

First Course

***C's House Oysters:**

Fresh wild caught oysters served raw with horseradish. **Louisiana**

Half: 14.00 Dozen: 26.00

Chargrilled Rockefeller Oysters:

Fresh wild caught oysters topped with our version of Rockefeller fresh spinach, parmigiana and other spices. Served with fresh toasted bread. **Louisiana**

Half: 16.00 Dozen: 28.00

Drunken' Mussels: 18.00

Steamed to perfection and cooked in our very own Velouté sauce. Served with toasted bread. **France**

Dynamite Shrimp: 13.00

10 Fresh butterflied shrimp deep fried to perfection then tossed in our own dynamite sauce. **United States**

Pepper Crusted Tuna: 16.00

Encrusted tuna with an amazing array of spices served with wasabi yuzu sauce. **Japan**

Shrimp Cocktail: 15.00

6 fresh wild caught shrimp seasoned with house spice served cold, paired with a balsamic twisted cocktail sauce. **Mexico**

Tuna Tartar: 18.00

Fresh ahi tuna served on a bed of fresh avocado, garnished with sesame seed, green onions, and sour cream with wasabi yuzu. **Hawaii**

Martino Cavatappi: 25.00

Poached lobster and penne noodles with a perfect pairing of mozzarella and cheddar cheese. **France**

Korean Chicken Wings: 13.00

6 Wings tossed in our version of a Sweet, spicy, and sticky Korean sauce. **Korea**

Fried Calamari: 12.00

Calamari rings lightly breaded and fried to crisp served with Korean spicy sauce. **Korea**

***There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.**

Bisque

Seafood Gumbo (Bowl): 16.00

Shrimp, Crab, and Crawfish cooked with the trinity of Louisiana served on a cloud of white rice and toasted bread.

Louisiana

Lobster Bisque (Bowl): 19.00

Lobster tail poached to perfection served with a cup sized velvety bisque and lightly toasted bread. **France**

Salad

Dressing choices: Ranch, raspberry vinaigrette, French, Caesar, Italian

C's Salad: 15.00

Spring mix romaine lettuce, pineapple grilled shrimp, boiled eggs, cucumber, and avocado. **Louisiana**

Caesar Salad: 10.00

Romaine lettuce, croutons, boiled egg, parmigiana cheese, and garlic oil. **Mexico**

POKÉ Landing: 16.00

Ahi tuna, pineapple, avocado, cucumber, crispy onions with rice, sesame seeds, green onions and C's very own landing POKÉ sauce. **Hawaii**

Pasta Dishes

Shrimp Pasta: 22.00

8 Grilled shrimp seasoned to perfection in our very own seafood sauce served with toasted bread. **Louisiana**

Mussel Pasta: 25.00

Sautéed mussels served in a creamy white wine sauce with toasted bread on the side. **Italy**

Kids Menu

Served with Fries or Sweet Potato Fries.

Sliders: 10.00

2 Seasoned hamburger patties grilled to perfection served on a toasted bun topped w/ a pickle. **United States**

Chicken Tenders: 8.00

Hand breaded seasoned chicken tenders fried to a golden crisp. **United States**

Beef Tacos: 9.00

3 Crispy ground beef tacos filled with seasoned meat, lettuce, cheese and tomatoes. **Mexico**

Main course

Served with your selection of side.

Ribeye: 50.00

16 oz USDA ribeye seasoned to perfection then grilled to gain the perfect charring.
Midwest

Cowboy Cut: MKT

2 ½ LB or 3 LB of perfectly marinated tomahawk steak cooked until Medium rare with a perfect char. Texas

Blackberry Le Canard: 35.00

2 Crispy salt and pepper seasoned duck leg oven roasted to a succulent golden brown served with our delicious blackberry sauce.
Louisiana

Lamb chops: 39.00

Lamb chops seasoned to perfection then grilled to achieve the perfect color. Served with our homemade mango chutney.
Italy

Blackened Gulf Shrimp: 25.00

12 Wild caught shrimp grilled to perfection basted with garlic butter and garnished with parsley and a lemon wedge. Louisiana

Ahi Tuna: 35.00

Pan seared tuna, blackened to perfection then topped with fire roasted pineapples.
Hawaii

Salmon Rockefeller: 38.00

8 oz Salmon blackened and pan sautéed with Mr. Cs house made Rockefeller sauce.
Norwegian

Lemon Garlic Snapper: 42.00

8oz red snapper blackened and topped with a creamy lemon garlic butter. United States

Salt and Pepper Shrimp: 27.00

12 Crispy shrimp and chili peppers tossed in a spicy chili butter. China

General Tso Chicken: 20.00

Crispy, flash-fried chicken tossed in a rich garlic-Chile sauce that turns up the heat. China

Lobster & Scallops Tarragon: 57.00

8oz Lobster tail paired with 5 Sea Scallops grilled and served in a homemade tarragon sauce. Europe

Sides are not included w/ entrees below.

Mr. C's Burger: 18.00

8 oz. Handmade hamburger patty dressed with lettuce, tomato, pickle, red onion and on a brioche bun. Served w/ Fries.
Germany

Lobster Roll Up: 26.00

Deep fried lobster tail paired with avocado, spring mix and cream cheese rolled into soy paper with rice on the inside. Topped with dynamite sauce. Japan

Tuna Roll Up: 19.00

Deep fried asparagus, fresh jalapeno, avocado wrapped in soy paper and rice. Topped with ahi tuna, green onions, Tobiko, and wasabi yuzu. Japan

Sides

Mr. C's Stir-fry: 8.00

Asparagus, zucchini, mushrooms, bell pepper blend

Roasted Potato's: 8.00

Seasoned Roasted potatoes, green beans, bacon topped with Parmesan.

Garlic Roasted Broccoli: 8.00

Fresh steamed broccoli, cauliflower, and carrots.

Mac & C's: 8.00

Penne noodles w/ a perfect pairing of mozzarella and cheddar cheese.

Desserts

White Choco Raspberry Cheesecake: 9.00

Creamy Vanilla bean and raspberry swirled into an Oreo crust topped with white and dark chocolate ganache. Greece

Choco Mousse Cake: 9.00

A chocolate hard shell covering a chocolate cake filled with an easy dark chocolate mousse. France

Lotus Mousse Cup: 10.00

Thin white chocolate shell filled with a creamy mousse then topped w/ fresh fruit.
France