

6th Street Pier

Appetizers

6 Wings 5

24 Wing Bucket 18

Tossing Sauces for Wings & Things

Acme - \$1 Spicy New Orleans BBQ - \$1 Honey Habanero - \$1

Saigon - Mango Chipotle - Lemon Pepper - Buffalo - Jerk Rub

Oysters on the Half-Shell - Half Dz, Dozen Market Price

Acme Oysters - N. O. Acme Oyster House recipe, broiled oysters on the half shell topped with sauce & parmesan cheese **Half Dz, Dozen Market Price**

Oysters Bubba Rockefeller - our take on the Rockefeller classic using mixed greens and country ham with andouille sausage cream sauce **Half Dz, Dozen Market Price**

Sauteed Oysters - Fresh Gulf oysters sauteed in butter with Blackening Seasoning 9

Sushi Rice Balls - Tempura battered and served with spicy mayo and Eel Sauce 6.5

Smoked Salmon Plate - House Brined Pickled Egg, jalapeno & onion and Grilled French Bread - 13.5

Saigon Stack - two fried green tomatoes topped with Saigon Shrimp 7

Spicy New Orleans (peel & eat) BBQ Shrimp, butter based beer sauce with garlic, onions and herbs 8.5

Bacon Wrapped Dates a savory, complementary flavor combination 5

Calamari - cake floured, lightly fried and served with Marinara or Wasabi Sauce 7

Crab Cakes House made and mostly crab with lemon dill sauce 9

Mussels - sauteed in wine, garlic & tomatoes and served with toasted french bread 10

Olive Cheese Plate - with three types of cheeses & dried tomatoes, pepperoncini 10

Stuffed Peppers - roasted mild poblano chiles stuffed with three types of cheeses 5

Add beef, chicken or sausage 1, shrimp or crab 2

Fish Tacos - grilled tilapia, shredded lettuce and spicy lime sauce in 3 corn tortillas 7

Bundles of Joy - 4 fresh sea scallops wrapped in bacon and fried crisp, with Mango Salsa 12.5

Baked Brie - Baked until oozing and topped with pecans and a drizzle of honey and served with grilled, sliced french bread 12.5

Coconut Chicken 7 Chicken Strips 6

Shrimp 7.5 Coconut Shrimp 8.5 Saigon Shrimp 7.5

Fried Green Tomatoes 7 Fritters 4 Fried Pickles 4

Almost ALL Our Menu Is Available Certified Gluten Free

A 15% gratuity may be assessed for any party and 18% for parties over 8. Credit card fee is 3%.



Sushi Menu

Sushi is an art. Every roll is hand crafted, sliced and rolled to order. The sushi menu is independent of and not coordinated with the kitchen.

Served with your choice of pickled ginger, soy sauce (gluten free available), Ponzu Sauce (soy, lemon, lime and grapefruit juices), Eel Sauce (soy, mirin and sugar), wasabi or spicy mayo. All sushi rolls 10 bites.

Rolls

California Rice Outside Roll, filled with blue crab, avocado, sprouts, cucumber and scallions - 8

Rainbow Rice Outside with crunchy cucumber & sprout filling topped with a rainbow of raw salmon, tuna and avocado - 10

Loco Tuna Rice Outside with crab, cucumber and scallion filling topped with tuna and avocado rainbow. Garnished with Loco Sauce - 10

Volcano Rice outside, stuffed with salmon, cream cheese & crunchy cucumbers, topped with a mountain of surimi & Spicy Mayo, tempura crunchies and Sriracha lava - 10

Lobster Rice outside, lobster, scallions and sprout filling, covered spicy mayo and eel sauce and placed on Sriracha sauce - 14

Smokey Salmon Rice Outside with smoked salmon, cream cheese and tempura crunchies inside, covered with eel sauce - 10

Veggie Rice outside with sprouts, scallions, cucumber and spicy carrot filling, covered with avocado, mango and eel sauce - 10

Tempura Battered & Fried

Super Crunch Salmon, avocado, cream cheese and rice filling, tempura battered and fried. Served with Spicy Mayo and Eel Sauce - 11

Surf & Turf Angus ground beef, cream cheese and rice filling, tempura battered and fried, then covered with tuna, salmon, sauteed mushrooms and eel sauce - 15

Lobster Crunch Lobster, cream cheese, avocado and rice filling, tempura battered and fried and served with spicy mayo, eel sauce, ginger, wasabi and soy sauce - 15

Other Sushi

Finger Sushi Bite sized portions of molded rice topped with your choice of tuna, salmon or steak - 8

Ahi Tuna Lightly marinated and seared, coated with sesame seeds and served with ginger and Eel Sauce - 12

Sashimi Eight slices of tuna, salmon or catch of the day subject to availability - 13

Ty-Ku Sake - Carafe 7.5 Bottle 11

Happy Hour

Wednesday 3-7, Thursday Friday & Saturday 3-6

Scallops on the Half Shell Plump, Sweet Scallops, Ceviche Style or Grilled 1.5 ea

Oysters on Half-Shell Half Dozen, Dozen Market Price

Saigon Stack Two Fried Green Tomatoes Topped with Saigon Shrimp 5.5

Fish Tacos Grilled Tilapia Nested in Chopped Romaine, Topped with Our Tangy, Greek Yogurt Based Taco Sauce and Wrapped in Corn Tortillas (3) 7

Irish Nachos Fried Baked Potato and Onion Layered with Brine Pickled Jalapenos, Black Beans and Cheese - 4

Chips & Dip Your choice of Tortilla Chips or Potato Chips and Guacamole, Salsa, Chorizo Cheese Dip or Edamame Hummus - Every Item Is House Made

Sushi Features

Rolls Served with Pickled Ginger and Wasabi On Request

Pink Ribbon Roll Rice Outside Stuffed with Cucumber, Pickled Watermelon Topped with Salmon, Tuna, Smoked Salmon, Water Chestnut Sprinkles with Pink Ribbon Sauce - 10

Robby's Roll Rice Outside Stuffed Cream Cheese, Cucumber, Crab with Spicy Mayo - 10

Smoked Salmon Roll Rice Outside Stuffed with Smoked Salmon, Cucumber, Cream Cheese then Rolled in Sesame Seeds and Topped with Eel Sauce - 11

California Roll Rice Outside Roll, filled with blue crab, avocado, sprouts, cucumber and scallions - 10

Rainbow Roll Rice Outside with crunchy cucumber & sprout filling topped with a rainbow of raw salmon, tuna and avocado - 10



Fresh Fish

Entrees are served with two sides - **Alfredo add \$2.**

*Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food born illness.

Grilled, Broiled or Blackened

Shrimp	15	Flounder	15	*Tuna sushi grade	16
Scallops, fresh	17	Tilapia	14	*Salmon sushi grade	18
Oysters, fresh	16	Catfish Filet	20	Mahi Mahi	15

Fried

Shrimp	15	Oysters	16	Flounder	15
Large	22	Catfish Filet	20	Tilapia	14
		Scallops	17		

Steamed

Crab Legs 1/2 lb	20	Shrimp 1/2 lb	18	Shrimp & Crab Legs	30
1 lb	27	1 lb	26	1/2 pound each	

Platters

Broiled Platter Shrimp, Scallops and Flounder 23

Any Two Combo - 6 Shrimp - 12, 4 Scallops - 12, Oysters - 9.5, 1 Flounder - 6, Tilapia - 7.5, Cat Filet - 16, Salmon - 13, Tuna - 11, Mahi - 11, 1/2# Steamed Shrimp - 16, Crab Leg Cluster - 16, Crab Cakes - 12, Mussels - 13

Angus Beef

Ribeye ^{CAB} Certified Angus Beef 8 oz	23	Flat Iron Steak ^{CAB} Certified Angus Beef 8 oz	24
12 oz	30		
Hamburger Steak 10 oz	16	Filet Mignon ^{CAB} Certified Angus Beef 8 oz	39
Grass Fed Rocking Chair Ranch Beef, Forsyth, Ga			
With onion & mushrooms	17.5		

*Rare-120-130 Very red, cool center *Medium Rare-130-140 Red, warm center
 Medium-140-150 Pink center, moist with clear, pink juice Medium Well-150-160 Hint of pink
 Well-Slightly moist to dry, gray center

Add On's and Sides

House Salad	4	Grilled Zucchini	4	Hand Cut Fries	4	Pasta	3
Caesar Salad	5	Steamed Broccoli	4	Baked Potato	4	Pasta Alfredo	5
Cole Slaw	3	Fried Okra	4	Cheese Grits ^{fried}	4	Cr. Cauliflower	4
Green Beans	4					Potato Puffs	3

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Beverages

Bottomless Tea, Coffee and Fountain Coca-Cola, Sprite, Diet Coke, Soda,
Ginger-Ale, Cranberry Juice Cocktail, Tonic - 2.50
Shirley Temple, Roy Rogers, - 1.75 each
Pellegrino Sparkling Water .5 liter - 3, 1 liter - 5
Country Time Lemonade - 12 ounces - 1.25 each

Desserts

All of our desserts are gluten free, except Bread Pudding which is available gluten free on request. Our cheesecakes are House Made and gluten free even when fried!

Key Lime Divine A richly sweetened real key lime juice custard - Just like the pie without the crust	5	Creme Brulee Rich custard topped with caramelized sugar	5.5
Fried Cheesecake Breaded with Rice Crispie crumbs, served with raspberry, caramel or chocolate sauce	5	Bacon Wrapped Dates a savory, complementary flavor combination	5
Fried Coconut Cheesecake Crusted with coconut	6	Triple Chocolate Chortle A gleeful custard of white, dark and bittersweet chocolate enriched with cocoa powder	5
With Coffee Patron sauce	7.5	Sugar Cookie Large 2 oz. crispy sugar cookie	1.5
Philly Cheesecake Classic cheesecake served with raspberry, caramel or chocolate sauce	5	New Orleans Bread Pudding Classic New Orleans style with Chantilly cream sauce	6

Just for Kids

For safety and serenity, children must remain seated.

Chicken Fingers - Fried and served with honey mustard sauce 6
Shrimp - Our fresh shrimp, de-tailed, fried and served with choice of sauce 6
Fish Sticks - Tilapia fingers, cornmeal breaded and fried 6
Corn Dog (Gluten Free) - Always a favorite 8

