



Que Sera RESTAURANT

ENTRÉES

Redfish Hal Blackened North Carolina redfish with jumbo lump crabmeat & green onions. Served with baked cheese grits & a creole meuniere sauce.

Trout Almondine Grilled Mountain Trout with toasted almonds in a lemon sage brown butter served on a corn cake with grilled romaine crowns . . . 28

New Orleans Shrimp Creole Jumbo Gulf Shrimp in a spicy tomato sauce with peppers and onions on Carolina Gold rice and French bread . . . 28

Chicken Scampi Fried Chicken Breast served on linguini with grape tomatoes, artichokes hearts, green onions & feta cheese in a white wine lemon garlic butter 26

Cajun Seafood Alfredo Shrimp & Crawfish tails in a cajun alfredo sauce with green peas served over linguini 28

**Coffee Rubbed Filet Mignon* with Vidalia onion rings, grilled asparagus, a double stuffed potato & bordelaise sauce 45

**Steak Frites* Carved prime NY Strip with pomme frites & arugula salad 38

Fried Seafood Platter Shrimp, Oysters & Catfish with French fries, poppyseed slaw, hushpuppies & tartar sauce 26

Fried Gulf Shrimp Plate with French fries, poppyseed slaw, hushpuppies & Dot's tartar sauce . . . 22

Fried Oyster Plate with French fries, poppyseed slaw, hushpuppies & Dot's tartar sauce . . . 22

Po' Boy Your Choice of Shrimp, Oyster, or Catfish with lettuce, tomato, dill pickles and Dot's tartar sauce served on French Bread with French fries . . . 20

**Cheeseburger* with red onion marmalade, smoked bacon, cheddar cheese, lettuce & tomato on a brioche bun with French fries & dill pickles 16

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Corkage Fee \$25 Gratuity added to parties of 6 or more