



LUNCH MENU

STARTERS

SHRIMP DIP

Steamed shrimp blended with cream cheese & spices; served with fried pita bread 8

FRIED GREEN TOMATOES

Cornmeal battered and topped with feta cheese crumbles & Memphis dressing 8

PIMENTO BACON BOMBS

Pimento cheese and bacon deep fried & served with sweet chili sauce 8

SWEET CHILI SHRIMP

Lightly fried popcorn shrimp tossed in sweet chili sauce 10

CRAB CLAWS

Third lb, lightly fried or sautéed in garlic butter 14

BUFFALO CHICKEN DIP

Shredded chicken blended with cheeses, Buffalo sauce and served with fried pita bread 7

SPICY SMOKED TUNA DIP

Traditional smoked tuna dip with a jalapeño kick served with fried pita bread 9

PEEL & EAT GULF SHRIMP

Chilled or steamed shell on shrimp served with cocktail sauce or drawn butter Half lb 10 / One lb 16

HUSHPUPIES

Fresh to order hushpuppies served with remoulade sauce Half dozen 2 / One dozen 4

SALADS & SOUPS

ENTRÉE SALADS ADD

+ CHICKEN 5 + SHRIMP 6 + SALMON 7

SIDE HOUSE SALAD

Mixed greens, cherry tomatoes, cucumbers, house made croutons 3 *make it entrée size for an additional 3

SIDE CAESAR SALAD

Chopped romaine, house made croutons, shaved parmesan, creamy Caesar dressing 4

*make it entrée size for an additional 3

SIDE WEDGE

Crisp iceberg, bacon bits, cherry tomatoes, green onions, bleu cheese crumbles & bleu cheese dressing 4

SIDE SPINACH SALAD

Baby spinach, boiled egg, red onion, bacon bits, honey celery seed dressing 4

*make it entrée size for an additional 4

SIDE STRAWBERRY SALAD

Spring mix, feta cheese, candied walnuts, strawberries, raspberry vinaigrette 4

150 & MAIN COBB SALAD

Grilled chicken, egg, mixed greens, bacon, ham, cucumber, tomato, cheddar cheese, ranch 13

SALMON SALAD

Grilled medium, spring mix, feta cheese, candied walnuts, strawberries, raspberry vinaigrette 16

GUMBO & SALAD

Cup of gumbo served with a side house salad 10

SOUP & SALAD

Cup of seasonal soup with a side house salad 7

SEASONAL SOUP

Cup 3.5 / Bowl 5

SEAFOOD GUMBO

Cup 5 / Bowl 8

DRESSINGS:

Buttermilk Ranch, Raspberry Vinaigrette, Bleu Cheese, 1000 Island, Spicy Ranch, Oil & Vinegar, Honey Mustard, Caesar, Honey Celery Seed

SALAD ADD-ONS:

+ Cheese .79 + Bacon .99

BURGERS, TACOS AND SANDWICHES

Served with one side item

150 & MAIN BURGER

Half lb ground chuck with Swiss or cheddar cheese, lettuce, tomato & onion 13

BLACK BEAN BURGER

Black bean, brown rice, onion, corn & tomato patty dressed with lettuce, tomato & onion 11

FISH TACOS

Fried, grilled or blackened in soft tortillas with house made coleslaw & salsa 13

SWEET CHILI SHRIMP TACOS

Fried, grilled or blackened in soft tortillas over house made coleslaw 12

TACOS

In soft tortilla with lettuce, tomato, blended cheese, salsa & sour cream Chicken Tacos 10 / Steak Tacos 15

BUFFALO CAULIFLOWER TACOS

Fried cauliflower tossed in Buffalo sauce in soft tortillas with lettuce and homemade ranch 9

CHICKEN SANDWICH

Fried, grilled, blackened or buffalo with Swiss, lettuce, tomato, onion & spicy mayo 11

FRIED GROUPER SANDWICH

House made coleslaw, fresh sliced tomatoes & tomato jalapeño tartar 15

OPEN FACE PRIME RIB SANDWICH

Topped with sautéed onions, mushrooms & Swiss cheese served with horseradish sauce 16

HONEY BBQ SALMON SANDWICH

Grilled medium & topped with lettuce, tomato & onion 16

PO'BOYS

Served on Leidenheimer bread with lettuce, tomato & onion and drizzled with tomato jalapeño tartar

Shrimp 13 / Catfish 14 / Oyster 15

ENTREES

Served with two sides

CHEF'S CHOICE FRESH CATCH

Served with sauce of the day Market Price

CANADIAN SALMON

Grilled or blackened medium, served with dill cream sauce 15

LOCALLY RAISED CATFISH

Fried or blackened and served with homemade tartar sauce 12

FARM RAISED TILAPIA

Grilled or blackened and served with Bienville sauce 13

CRAB CAKE NAPOLEON

Lump crab cakes stacked with southern fried green tomatoes and served with Bienville sauce 15

SHRIMP

Fried, grilled, blackened or buffalo and served with cocktail sauce 13

POPCORN SHRIMP

Half lb fried, grilled, blackened or buffalo and served with cocktail sauce 15

CHICKEN TENDERS

Fried, grilled, blackened or buffalo and served with honey mustard 10

150 & MAIN CHICKEN

Grilled or blackened and served with white bbq sauce 11

SOUTHERN FRIED CHICKEN

Topped with sautéed onions, mushrooms & brown gravy 11

CHOPPED STEAK

Topped with sautéed onions, mushrooms & brown gravy 12

VEGGIE PLATE

Choice of 4 side items 7.5

Served with one side

150 & MAIN ALFREDO

Fettuccini pasta with house made alfredo sauce 9
+Chicken 4 / +Shrimp 6

COUNTRY FRIED SIRLOIN

Lightly fried sirloin served over mashed potatoes with sawmill gravy 10

SHRIMP & GRITS

Pan-seared shrimp tossed with peppers, onion, andouille sausage & creole cream served over grits 13

NEW ORLEANS PASTA

Blackened shrimp & chicken over corkscrew pasta with Cajun cream sauce 15

GARDEN PASTA

Fettuccini pasta tossed in pesto cream with sautéed vegetables 9
+Chicken 4 / +Shrimp 6

SIDES

COLESLAW

FRENCH FRIES

MASHED POTATOES
WITH GRAVY

BAKED POTATO

BAKED SWEET POTATO

SWEET POTATO FRIES

SOUTHERN GREEN BEANS

HOPPIN JOHN

SAUTEED SQUASH & ZUCCHINI

COLLARD GREENS

FRESH SEASONAL FRUIT

CHEESE GRITS

BAKED MAC & CHEESE

STEAMED BROCCOLI

PREMIUM SIDES

SIDE SALAD +1

WEDGE, SPINACH
OR CAESAR SALAD +2

SIDE STRAWBERRY SALAD +2

SOUP +1.5 / +3

GUMBO +3 / +6

ASPARAGUS +4

SHAVED BRUSSELS SPROUTS
WITH BACON &
PARMESAN CHEESE +4

SWEET ENDINGS

NEW YORK STYLE
CHEESECAKE 8

WHITE CHOCOLATE
BOURBON BREAD PUDDING 6

CHEF'S CHOICE
COBBLER A LA MODE 6

VANILLA BEAN ICE CREAM 2.5

PEANUT BUTTER PIE 6

FUDGE BROWNIE A LA MODE 6

**DENOTES 150 & MAIN SIGNATURE ITEMS
BREAD SERVICE AVAILABLE UPON REQUEST**

*Denotes items that are served raw or undercooked, and contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.