

APPS & SALADS

SMOKED SALMON DIP

House-made salmon dip, lemon dill crème fraîche, served with grilled sourdough bread. 18

FRIED GROUPER BITES

Hand-breaded grouper bites with heirloom tomato and cucumber, served with eggplant aioli and herbed cornbread crumble. 18

FRIED CALAMARI

Lightly fried calamari, Moroccan sauce and Parmesan cheese crumbles. 18

BAKED OYSTERS

Roasted oysters, Étouffée dressing, pickled Fresno peppers, gremolata, bread crumbs. 21

CRISPY VEGGIES

Mushrooms, eggplant, onion, jalapeños, and asparagus Buttered in our light and crunchy tempura, served with spicy ranch. 15

WHITE BEAN HUMMUS

Silky smooth hummus served with grilled sourdough bread, topped with green harissa, and kalamata olives. 14

SKILLET CORNBREAD

Skillet cornbread, served with our house special crawfish, Conecuh sausage cream gravy. 16

LETTUCE WEDGE SALAD

Heirloom tomatoes, blue cheese crumbles, pickled onion, bacon, drizzled with spicy ranch dressing. 18

TRADITIONAL GREEK SALAD

Cucumber, tomato, olives, red onion, pepperoncini peppers, feta, olive oil, and fresh lemon juice. 14

CAESAR SALAD

Crisp romaine lettuce, Parmesan cheese, cornbread croutons, and classic Caesar dressing, topped with anchovies. 14

CAPRESE SALAD

Red Tomatoes, Baby Heirloom tomatoes, Arugula, Burrata cheese, Balsamic Glaze, fresh Basil, and gremolata. 15

ADD PROTEIN TO ANY SALAD

Chicken 9, Shrimp 12, Salmon*16, Tuna* 16, Top Sirloin Steak* 16, Grouper 16, Crabcake 16

SIDES

Fried Brussels Sprouts 9 House Coleslaw 6 Classic Dirty Rice 6 **Grilled Asparagus** 9

Crispy Fries 6

KIDS MEALS

12 and under only.

BUTTER NOODLES

Fettuccine tossed in butter, parmesan cheese, 10

FISH BITES*

Hand-breaded fish bites. Served with our crispy fries. 12

CHICKEN STRIPS

Hand-breaded chicken strips. Served with our crispy fries. 10

FRIED SHRIMP

Hand-breaded Gulf shrimp. Served with our crispy fries. 12

HOOK & COOK ----

Have your catch grilled, blackened, or fried with: crispy fries & house coleslaw. Served up family style for an unforgettable end to your Charter Trip.

22 per person



SANDWICHES

Served with crispy fries.

ZEKE'S BURGER*

8oz Beef patty with American cheese on a brioche bun with Zeke's sauce, shredded lettuce, sliced onions, tomato, pickles. 16

Maine lobster in drawn butter and Old Bay aioli on a brioche bun. 32

FRIED CHICKEN BLT

Hand-breaded chicken strips on a brioche bun with avocado puree, zippy sauce, lettuce, tomatoes, bacon, onions, and pickles. 15

SHRIMP PO-BOY

Gulf shrimp served on a hoagie roll with remoulade, lettuce, tomato, and pickles. 18

FRIED GROUPER PO-BOY

Fried grouper and coleslaw on a hoagie roll topped with pickled Fresno peppers and Zeke's white BBQ sauce. 20 **WAGYU BURGER***

8oz Wagyu beef, topped with bacon jam, creamy garlic aioli, crisp lettuce, fresh tomato, sliced onion, American cheese, dill pickle, all served on a toasted brioche bun. Served with crispy fries. 26

SURF N' TURF BURGER*

Our local Alabama Wagyu beef, Maine lobster topped with white American cheese, and Gulf Coast aioli on a brioche bun. 30

CRAB CAKE SANDWICH

A house-made crab cake topped with crisp lettuce, fresh tomatos, sliced onion, and dill pickle, served on a toasted brioche bun with Old Bay aioli. 24

RAW BAR & SEAFOOD

CHEF'S SELECT OYSTERS* MP **LOCAL OYSTERS***

½ dz. 18 | 1 dz. 35

TUNA POKE APP* 18 SESAME CRUSTED TUNA*

House made ponzu, avocado puree, pickled ginger. 18

---| CAVIAR SERVICE* 125 |--

Chef's choice of Caviar served with creme fraiche, chives, shallots and house made potato chips.

GULF SHRIMP BOIL

Jumbo peel and eat Gulf shrimp, corn, red potatoes, and Conecuh sausage. 36

SEAFOOD BOIL

Snow crab legs, Gulf shrimp, mussels, corn, red potatoes, and Conecuh sausage. 48

PEEL & EAT SHRIMP

Juicy boiled Gulf shrimp with drawn butter, served hot. 1/2 lb. 18 | 1 lb. 35

SNOW CRAB LEGS

Alaskan snow crab legs, corn, and red potatoes. 1 lb. 38 / 2 lbs. 65

ENTREES

PAN-SEARED SALMON*

Crispy skin-on salmon in a Mandarin glaze with glass noodles, pineapple, cucumber, pickled Fresno peppers, and shaved almonds. 27

STEAK FRITES*

8oz Sirloin steak and chimichurri with crispy fries. 29

BLACKENED COBIA

Blackened Gulf Cobia served over classic dirty rice with our house special crawfish and Conecuh sausage cream gravy. 32

SHRIMP SCAMPI

Pan-seared Gulf shrimp and blistered tomatoes, served over fettuccine with garlic, lemon, and parmesan cheese. 26

CLASSIC SOUTHERN FISH FRY

Cornmeal fried grouper served with sweet tartar sauce, our house coleslaw, and crispy fries. 28

MOROCCAN WHOLE FISH

Flash-fried whole fish served with Moroccan sauce, and ciabatta bread and choice of a side. MP

SEARED TUNA*

Sesame-crusted Gulf Tuna, served with House-made Sticky rice and ponzu-marinated veggies. 32

FRIED CHICKEN PLATE

Deep-fried chicken breast strips served with crispy fries, and our house coleslaw. 26

PAN-SEARED SCALLOPS

Pan-seared Maine scallops, asparagus, tomato brown butter, finished with crispy bacon. 38

CRAB CAKES

Two House made crab cakes served with Summer Corn Salad ,avocado Puree. 36

FRIED SHRIMP PLATTER

Lightly fried Jumbo Tail-on Gulf Shrimp, crispy fries, house-made Cole Slaw served with Zippy sauce. 26