



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.

Shrimp Scampi Served on linguini with grape tomatoes, artichokes hearts, green onions & feta cheese in a white wine lemon garlic butter 28

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

Bouillabaisse Fish of the day, shrimp, clams & mussels in a spicy tomato broth. Mkt Price
Served with corn on cob, new potatoes, & grilled French Bread

Chicken Scallopini Breaded chicken breast pan fried in a lemon caper butter served on linguini carbonara

**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