



# SEVILLE QUARTER

## PALACE CAFE

### APPETIZERS

#### BAKED OYSTERS .. \$10

CHOOSE BOB SNOW'S CLASSIC SEVILLE TOPPING WITH SHRIMP AND BACON OR SPINACH ARTICHOKE FLORENTINE

#### BAKED GULF SHRIMP ... \$10

JUMBO GULF SHRIMP BAKED IN PIMENTO BUTTER AND TOPPED WITH QUESO FRESCO

#### CRAWFISH ANDOUILLE FRITTERS ... \$8

CREOLE MUSTARD AIOLI

#### HUMMUS ... \$6

GRILLED PITA BREAD, CARROTS AND CELERY

#### CRAB CAKES ... \$12

CAST IRON SEARED WITH REMOULADE SAUCE

### SOUP AND SALADS

ADD CHICKEN OR SHRIMP (GRILLED, BLACKENED OR FRIED) TO ANY SALAD ... \$4

#### AUNT JESSIE'S GUMBO ... \$5 / \$7

MITCHELL FAMILY RECIPE WITH FRESH SEAFOOD

#### HOUSE ... \$6

MIXED GREENS WITH GRAPE TOMATOES, RED ONION, CUCUMBER, AND CROUTONS. CHOICE OF DRESSING

#### CAESAR ... \$7

CRISP ROMAINE LETTUCE TOSSED IN CREAMY CAESAR DRESSING WITH SHREDDED PARMESAN AND CROUTONS

#### SPINACH ... \$9

GRAPE TOMATOES, ORANGE SUPREMES, FETA, BACON, AND SPICED PECANS TOSSED IN A ROASTED SHALLOT VINAIGRETTE

### ENTREES

#### GRILLED SIRLOIN ... \$18

ROASTED POTATOES, BLACKED ASPARAGUS, AND STEAK BUTTER

#### GRILLED PORK CHOP ... \$14

CREOLE MUSTARD GLAZED WITH MASHED SWEET POTATO AND GREEN BEANS

#### FRIED GROUPEL ... \$15

WITH SAUCE PIQUANT AND AGED CHEDDAR GRITS

#### CHICKEN AND ROASTED RED PEPPER PENNE ... \$15

GRILLED CHICKEN BREAST WITH SPRING PEAS, BLISTERED TOMATOES, AND PENNE PASTA IN A ROASTED PEPPER CREAM SAUCE

#### SEAFOOD PLATTER ... \$16

GULF SHRIMP, OYSTERS, AND GROUPEL, CORNMEAL BREADED AND FRIED. SERVED WITH ROASTED POTATOES AND CHEF'S VEGETABLES

#### FRESH CATCH ... \$MP

HAND CUT SEASONALLY AVAILABLE SELECTION. ASK SERVER FOR DETAILS.