



PRIVATE DINING MENU

ENTRY LEVEL LUNCH - \$28

AVAILABLE MONDAY - FRIDAY 11AM - 3PM

Includes Soft Drinks

FIRST COURSE

House Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Chicken or Shrimp Po'Boy Sandwich

| remoulade, lettuce, tomato, onion, pickle, fries |

Ensenada Fried Shrimp Tacos (2)

| cabbage, pico de gallo, chipotle oregano mayo, queso fresco, fries |

Spicy Fried Chicken Sandwich

| lettuce, tomato, ranch, buffalo sauce, fries |

Coalition Burger

| 2-4oz patties, American cheese, lettuce, onion, tomato, pickles, fries |

House Salad with Chicken

| romaine, carrots, cucumbers, onion, parmesan, lemon vinaigrette |

Caesar Salad with Chicken

| romaine, garlic croutons, tomato, parmesan, smoked caesar dressing |

SW Chopped Salad with Chicken

| romaine, tomato, black bean and corn pico de gallo, tortilla strips, avocado, cheddar, honey-chipotle vinaigrette |

DESSERT

House made Sorbet
(Seasonal Flavors)



PRIVATE DINING MENU

ELEVATED LUNCH - \$35

AVAILABLE MONDAY - FRIDAY 11AM - 3PM

Includes Soft Drinks

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Tomato Bisque

House Salad

Caesar Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Shrimp or Oyster Po'Boy Sandwich

| remoulade, lettuce, tomato, onion, pickle, fries |

Coalition Burger

| 2-4oz patties, American cheese, lettuce, onion, tomato, pickles, fries |

Crispy Grouper Sandwich

| country bread, blue cheese, coleslaw, louisiana spicy sauce, hand-cut fries |

Salmon BLT

| country bread, lettuce, tomato, onion, bacon, garlic aioli, hand-cut fries |

Fried Shrimp Plate

| coleslaw, tartar, cocktail sauce, hand-cut fries |

Cream Garlic Chicken Pasta

| marinara, spinach, tomato, chili flakes, grilled chicken breast |

Chicken Piccata

| pan-seared chicken with herbs, dirty rice, broccolini |

Creole Meatball Pasta

| spicy tomato sauce, parmesan cheese |

DESSERT

Beignets



PRIVATE DINING MENU

ELITE LUNCH - \$45

AVAILABLE MONDAY - FRIDAY 11AM - 3PM

Includes Soft Drinks

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Tomato Bisque

House Salad

Caesar Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Shrimp or Oyster Po'Boy Sandwich

| remoulade, lettuce, tomato, onion, pickle, fries |

Coalition Burger

| 2-4oz patties, American cheese, lettuce, onion, tomato, pickles, fries |

Crispy Grouper Sandwich

| country bread, blue cheese, coleslaw, louisiana spicy sauce, hand-cut fries |

Fried Shrimp Plate

| coleslaw, tartar, cocktail sauce, hand-cut fries |

Grouper & Chips

| two beer-battered fillets, tartar, coleslaw, hand-cut fries |

Blackened or Pan-seared Scottish Salmon

| whipped potatoes, brussels sprouts |

Cream Garlic Chicken Pasta

| marinara, spinach, tomato, chili flakes, grilled chicken breast |

Classic Fried Chicken

| whipped potatoes, broccolini, cajun beurre blanc sauce |

DESSERT

GUESTS CAN CHOOSE FROM

Beignets

Key Lime Pie



PRIVATE DINING MENU

ENTRY LEVEL DINNER - \$60

AVAILABLE MONDAY - SUNDAY 3PM-10PM

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder
House Salad
Caesar Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Lobster Roll (Connecticut or Maine)
| Served with hand-cut fries |

Steak Frites
| 8oz Hanger Steak, parmesan-herb fries, truffle aioli |

Creole Meatball Pasta
| spicy tomato sauce, parmesan cheese |

Cream Garlic Chicken Pasta
| marinara, spinach tomato, chili flakes, grilled chicken breast |

Grouper and Chips
| two beer battered fillets, tartar, coleslaw, hand-cut fries |

Bourbon Street Pasta
| blackened shrimp, crawfish, andouille |

Scottish Salmon (Blackened or Pan-Seared)
| whipped potatoes, broccolini, beurre blanc sauce |

Mediterranean Branzino
| whole fish, roasted vegetables, oregano caper sauce |

Chicken Piccata
| pan-seared chicken with herbs, dirty rice, broccolini |

DESSERT

GUESTS CAN CHOOSE FROM

Key Lime Pie
Beignets



PRIVATE DINING MENU

EXECUTIVE DINNER - \$80

AVAILABLE MONDAY - SUNDAY 3PM-10PM

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder

SW Chopped Salad

Caesar Salad

Roasted Beet Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Chicken Piccata

| pan-seared chicken with herbs, dirty rice, broccolini |

Steak Frites

| 8oz Hanger Steak, parmesan-herb fries, truffle aioli |

Bourbon Street Pasta

| blackened shrimp, crawfish, andouille |

Scottish Salmon (Blackened or Pan-Seared)

| whipped potatoes, broccolini, beurre blanc sauce |

Mediterranean Branzino

| whole fish, roasted vegetables, oregano caper sauce |

Crab Stuffed Shrimp

| dirty rice, crab pontchartrain sauce |

Broiled Fisherman Plate

| jumbo lump crabcake, shrimp, salmon, broccolini, finger potatoes, herb beurre blanc |

Wood Fired Lamb Lollipops

| whipped potatoes, asparagus, rosemary wine sauce |

DESSERT

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Key Lime Pie

Beignets

Peach Bread Pudding



PRIVATE DINING MENU

ELEVATED DINNER - \$90

AVAILABLE MONDAY - SUNDAY 3PM-10PM

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder

Wedge Salad

Roasted Beet and Goat Cheese Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Chicken Piccata

| pan-seared chicken with herbs, dirty rice, broccolini |

Delmonico Ribeye

| 12oz wood-fired ribeye, grilled asparagus, finger potatoes |

Wood Fired Lamb Lollipops

| whipped potatoes, asparagus, rosemary wine sauce |

Broiled Fisherman Plate

| jumbo lump crabcake, shrimp, salmon, broccolini, finger potatoes, herb beurre blanc |

Blackened Grouper

| dirty rice, sauteed vegetables, cajun beurre blanc sauce |

Hong Kong Chilean Sea Bass

| sesame sauteed spinach, steamed jasmine rice, cherry ginger soy sauce |

Grilled Twin Lobster Tails

| whipped potatoes, broccolini, drawn butter |

DESSERT

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Key Lime Pie

Beignets

Chocolate Tart Cake

Peach Bread Pudding



PRIVATE DINING MENU

ELITE DINNER - \$110

AVAILABLE MONDAY - SUNDAY 3PM-10PM

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder

Chargrilled Oysters

Roasted Beet and Goat Cheese Salad

Cobb Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Chicken Piccata

| pan-seared chicken with herbs, dirty rice, broccolini |

Center Cut Filet Mignon

| 8oz wood-fired filet, whipped potatoes, asparagus |

Surf & Turf

| 12oz wood fired ribeye, grilled shrimp, crab bernaïse, grilled asparagus, finger potatoes |

Blackened Grouper

| dirty rice, sauteed vegetables, cajun beurre blanc sauce |

Hong Kong Chilean Sea Bass

| sesame sauteed spinach, steamed jasmine rice, cherry ginger soy sauce |

Jumbo Lump Crabcakes (2)

| whipped potatoes, asparagus, creole beurre blanc sauce |

Grilled Twin Lobster Tails

| whipped potatoes, broccolini, drawn butter |

Imperial Lobster

| 1-25oz whole lobster, imperial crab sauce, broccolini, garlic butter |

DESSERT

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Creme Brulee

Chocolate Tart Cake

Seasonal Bread Pudding