



CHICKEN & WAFFLE

Our Belgian waffle served fresh off the iron, paired with fried chicken, roasted pecans, fresh strawberries & dusted with powdered sugar. Served with our house molasses syrup. 14.00

GRILLED CHICKEN PLATE

Our perfectly seasoned and juicy grilled chicken breast seasoned with our house or Cajun blend. Served with your choice of two sides 13.00



MEDITERRANEAN CHICKEN

Fresh chicken breast grilled with flavors of the Mediterranean and topped with a balsamic reduction, toasted feta & tomatoes. Comes paired with a side of our delicious mushroom spinach orzo. 16.00

Chicken Entrees

CHILTON CHICKEN

Our perfectly grilled chicken breast topped with mushrooms, bacon, swiss & cheddar.

Served with our steamed broccoli, mac & cheese and a side of dijon honey mustard 16.50

CHICKEN THUMBS

Our version of chicken fingers are hand cut from fresh chicken breast, hand breaded & served with fries, cole slaw, garlic bread and a dipping sauce of your choice.

4pc 12.00 or 6pc 14.50



CREAMY PARMESAN CHICKEN

Grilled chicken breast smothered in our house made rich and creamy white parmesan sauce. Served with your choice of two sides 14.50



TROPICAL MANGO CHICKEN

Blackened fresh chicken breast served above a sweet sriracha drizzle and topped with a fresh mango salsa. Served with black beans & yellow rice with cilantro lime sour cream 15.00

Pork



GRILLED PORK CHOP PLATE



Juicy and tender "Ribeye" styled boneless chop. Served with two sides & garlic bread 16.50



BRAVEHEART AGED RIBEYE

14oz hand cut high choice ribeye, perfectly aged in house for flavor and tenderness. Served with two sides & garlic bread 37.00

CREAMY PARM CRUST ANY STEAK

Add 3.00

NEW FILET MIGNON

8oz Hand cut choice filet seared to perfection and topped with chef's garlic herb butter. Served w/ two sides. (Med well & well done not available) 32.00

CAJUN OSCAR YOUR STEAK

Blackened Steak topped with grilled asparagus, Lump Crab & a Cajun Cream Sauce. Add 10.00

1881 SIRLOIN

Hand cut high choice sirloin. Served with two sides & garlic bread 6 oz 17.00 - 12oz 25.00

STEAK TACOS

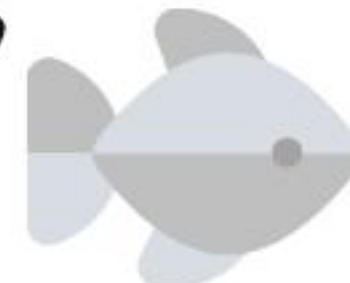
Three flour tortilla tacos topped with lettuce, pico de gallo and cilantro lime sour cream. Served with chips & queso. 17.00

FRIED SHRIMP BASKET

Delicious hand battered deep fried shrimp. Served with seasoned fries, hush puppies, cole slaw and our house made cocktail sauce 10 pc 15.00 - 15 pc 19.00



Seafood



GRILLED SHRIMP PLATTER

Delicious jumbo grilled shrimp paired with two sides, garlic bread and our house made cocktail sauce. Choose: House seasoning, lemon garlic or cajun seasoning

1/2 lb 16.50 - 2/3 lb 20.00

FRESH CATCH OF THE DAY

(Availability may be limited) Typically Gulf Red Snapper or Grouper. 30.00

SHRIMP PO' BOY

French bread hoagie topped with lettuce, tomatoes & our house made remoulade sauce. Served with fries. Try it as 3 tacos upon request! 15.00 *Only Fried*

LUMP CRAB CAKES

Chef's delicious fresh lump crab cakes seared in a garlic herb butter, topped with our remoulade and served with your choice of two sides 26.00 (Availability may be limited)

FRIED FISH TACOS BACK

Three flour tortilla fried fish tacos topped with our house slaw and our delicious jalapeno ranch. Served with a side of fries. 11.00



FRIED FISH BASKET

Two delicious hand breaded fish fillets deep fried in peanut oil. Served with seasoned fries, hush puppies and tartar sauce 14.00 Add extra filet for 4.00

CAJUN SHRIMP & GRITS

Chef's delicious rich and creamy smoked gouda grits topped with Conecuh sausage, tomatoes and shrimp 17.00



BLACKENED MAHI TACOS

Three flour tortilla mahi mahi tacos topped with lettuce, fresh mango salsa and cilantro lime sour cream. Served with black beans, and yellow rice. 17.50

FRIED SEAFOOD PLATTER

Two delicious fish fillets & 5 Shrimp hand breaded & deep fried in peanut oil. Served with seasoned fries, hush puppies & cole slaw. Served with tartar & cocktail sauce 18.50 *Only Fried*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

We Fry with Peanut Oil