. Cup- 5.95 | Bowl - 10.49

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. 7.29

CAESAR SALAD

Chopped Romaine tossed in Caesar dressing with croutons and parmesan. 7.29

*ADD PROTEIN TO SALAD:

Shrimp/Grouper - Fried or Grilled 7.29 // Oysters - Fried 9.29 Catfish Fingers- Fried or Grilled 9.29 // Chicken - Fried or Grilled 6.95

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 POBOY

(Fried or Grilled) 12.95

GROUPER FINGER POBOY

(Fried or Grilled) 12.95

CATFISH FINGER POBOY

(Fried or Grilled) 13.95

OYSTER POBOY (Fried) 14.95

SOFTSHELL CRAB PO'BOY (Fried) 18.49

CHICKEN FINGER PO'BOY (Fried or Grilled) 11.49

SALMON BURGER

House made fresh Salmon patty with parmesan, herbs, peppers and onion. 12.95

SHRIMP BURGER

Chopped shrimp patty with pepper, onion, celery and seasoning. lightly breaded and fried. 12.95

*BURGER BURGER

1/3 lb. Fresh ground beef patty. 12.95 Add Cheese (\$0.95) or Bacon (\$1.65)

SPECIALTIES

JAMBALAYA

Baked rice with gulf shrimp, andouille sausage, fresh tomatoes and the holy trinity of Cajun cuisine. (peppers, onions & celery.) 11.49

BBQ SHRIMP & CHEESE GRITS

Gulf shrimp seasoned with our house barbecue rub and grilled with Tasso ham served over cheese grits. 16.95

CAJUN SCALLOPS WI TASSO CHEESE GRITS

Cajun grilled scallops served over Tasso cheese grits. 21.95

BAYOU CANOT CATFISH

Fried catfish fingers served over cheese grits and topped with Tasso cream 21.95

RED SNAPPER ROYALE

Cajun grilled Gulf red snapper topped with grilled shrimp and Tasso cream. Served with creole rice and one additional side. 29.49

MAHI JEZEBEL

Caribbean grilled Mahi-Mahi glazed with Jezebel Sauce and topped with Mango Salsa. Served with choice of 2 sides. 29.49

DAILY FRESH FISH SPECIALS Market Price

*CHAR-GRILLED RIBEYE

12 oz Ribeye cooked to order, served with choice of 2 sides. 31.49 Royale (Shrimp & Tasso Cream). 38.49

*CHAR-GRILLED PORK CHOP

10 oz Bone-in Duroc Pork Chop Bourbon Glazed 28.95 Jezebel w/Mango Salsa 28.95 Royale (Shrimp & Tasso cream) 36.24

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. 18.95

PERDIDO KEY PASTA

Cavatappi pasta tossed with mushrooms broccoli and red pepper strips in a lobster cream. 14.29

ADD PROTEIN TO PASTA:

Shrimp/Grouper - Fried or Grilled 7.29 Catfish- Fried or Grilled 8.29 Scallops - Fried or Grilled 10.49 Chicken - Fried or Grilled 6.95

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 YOU RISK OF FOODBORNE ILLNESS.

TACOS

Two for 11.95 or Three for 16.49.

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 17.49

SEAFOOD BASKETS

Lunch-sized portions served with choice of one side.

SHRIMP BASKET (Fried or Grilled) 12.95 Toss Fried Shrimp in Buffalo or Firecracker Sauce- Add 1.25

GROUPER FINGER BASKET
(Fried or Grilled) 12.95

CATFISH FINGER BASKET
(Fried or Grilled) 13.95

OYSTER BASKET (Fried) 14.95
Toss Fried Oysters in Buffalo Sauce- Add 1.25

SCALLOP BASKET (Fried or Grilled) 17.95

SOFT SHELL CRAB BASKET (Fried)- One Crab 18.49

CHICKEN FINGER BASKET

(Fried or Grilled) 11.49
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) |
Catfish (fried or grilled) | Grouper (fried or grilled |
Chicken (fried or grilled) | Fried Oysters.
2 Items 18.95 | 3 Items 25.49
Substitute Scallops or Soft-Shell Crab- Add 5.49

SIDES 2.95 each

CHEESE GRITS FRENCH FRIES KUDZU CHIPS

JAM PUPS

STEAMED BROCCOLI GREEN BEAN SALAD

BLUE CHEESE SLAW

FRIED OKRA
CAJUN RICE

PREMIUM SIDES

SAUTEED GREEN BEANS (Add 1.49)

BAKED POTATO (Add 1.49) (available after 4:00)

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) 22.95
Toss Fried Shrimp in Buffalo or Firecracker Sauce- Add 1.25

GROUPER FINGER PLATTER (Fried or Grilled) 22.95

CATFISH FINGER PLATTER (fried or grilled) 23.95

OYSTER PLATTER (Fried) 25.49
Toss Fried Oysters in Buffalo Sauce- Add 1.25

CHICKEN FINGER PLATTER (Fried or Grilled) 18.99
Toss Fried Chicken Fingers in Buffalo or Firecracker Sauce- Add 1.25

SCALLOP PLATTER (Fried or Grilled) 26.95

SOFTSHELL CRAB PLATTER (Fried) - 2 Crabs 26.95

CAPTAIN LEE'S COMBO PLATTER

Choose 2 or 3 different Items: Shrimp (fried or grilled) | Grouper (fried or grilled) | Catfish (fried or grilled) | Chicken (fried or grilled) | Fried Oysters.
2 Items 25.95 | 3 Items 35.95 Substitute Scallops or Soft-Shell Crab- Add 5.49

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! 37.95

GULF COAST GRIDDLES

Specialty grilled cheese sandwiches on thick sourdough bread.

Served with choice on one side.

LGC

(Lobster Grilled Cheese)
Marscapone and Provolone cheeses
with imitation lobster meat, diced
tomato and green onion. 16.29

PBGC

(Pimiento Bacon Grilled Cheese)
Pimiento Cheese and Bacon. 11.49

CGC

(Cheesy Grilled Cheese)
Provolone and Cheddar. 9.29

DESSERTS

LEMON ICEBOX PIE

Straight from the coast of Alabama, Mobile's traditional final course. 7.49

TRIPLE CHOCOLATE CAKE

Layered chocolate cake and chocolate mousse topped with chocolate ganache. 9.29

CHEESECAKE OF THE MOMENT-Ask Server for Details. 9.29

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

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