

Celebrating 100 Years

Pickwick
Restaurant & Pub



Appetizers

Oysters Two Ways \$16

Choose from classic oyster Rockefeller or oysters raw on the half shell.

Peel n' Eat Shrimp 1 lb. \$20 1/2 lb. \$13

Sauteed in a flavorful Cajun style garlic butter served with crusty bread for mopping up all the goodness.

Cajun Chicken Wings \$11

One pound of flash fried wings tossed in a Cajun style Buffalo sauce. Served with celery & bleu cheese dressing.

N' Orleans Nachos \$12

Crumbled Andouille sausage with a mix of vegetables, Swiss and cheddar cheese and bistro sauce on top of a bed of fresh fried tortilla chips.

Cajun Crawfish Dip \$13

Crawfish tail meat combined with spinach, roasted garlic, Andouille sausage and Cajun spice combined in a savory cream cheese blend.

Sandwiches

Blackened Catfish Clubhouse \$15

Fresh blackened catfish served on toasted English muffin bread with pepper bacon, lettuce, tomato and wasabi tartar sauce.

PO Boy Trio \$16

New Orleans classic prepared one of three ways - your choice of fried oyster, flash fried shrimp or slow cooked Italian beef. Served on a French roll with lettuce, tomato, onion and chipotle mayo.

Entrées

Entrées include choice of soup or salad.

Seafood Gumbo \$24

A waterfront staple packed full of seafood and vegetables in a spicy broth and served with steamed white rice.

Blackened Redfish \$28

Fresh redfish, blackened to make Paul Proudhomme proud served with red beans and rice.

Shrimp and Crab Étouffée \$27

Gulf shrimp and lump crab in classic creole sauce.

Mardi Gras will not be offered February 14th

please join us for a taste of **Mardi Gras**
February 10th thru **Fat Tuesday** - February 17th

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