

APPETIZERS

Chowder Frots

Our crispy Cajun fries and tater tots are smothered with The Dive's creamy and chunky homemade clam chowder topped with melted Cheddar cheese, bacon bits, red onion, and diced tomatoes. 12

Sprouts

Brussels sprouts lightly fried to an airy crisp, tossed in a warm bacon vinaigrette, topped with feta cheese and diced onions. 9

Steamed Clams or Mussels

Your choice of fresh clams or mussels in a butter garlic lemon sauce topped with basil and lemon zest. Served with French bread. 15

Hot Cheetos Truffle Mac

Truffle oil drizzled sharp cheddar cheese melted over rotini pasta and topped with Hot Cheetos 9 Add Crawfish 4

Calamari

Calamari lightly floured and fried to perfection then dusted with Cajun spices. Served with cocktail sauce and horseradish. 9

Cajun Fries

Crispy Fries tossed in Cajun Spice. 6

Bacon Wrapped Shrimp

Jumbo shrimps marinated with molasses and wrapped in crisp smoked bacon for a sweet and savory surprise. Served with molasses mustard. 12.5

Seafood Boil

3 pounds of Cajun deliciousness! Shrimp, crawfish, mussels, clams, Andouille sausage, corn, and red potatoes smothered in our specialty cajun sauce. Seasonal availability. MKT

Chicken Wings

Cajun spiced chicken wings fried for a delicious crisp. Served with celery, carrots, and ranch dipping sauce.

Honey Habanero	Half	10	Dozen	16
Dry rub		8		14
Wet Buffalo Sauce		8		14

Shrimp and Grits

Creamy country style grits dressed with an Andouille sausage sauce and topped with Jumbo Cajun seasoned shrimp. 9

Soft Shell Crab

Soft shell crab lightly battered and fried, sprinkled with Cajun seasoning. Served with remoulade sauce. 12

SOUP & SALADS

Sprout Salad

Mixed greens salad topped with lightly fried Brussels sprouts dressed in a warm bacon vinaigrette, diced red onion, and feta cheese. 12
Add Grilled or Blackened Chicken 4
Add Blackened Salmon 6

Caesar Salad

Homemade croutons provide a perfect crunch to the traditional salad served with romaine lettuce, shaved parmesan, and Caesar dressing 7
Add grilled or Blackened Chicken 4
Add Blackened Salmon 6

Blackened Salmon Salad

Spring Mixed greens salad tossed in a balsamic vinaigrette and drizzled with Creole mustard. served with blackened salmon on top. 14

House Salad

Mixed field greens, tomatoes, onions and shaved carrots tossed in our balsamic dressing. 7

Chowder

Made from scratch Traditional Clam Chowder
Bowl 7 Add Bacon 1

PO' BOY SANDWICHES

Toasted French roll with Creole Mustard and Remoulade spread. Crisp lettuce, tomato, sauteed celery, onion, and green bell peppers, and your choice of Cajun fries, regular fries, or a House salad

Soft Shell Crab	15	Oyster	12
Catfish (Blackened or Fried)	12	Shrimp	12
Chicken (Blackened or Fried)	10	Andouille Sausage	10

ENTRÉES

Pan Roast

Our specialty pan roast is a savory tomato based cream sauce with celery, onions, and green bell peppers. Served with your choice of Jasmine rice or linguine.

House Specialty (Crawfish, Blue Crab, Clams, Mussels, Shrimp)	23
Lobster (Lobster, Crawfish)	28
Oyster	20
Shrimp	20
Crab (Blue crab, King crab)	21
Chicken and Andouille Sausage	17

Gumbo

A dark roux sauce, mixed with sauteed celery, onion, green bell peppers, andouille sausage, okra, and served with Jasmine rice

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Chicken Noodle Soup

Lemon garlic broth cooked with Andouille sausage, seasoned chicken, and linguine. Topped with diced tomatoes and fresh cilantro. 16

The Dive Chowder

Our Signature homemade clam chowder is creamy yet full of flavor. Cooked with Blue crab, whole clams, shrimp, and served with oyster crackers 17

Jambalaya

Rich tomato sauce, celery, onions, and green bell peppers, sauteed with rice, shrimp, Andouille sausage, chicken - all of which is seasoned with our Cajun spices for a hearty meal 18

Cioppino

The ultimate fisherman's stew! Sweet tomato soup featuring flavors of the sea with an assortment of King Crab legs, calamari, shrimp, mussels, clams, and white fish stewed with a slew of aromatic herbs and spices. Served with linguine 23

Bouillabaisse

Shrimp, blue crab, white fish, mussels, clams, and lobster cooked in a tomato leek based soup. Served with French bread. 25

Add-Ins for ALL Entrees

Whole Lobster	14	Oysters	7
Blue crab	5	Mussels	4
Shrimp	3	Clams	4
Okra	2	Bacon	2
Chicken	2	Pasta	1.5
Andouille Sausage	2	Rice	1.5

DESSERTS

Bread Pudding

Freshly made bread pudding baked with chocolate chip and topped with vanilla ice cream, bourbon caramel, and our homemade mixed berry compote 8

Add Skrewball Peanut Butter Whisky Shot 5

Beignets

Fluffy French donuts with a crispy fritter like outside and an airy doughy inside generously covered with powdered sugar and served with our homemade mixed berry compote. 7

KIDS MENU

Chicken Alfredo

Grilled chicken served in a creamy parmesan cheese sauce over linguini 6

Mac and Cheese

Creamy cheese sauce served over rotini pasta 5

Spaghetti

Tomato sauce, herbs, and spices served over linguini 5

Chicken Strips

Crispy fried chicken strips and fries. Served with ranch 5