

# Allure Restaurant Dinner Menu

## Appetizers

### **Beachfront Oysters on the Half Shell**

Cocktail sauce, horseradish, lemon wedges, Worcestershire sauce & saltines 6 /12

### **Oysters Rockefeller**

(6) Oysters baked in shell, topped with spinach, parmesan, bacon & breadcrumbs 10

### **Shrimp Jalapeno Poppers**

5 shrimp & cream cheese stuffed jalapenos wrapped in smoked bacon 9

### **Mini Crab Cakes**

4 two ounce crab cakes atop fresh spinach,  
served with chipotle scallion aioli 10

### **Corn Dusted Calamari**

Fried crispy served with sweet & spicy soy butter sauce 8

## Soups & Salads

### **Seafood Gumbo**

Shrimp, scallops, crab, Andouille sausage, bell peppers, onions, celery & rice ~ cup 6 • bowl 12

**Creamy Shrimp Bisque** cup 5 • bowl 10

**Soup of the Day** cup 4 • bowl 8

### **House Salad**

Wild field greens, honey balsamic vinaigrette, english cucumbers, & grape tomatoes 6

### **Caesar**

Chopped romaine lettuce, house-made caesar dressing, parmesan, & Texas toast garlic croutons 7

### **Cobb Wedge**

Boston butter lettuce, sliced avocado, crispy roasted bacon bits, shredded cheddar,  
grape tomatoes & hardboiled eggs. Served with ranch dressing 9

### **Pear Salad**

Boston Bibb lettuce & baby spinach, oven roasted grapes,  
aged blue cheese crumbles, toasted pistachios & candied ginger dressing 8

### **Grilled Mediterranean Salad**

Grilled romaine hearts, grape tomatoes, pickled grapes, feta crumbles, grilled red onions, and lemon-mint vinaigrette 9

## *Fresh Seafood Selections*

### **Sea Bass**

Smokey lump crab mash, sautéed asparagus, lemon butter sauce 28

### **Honey Roasted Salmon**

Wild caught Alaskan salmon glazed with honey-peach Riesling reduction, whipped red skin potatoes, & broccolini 25

### **Seared Sea Scallops**

4 jumbo scallops served with apple wood smoked bacon, edamame, & corn nectar 26

### **Bacon Wrapped Flounder**

Roasted red skinned potatoes, creamed corn, & lemon tarragon cream 26

### **Blackened Catfish**

Blackened ocean catfish filet served with Andouille sausage corn chowder & crispy tortilla strips 21

### **Shrimp & Grits**

Crab stuffed jumbo shrimp served with smoked Gouda grits 21

### **Trout Piccata**

Pan seared red rainbow trout filet served with lemon caper butter, red skin whipped potatoes & green beans 21

### **Fried Seafood Platter**

Oysters, catfish, shrimp, fries, coleslaw & hushpuppies 24

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## *From the Land*

### **Bison Meat Loaf**

Red skin whipped potatoes, caramelized carrots, & tomato balsamic glaze 24

### **Risotto Stuffed Portobello**

Tomato, basil, spinach, & caramelized onion risotto stuffed in a grilled Portobello mushroom topped with parmesan cheese 14

### **Beef Stroganoff**

Tenderloin steak, mushrooms, egg noodles, caramelized onions, sour cream & creamy beef sauce 18

### **Mac & Cheese**

Grilled chicken, bacon, spinach, & a creamy cheddar sauce topped with panko bread crumbs 14

### **Chicken Linguini**

Black garlic, blistered cherry tomatoes, kalamata olives, pecorino romano, & extra virgin olive oil 16

### **Southern Fried Pork Chop**

Collard greens, mashed potatoes, cream gravy, & sweet corn bread 19

## Steaks & Chops

All Steaks are Certified Angus Beef\* ASK ABOUT THE "NEVER EVER" COMMITMENT  
Prices include 2 sides of your choice

8oz Center Cut Sirloin  
with Roasted Garlic Chive Butter 18

6oz Filet Mignon  
with Sundried Tomato Basil Butter 21

12oz Boneless Rib-eye  
with Black Garlic Truffle Butter 28

18oz Bone-In Rib-eye  
with Black Garlic Truffle Butter 36

### *Add on*

- (5) Grilled Shrimp \$5
- (3) U-10 Sea Scallops \$12
- 4 oz. Chicken breast \$5
- 4 oz. Salmon \$5

### *Sides* \$4.95 (A La Carte)

- Loaded Twice Baked Potatoes (3) ● Fried Okra
- Parmesan Fries ● Asparagus
- Beer Battered Onion Rings ● Green Beans
- Sweet potato fries ● Roasted Corn
- Red Skin whipped Potatoes