



Dinner Menu
601-352-2002
904-B E. Fortification St.

Appetizers

Pimento Cheese BLT Bruschetta \$6.25
Pimento cheese, fresh basil, Roma tomatoes, and crumbled bacon

Bruschetta with Crab Meat \$9.00

Crab Cake \$8.00
Gulf Coast style served with comeback

Cup of Soup \$2.50

Paninis

Served on our homemade focaccia bread
Baked fresh daily

#1 Ham \$5.25

Cream cheese, fresh basil, and Roma tomatoes

#2 Cheese Steak \$6.50

Roasted beef brisket, caramelized onions, roasted red bell peppers, provolone cheese and horseradish mayo

#3 Turkey \$5.99

Fresh mozzarella, Roma tomatoes, and pesto mayo

#4 Ham & Salami \$6.25

Fresh mozzarella, olive salad, roasted red bell peppers, and pesto mayo

#5 Ham \$5.99

Provolone cheese, Roma tomatoes, and Dijon

#7 Veggie \$4.50

Roma tomatoes, fresh mozzarella, olive salad, and pesto mayo

#8 Turkey \$5.99

Cream cheese, sundried tomatoes, and fresh basil

#9 Turkey \$6.25

Fresh mozzarella, Roma tomatoes, and olive salad

#11 Homemade Pimento Cheese \$6.50

Bacon, Roma tomatoes, and lettuce

The Meatball Panini \$6.25

Fresh mozzarella and marinara sauce

Sandwiches

Comes with your choice of one side

The Holy Cow Burger \$8.25
½ lb. double cheeseburger dressed w/ lettuce, tomato, red onions, special sauce, and stuffed with American cheese on a fresh baked bun

Pimento Cheese & Bacon Stuffed Holy Cow Burger \$10.25

Crabby Patty \$9.95
Crab cake sandwich with lettuce, tomato, onion, and special sauce

The Belhaven Club \$8.95
Nathan's favorite

Side Orders \$2.25

Yukon Gold Mashed Potatoes w/Gravy
Cheese Grits
Red Beans & Rice
Potato Salad
Pasta Salad
Rice & Gravy
Chips

Cold Beer

Budweiser, Bud Light, Amberbock, Sapporo, Michelob Ultra, Coors Light, Pabst Blue Ribbon, Guinness, Modelo Especial, Abita Amber, Abita Restoration, Miller Lite, Abita Andygator, Abita SOS, Corona, Samuel Smith, Rogue Dead Guy Ale

Entrée Salads

Shrimp & Crab Spinach Salad \$13.00

Spinach, red onions, roasted red bell peppers, croutons, feta, and Roma tomatoes

Greek Seafood Salad \$16.00

Fresh Mesclun mix with Roma tomatoes, red onions, feta cheese, olive tapenade, pepperoncini peppers with grilled shrimp & ice cold crab meat

Small Greek Seafood Salad \$10.00

Caesar Salad \$12.00

Your choice of: Breaded Chicken Breast, Grilled Shrimp, or Crab Cake
On a bed of romaine hearts, fresh Parmesan, and croutons served with our homemade Caesar

Garden \$8.00

Mixture of romaine hearts & spring mix topped with Roma tomatoes, green and black olives, feta cheese, parmesan, red onions, carrots, cucumbers, croutons, pepperoncini, and a deviled egg

Chef \$10.00

Our Garden salad topped with your choice of turkey & ham, grilled chicken or pimento cheese

Entrées

All entrées served with a side salad and bread

Shrimp & Grits Creole \$15.00

Don't like grits? Try it over rice

Red Beans & Rice \$12.00

Topped with onions and jalapenos

Blackened Tilapia \$15.00

Over cheese grits, asparagus, and topped with pineapple salsa

Spaghetti & Meatball \$11.00

Our spaghetti dish topped with a jumbo meatball

Shrimp Pesto Pasta \$14.00

Fettuccini tossed with our house pesto sauce and grilled shrimp

Hamburger Steak \$12.50

Served with Yukon gold mash, asparagus, caramelized onions, and homemade Creole tomato gravy

Seafood Pasta \$16.00

Fettuccini tossed in a light garlic butter sauce with grilled shrimp, crab, red bell peppers and basil

Crab Cakes \$16.00

Served with Yukon gold mash and grilled asparagus

Chicken Parmesan \$12.75

Breaded grilled chicken topped with melted fresh mozzarella, served over fettuccini noodles in a creamy tomato basil sauce

Tilapia Maitre d' \$13.50

Seared tilapia served with Yukon gold mash and grilled asparagus with a maitre d' butter

Spaghetti \$9.00

Spaghetti noodles tossed with a tomato basil sauce

