

SHEEHAN'S

MENU

APPETIZERS

- FRIED GREEN TOMATO SALAD.....7.00
CORNMEAL BATTER FRIED GREEN TOMATOES WITH A SALAD OF MIXED GREENS, VIDALIA ONIONS AND RIPE TOMATOES WITH A BUTTERMILK BLEU CHEESE DRESSING
- ROSEMARY MUSSELS.....9.00
FRESH PRINCE EDWARD ISLAND MUSSELS IN A CHAMPAGNE ROSEMARY CREAM SAUCE
- SZECHWAN DUMPLINGS.....7.00
FRESH GROUND PORK AND SHRIMP, SHIITAKE MUSHROOMS IN A STEAMED DUMPLING WITH A SPICY ASIAN DIPPING SAUCE
- HONEY SIZZLED CATFISH.....7.00
FRIED CORNMEAL CRUSTED MISSISSIPPI CATFISH SPICY SLAW JALAPENO CHEDDAR GRITS SPICY HONEY DRIZZLE
- GARDEN DISTRICT SALAD.....6.00
MIXED GREENS MANDARIN ORANGES TOASTED PECANS WITH A POPPYSEED VINAIGRETTE
- SRIRACHA CHILE SHRIMP.....8.00
BEER BATTER FRIED SHRIMP, SPICY SRIRACHA-HONEY SAUCE, FRIED BROCCOLI VIDALIA ONIONS, STICKY RICE
- GREEN JACKET SALAD.....6.00
SHEEHAN'S VERSION OF THE GREEN JACKET WITH CRISP GREENS, TOMATOES, VIDALIA ONIONS, BLEU CHEESE AND PITA CHIPS WITH THE FAMOUS GREEN JACKET VINAIGRETTE

ENTREES

- CATFISH LOUISIANNE.....19.00
MISSISSIPPI FARM RAISED CATFISH LIGHTLY BLACKENED AND SERVED OVER STILTON CHEESE GRITS TOPPED WITH SAUTÉED CRAWFISH AND MUSHROOMS IN A WHITE WINE LEMON BUTTER SAUCE
- HONEY LACQUERED DUCK.....21.00
HALF A BONELESS ROASTED GINGER SOY MARINATED DUCK FLASH FRIED AND SERVED OVER STILTON CHEESE GRITS TOPPED WITH AN ASIAN BBQ SAUCE WITH FRIED GREEN BEANS
- FISH AND CHIPS.....16.00
FRESH COD FRIED IN A BEER BATTER SERVED WITH HOME MADE CHIPS AND TARTAR SAUCE
- FILET OF BEEF.....29.00
A CENTER CUT 8OZ CHOICE FILET GRILLED WITH MASHED POTATOES SAUTEED ASPARAGUS AND A RED WINE VEAL REDUCTION
- SHRIMP AND GRITS.....19.00
CLASSIC SHRIMP AND GRITS WITH ANDOUILLE SAUSAGE
- GRILLED SALMON.....19.00
FRESH SCOTTISH SALMON GRILLED AND SERVED WITH MASHED POTATOES, ROASTED VEGETABLES AND A LEMON CAPER BUTTER SAUCE
- SEAFOOD BAKED EGGPLANT.....23.00
A BAKED CASSEROLE OF THE HOLY TRINITY, SAUTÉED EGGPLANT, ANDOUILLE SAUSAGE AND RICE OVER A CRISPY SLICE OF FRIED EGGPLANT TOPPED WITH SHRIMP, LUMP CRAB, CRAWFISH AND HOLLANDAISE
- GINGER SOY TUNA.....26.00
SEARED SUSHI GRADE TUNA GINGER SOY GLAZE WASABI AIOLI OVER STIR FRIED VEGGIES

SIDES

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| SAUTÉED ASPARAGUS.....4.00 | HOMEMADE FRIES.....4.00 |
| MASHED POTATOES.....4.00 | COLLARD GREENS.....4.00 |
| STILTON CHEESE GRITS....4.00 | MIXED VEGGIES.....4.00 |