

Appetizers



Fried Green Tomato and Crab Cake Combo - One of our house made New England style crab cakes, and three of our fried green tomato slices served with our house made ranch dressing 10.99

House Made Soup - Made fresh daily, ask for today's selection **Cup** 4.29 **Bowl** 5.99

Fresh Catch Fingers - Fried golden brown, served with a lemon wedge & our house made tartar **Market Price**

Fried Oysters - Fresh Gulf Coast Oysters hand breaded and flash fried with our house made bloodymary tartar sauce 9.99

Caboose Thai Shrimp - Fresh gulf shrimp lightly coated in our house made thai chili aoli 9.99

Entrée Salads

Available as a side salad

Heart of Iceberg - Crisp iceberg wedge with fresh tomato slices, bleu cheese crumbles, smokehousebacon crumbles, and our house made bleu cheese dressing 7.99 side 4.99

Caboose Cobb - A blend of fresh romaine and iceberg lettuce, radicchio, garden fresh tomato, hardboiled egg, bacon, avocado, cucumbers, and bleu cheese crumbles 12.99
with grilled chicken breast 15.99 with grilled shrimp 16.99 with fresh fish **Market Price**
side 7.99

Traditional Caesar - Romaine lettuce and shaved parmesan cheese tossed in a creamy Caesar dressing 10.99 with grilled chicken breast 12.99
with grilled gulf shrimp 14.99 with fresh fish **Market Price** side 5.99

Cranberry Walnut - A fresh mix of romaine and iceberg lettuce, radicchio, walnuts, sun dried cranberries, red onion, and feta cheese served with a cranberry citrus vinaigrette 11.99 side 6.99

Entrees



Shrimp and Grits - Our take on a southern tradition. Grilled Gulf Shrimp lightly seasoned, and our housemade cheddar cheese grit cakes topped with a lite sherry cream sauce (a new favorite) 23.99 half portion 18.99

Suggested Wine: Pinot Grigio, Chardonnay

Chef Cut New York Strip Steak - Angus sirloin rubbed with our secret blend of seasonings and grilled to order. Served with our housemade steak sauce (contains nuts) and your choice of rice or potato and fresh vegetables 25.99

Suggested Wine: Syrah, Merlot, Cabernet, Red Zinfandel

Seafood Pot Pie - Tender pieces of fresh, locally caught fish, gulf shrimp, blue crab, and a fresh garden medley of celery, onions, and carrots cooked until tender in a tomato saffron broth topped with a puff pastry crust 24.99 half portion 18.99

Suggested Wine: Pinot Grigio, Chardonnay, Pinot Noir



Crispy Duck - (A house favorite) Half a succulent farm raised duck, cooked to perfection with orange teriyaki sauce served with your choice of rice or potato and fresh vegetables 25.99 **Suggested Wine:** Pinot Noir

Spaghetti Carbonara - Tender pasta, pancetta, and parmesan cream sauce 18.99
with a grilled chicken breast 21.99 with grilled shrimp 22.99

Suggested Wine: Pinot Grigio



Fresh Catch of the Day - Cajun grilled, fried, or sautéed with lemon & white wine, served with your choice of rice or potato and fresh vegetables **Market Price**

Suggested Wine: Sauvignon Blanc, Riesling

Chicken Pot Pie - Tender pieces of succulent chicken, and fresh garden vegetables topped with a puff pastry 17.99 half portion 12.99 **Suggested Wine:** White Zinfandel

Chicken Tender Platter - Fried golden brown served with fries and coleslaw 13.99

Sandwiches

Fresh Catch Sandwich - Today's fresh, local catch, hand breaded and lightly fried on a Kaiser with our house made tartar **Market Price** grilled add 1.00 cajun add 1.00

Depot Burger - Half pound of juicy ground chuck on a fresh Kaiser with lettuce and tomato served with our caboose fries 13.99 add cheese or bacon each 1.00

Our Set Nightly Specials



Monday

Fish Tacos - Fresh, tender fish served with a tequila lime coleslaw, lettuce, tomato, queso, and salsa fresca, served with black beans, and rice 22.99
Suggested Wine: Pinot Grigio, Chardonnay

Tuesday

Meatloaf - Home-style meatloaf served with mashed potatoes and gravy 18.99
half portion 13.99
Suggested Wine: Merlot, Pinot Noir, Red Blend

Wednesday Closed

Thursday

Vindaloo - Indian style curry with carrots, onions, and potatoes served with traditional accompaniments Your choice of shrimp or chicken 22.99
half portion 16.99 **Suggested Wine:** Syrah, Pinot Grigio

Friday

Seafood Crepes - A delectable selection of lobster, fresh shrimp, blue crab, and fresh fish tossed with a basil crème sauce 24.99 half portion 16.99
Suggested Wine: Pinot Grigio, Chardonnay

Saturday

Prime Rib - Oven roasted Prime Rib with au jus cooked just the way you like it, served with mashed potatoes 23.99 half portion 17.99
Suggested Wine: Pinot Noir, Merlot, Cabernet, Red Zinfandel, Malbec

Sunday

Pot Roast - Oven roasted Angus Beef, and garden vegetables, with mashed potatoes and gravy 18.99 half portion 14.99
Suggested Wine: Pinot Noir, Merlot, Cabernet Sauvignon, Malbec

Desserts

Key Lime Pie - Jacques' home made specialty 5.95

Ice Cream - Our ice cream is made on the premises using 16% cream. That's why it's so rich and creamy. Ask your server for today's selection.

Milkshakes - Made with any flavor of our ice cream. Ask your server for today's selections.
Small 5.75 Large 7.50

Bowl of fresh seasonal fruit 4.50

Fruit Smoothies - Mango, Strawberry, or Pina Colada Small 5.06 Large 6.09

One check per table please! There will be an 18% gratuity added on parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. We accept Visa, MasterCard, and Discover.



Our house specialty.