

# Appetizers

## **Shrimp Cocktail**

Five Jumbo Shrimp served  
with Citron Vodka Cocktail Sauce

12

## **1800° Louisiana Style Fried Green Tomatoes**

Topped with Blackened Crawfish Tails, Hollandaise,  
and Parmesan Cheese or our famous Mushroom Ragout

9

## **1800° Louisiana Crab Cake**

Jumbo Crab Cake on top of a Fried Green Tomato,  
with Ancho Chile Remoulade

11

## **Butter Poached Lobster Flatbread**

Slow Poached Australian Lobster Medallions on Grilled Flatbread,  
Micro Greens, Nicoise Olives, Feta Cheese, and Cilantro Chimichurri

14

## **1800° Portabella Stuffed Mushroom**

Large Grilled Marinated Mushroom topped  
with Beef Tenderloin Stew, Smoked Gouda Cheese, Port demi

10

## **Upside Down Gator Shots**

Blackened Gator Bites served on a Toasted Corn Cake  
with Remoulade and Micro Greens

10

## **Crab Claws**

Marinated or Fried served with choice of  
Ancho Chile Remoulade or Crab Claw Marinade

11

## **1800° House Breaded Cheese**

Fresh Cut Mozzarella, hand breaded and  
served with Sweet Basil Marinara

9

## **Shrimp, Andouille, and Heirloom Grits**

Slow Cooked Old Fashioned Stone Ground Grits,  
Accompanied with Country Pleasin Andouille Sausage  
and Shrimp in a Rich Buttery Tomato Broth

10 (Also available as an Entrée)

## **Marinated Chicken Skewers over Grilled Flatbread**

Herb marinated Chicken over seasoned grilled Flatbreads  
with Baby Greens, roasted red Pepper Rouille,  
and Feta Cheese Crumbles

9

# Soups and Salads

## **Fire Roasted Tomato and Crab**

Roasted Tomato Soup with lump Crab Meat,  
prepared with a touch of Cumin and Basil Oil

5

## **Loaded Potato Soup**

Traditional Steakhouse Favorite  
Served in a French Bread Boule

6

## **Maytag Bibb Salad**

Tender Boston Bibb Lettuce with Tarragon Vinaigrette,  
crisp Granny Smith Apples, Maytag Blue Cheese,  
and Candied Pecan Halves

7

## **Caesar Salad**

Traditional Caesar tossed in our house Caesar Dressing,  
Garlic, Croutons, and Parmesan Cheese

6

## **House Salad**

Iceberg Lettuce, Tomatoes, Avocados, Bacon Bits,  
Fried Shoe String Potatoes and Choice of Dressing

5

# Side Items

Baked Potato

4

Sautéed Mushroom Medley

4

Sweet Potato

4

Asparagus

5

Sautéed Whole Kernel Corn

4

Au Gratin Potatoes

4

Mashed Potatoes

4

Orecchiette and Cheese

5

1800°  
PRIME

# Entrees

## **Australian Lobster**

8 - 10 oz Lobster Tail broiled to perfection,  
served with Drawn Butter, Potato  
and Chef's Choice Vegetables  
Market Price

## **1800° Scallops a la Espanola**

Pan seared Scallops served with Shitake Mushrooms,  
in a Sage Saffron Sauce, with Truffle Mashed Potatoes,  
and fresh grilled Asparagus  
23

## **Beer Battered Shrimp**

Six Jumbo Shrimp, fried golden brown, served with  
Orange Jalapeño Marmalade Sauce, and Curly Sweet Potato Fries,  
with Vinegar Cole Slaw  
25

## **Lobster Risotto**

Butter Poached Lobster in a Creamy Risotto,  
Fresh Herbs, Saffron, and Roma Tomatoes  
24

## **1800° Prime Grilled Salmon**

Rosemary Grilled Atlantic Salmon Filet  
served with marinated grilled Vegetables  
Topped with Blood Orange Balsamic Glaze  
24

## **Wild Mushrooms Chicken Roulade**

Diced Shitake, Chanterelle, and Portabella Mushrooms,  
and Smoked Gouda stuffed in a Chicken Breast  
wrapped in Apple Wood Bacon, topped with a Sage-Butter Sauce  
20

## **Kobe Burger**

12 oz Kobe Burger on a Toasted Ciabatta Bun,  
with Sharp Cabot White Cheddar Cheese  
served with Hand-cut Russet Fries  
18

## **Alaskan King Crab Legs**

A Healthy serving of Alaskan King Crab Legs  
available in 1lb or 2lb portions  
Market Price

# From the Grill

All Grilled Items served with Baked Potato and Chef's Choice of Vegetable

## **Center Cut Crab Stuffed Pork Chops**

Two Five ounce Center Cut Boneless Pork Chops,  
stuffed with Crab and Smoked Gouda Cheese,  
served with Asparagus and choice of Potato  
20

## **Rosemary and Garlic Encrusted Prime Rib**

Slow Roasted for optimal tenderness.  
available Friday and Saturday  
12 oz 22  
16oz 26

## **1800° Baby Back Ribs**

Marinated 1800 style, slow cooked and  
topped with Honey Hickory Smoked BBQ Sauce  
Half Rack 17  
Full Rack 23

## **1800° Prime Tomahawk Steak**

30 oz Bone in Ribeye rubbed with  
Spiced Cajun Seasonings, then grilled to perfection,  
topped with Louisiana Bourbon Butter.  
49

## **Center Cut Fillet**

Well Marbled, cut from the Center of the Tenderloin for Optimal Tenderness and Flavor  
7 oz. 28  
11oz 35

## **20 oz T-Bone**

20 oz T-Bone topped with Chipotle Butter,  
served with Two Gigantic Onion Rings  
36

## **Surf and Turf**

Choice of any steak,  
accompanied with a Lobster Tail or 1lb of Crab Legs  
Market Price

## **12 oz Prime Ribeye Steak**

26

## **12 oz Prime New York Strip**

28

We offer Prime Cuts, that have been aged 28 - 35 days for optimal tenderness and flavor, and grilled in our 1800° Infrared Char-Broiler.

1800° - Denotes Signature Item