

BASIL & BAXTER'S

714 Howell Rd, Niceville (850)678-2604

SALADS & SOUP

STARTERS

AIOLI FRENCH FRIES

Hot & crispy french fries topped with chipotle aioli, bacon and chives 10

FRIED MOZZARELLA

Won-ton wrapped and fried served with our homemade marinara sauce & topped with parmesan cheese 10

BAXTER'S BANGIN SHRIMP

Fried shrimp, tossed in our homemade sweet chili sauce and served over mixed greens topped with chives 14

SHRIMP BEIGNETS

Sauteed shrimp, corn & peppers cooked in our homemade beer batter served with chipotle aioli 12

BASIL'S LOCAL FAVORITE WINGS

10 wings with your choice of sauce and ranch or homemade blue cheese 16

SEARED AHI TUNA

Black and white sesame crusted and seared, on a bed of greens and drizzled with sriracha aoli and soy 16

FLEXING MUSSELS

Sauteed black mussels in a unique sauce that is sweet and spicy with grilled crostini's 12

CRAB CAKE

served over shaved slaw and remoulade 15

GF = GLUTEN FRIENDLY OPTIONS

WEDGE SALAD

Sliced tomato, bacon, shaved carrot, cucumber & blue cheese crumbles served with your choice of dressing: chipotle ranch, citrus sesame, honey jalapeno, balsamic vinaigrette or blue cheese 11
GF

CHICKEN SALAD

Fried or grilled chicken, tomato, bacon, red onion over spring mix served with chipotle ranch 12
GF - Grilled

CHICKEN CORBIN SALAD

Mixed greens, tomatoes, feta cheese, pecans & bacon served with citrus sesame dressing 16
GF

MEDITERRANEAN STEAK SALAD

Creekstone filet, over a bed of baby spinach, tomatoes, kalamata olives served with balsamic vinaigrette topped with feta cheese 19
GF

SHRIMP BISQUE

House Made signature soup with corn, onion, peppers and shrimp 8 cup 15 bowl

PASTAS

Add a mixed green house salad topped with carrot shavings, cucumber, tomato and your choice of dressing: chipotle ranch, citrus sesame, honey jalapeno, blue cheese or balsamic vinaigrette (add \$4.50)

ANGEL HAIR OLIVE OIL

Marinated tomatoes in olive oil, fresh basil, garlic, and scallions over Angel hair pasta and sprinkled with parmesan cheese. 19
add chicken, shrimp or filet for an additional charge

GRILLED CHICKEN PASTA

Garlic and parmesan cooked in a red sauce over rigatoni pasta topped with parmesan 22

SHRIMP ANDOUILLE JAMBALAYA PASTA

Local shrimp and sauteed andouille sausage served in our jambalaya sauce over rotelle pasta topped with chives 26

BLACKENED CHICKEN ALFREDO

Blackened chicken served over our creamy parmesan sauce with penne pasta 22
make shrimp or add shrimp for an additional charge

BAXTER'S PASTA

Blackened chicken served over sauteed shrimp, bacon, tomatoes & spinach in a cream sauce over penne pasta topped with feta 29

MEDITERRANEAN STEAK PASTA

Creekstone filet served over sauteed spinach, tomatoes, kalamata olives in a cream sauce over rotini pasta topped with feta cheese 29

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness especially if you have a medical condition



SANDWICHES, BURGERS & MORE

SIDE CHOICES INCLUDE FRIES, GRITS, FRIED OR SAUTEED NEW POTATOES OR VEGETABLE OF THE DAY

GRILLED CHICKEN SANDWICH

Grilled or blackened chicken, spring mix, tomato & aioli on a toasted brioche bun served with one choice of side 14

SIGNATURE MAC N CHEESE

Our signature cheese sauce tossed with cavatappi pasta with a choice of BBQ Pork Mac, Bacon chicken Ranch Mac, Blackened shrimp parmesan mac, or Buffalo chicken mac 15

MAHI SANDWICH

Grilled or blackened mahi, mixed greens, tomato & aioli on a toasted brioche bun with one choice of side 16
(sub grouper for \$6)

BASIL BURGER

1/2 lb of seasoned ground beef served with mixed greens, tomato & aioli on a toasted brioche bun served with one choice of side (add cheddar, provolone or pepperjack \$1.00) 15

HOUSE SPECIALTIES

ADD A MIXED GREEN HOUSE SALAD TOPPED WITH CARROT SHAVINGS, CUCUMBER, TOMATO AND YOUR CHOICE OF DRESSING: CHIPOTLE RANCH, CITRUS SESAME, HONEY JALAPENO, BLUE CHEESE OR BALSAMIC VINAIGRETTE (\$4.50)

UPGRADE YOUR HOUSE SALAD TO A WEDGE SALAD TOPPED WITH BLUE CHEESE, BACON, CUCUMBER AND CARROT SHAVINGS (\$7.00)

STUFFED PORTABELLA

Spinach, artichoke, and parmesan stuffed portabella mushroom over a bed of sauteed spinach and our lemon white wine sauce over top 18

SHRIMP & GRITS

Sauteed shrimp, andouille sausage & bacon in our homemade gravy served over gouda cheese grits 25
ask server for GF

BOURBON CHICKEN OR STEAK

Grilled chicken topped with provolone cheese and homemade bourbon sauce served over fried new potatoes served with veg of the day Chicken 26 NY Strip 45

PANHANDLE GROUPE

Grilled Gulf Grouper & Shrimp over sauteed spinach topped with marinated tomatoes in olive oil, fresh basil, garlic and scallions. 35 (sub chicken 28)
GF

LEMON CHICKEN

Grilled Chicken over mashed potatoes topped with our cherry tomato & spinach lemon sauce 28 Grouper 35
GF

GROUPE NANTUA

Our signature shrimp bisque poured over grilled grouper served on a bed of basmati rice 35

GROUPE CADILLAC

Blackened, grilled or fried grouper over cheese grits topped with shrimp etouffee 35

GROUPE RISOTTO

Lightly blackened grouper over parmesan risotto topped with sauteed spinach 36
GF

NY STRIP

12 oz Chreeystone NY Strip , served with a choice of mashed potatoes, fries, cheese grits, fried or sauteed red potatoes and the vegetable of the day 42
GF

8OZ FILET

Grilled served with veg of the day and your choice of mashed potatoes, fries, cheese grits, fried or sauteed red potatoes 38
GF

CRAB CAKE DINNER

Maryland style crab cakes, 2 4oz cakes over shaved slaw and served with homemade remoulade sauce. 26

GF= Gluten friendly

GRATUITY WILL BE ADDED TO PARTIES
OF 8 OR MORE

