

# Basil and Baxter's

## Kitchen and Cocktails

### APPETIZERS

HOUSE GARLIC OIL AND  
FRIED ROLLS \$8

AIOLI FRENCH FRIES \$10  
Heaping basket of fries topped with  
chipotle aioli, bacon, and green onion

HOUSE ROLLED  
MOZZARELLA \$10  
Wonton wrapped mozzarella cheese  
fried and served with marinara

WINGS \$16  
10 large wings fried crispy and served  
with your choice of garlic butter,  
blackening, BBQ, spicy BBQ, mild  
buffalo, hot buffalo, or raspberry  
haberno, with ranch or bleu cheese

SHRIMP BEIGNETS \$12  
6 savory beignets filled with shrimp,  
corn, red onion, and peppers in a fried  
dough with our house aioli and green  
onion

BANGING SHRIMP \$14  
Gulf shrimp fried and tossed in a sweet  
chili aioli and topped with green onion

MUSSELS \$12  
Black mussels tossed in a sweet and  
spicy cream sauce with grilled bread

SEARED AHI TUNA \$16  
Black and white sesame crusted 6oz  
Ahi tuna seared and served over greens  
with spicy aioli and balsamic glaze

CRAB CAKE \$15  
4oz Maryland style crab cake on a bed  
of shaved slaw and served with  
remoulade and fresh lemon

### SOUP & SALADS

SHRIMP BISQUE  
Cup \$8 or Bowl \$15

HOUSE SALAD \$6  
Mixed greens, shredded carrot,  
cherry tomatoes, and cucumbers,  
with your choice of chipotle ranch,  
balsamic, honey jalapeno, citrus  
sesame or blue cheese

WEDGE SALAD \$10  
Iceberg lettuce, topped with bleu  
cheese crumbles, bacon, tomatoes,  
cucumber, carrot and bleu cheese  
dressing

CHICKEN SALAD \$12  
Grilled or fried chicken over mixed  
greens with cherry tomatoes, red  
onion, bacon and chipotle ranch

MEDITERRANEAN STEAK  
SALAD \$19  
Grilled filet tips over baby spinach,  
cherry tomatoes, kalamata olives,  
and balsamic vinaigrette

### BASKETS AND MAC & CHEESE

BBQ PULLED PORK MAC \$16  
Slow cooked pulled pork on top of  
our signature cavatappi queso mac  
with BBQ sauce and green onion

BUFFALO CHICKEN MAC \$15  
Grilled chicken on top of our  
signature cavatappi queso mac with  
buffalo sauce and green onion

CHICKEN BACON RANCH  
MAC \$15  
Grilled chicken on top of our  
signature cavatappi queso mac with  
chipotle ranch, crispy bacon and  
green onion

BLACKENED SHRIMP  
MAC \$18  
Gulf shrimp blackened and served on  
top of our signature cavatappi queso  
mac and sprinkled with parmesan  
cheese

BASIL'S BURGER \$15  
8 oz blend of short rib, chuck, and  
brisket, cooked to temp, on a toasted  
brioche bun, aioli, mixed greens,  
tomato and served with a side

CHICKEN SANDWICH \$15  
Blackened, grilled or fried and served  
on a toasted brioche bun with aioli  
mixed greens and tomato slice, with  
your choice of a side

MAHI MAHI SANDWICH \$17  
Blackened, grilled or fried and served  
on a toasted brioche bun with  
remoulade, mixed greens and tomato  
served with a side

MAHI MAHI FISH TACOS \$17  
3 Toasted flour tortillas filled with  
shaved purple and green cabbage, red  
onion tossed in our house dressing  
and topped with blackened mahi  
mahi and fresh cilantro

GROUPEL SANDWICH \$26  
Fresh gulf grouper blackened, grilled  
or fried on a toasted bun with  
remoulade mixed greens and tomato  
served with a side

GROUPEL NUGGET  
BASKET \$26  
Grouper nuggets fried and served  
with french fries, shaved slaw and  
tartar sauce



Mussels



Fried Mozzarella



Banging Shrimp

# PASTAS AND ENTREES

## ANGEL HAIR OLIVE OIL \$18

Angel hair pasta tossed in garlic olive oil and marinated tomatoes in basil and scallions then finished with shaved parmesan cheese.

## BLACKENED CHICKEN

### ALFREDO \$22

Marinated and blackened 8oz chicken breast sliced and served over a bed of penne tossed in our house made parmesan cream sauce and finished with shaved parmesan cheese

### GULF SHRIMP ALFREDO \$26

9 Gulf shrimp seasoned and grilled to perfection and served on top of penne tossed in our house made parmesan cream sauce and finished with shaved parmesan cheese

## CHICKEN JAMBALAYA

### PASTA \$22

Rotini pasta tossed in our spicy house tomato based sauce with andouille sausage and finished with green onion

### BAXTER'S PASTA \$29

Bacon cream sauce with tomato, spinach and penne pasta topped with blackened chicken, shrimp and feta cheese

## MEDITERRANEAN STEAK

### PASTA \$29

Rotini pasta tossed in a cream sauce with tomatoes, kalamata olives and spinach, topped with filet tips and feta cheese.

### LOBSTER RAVIOLI \$29

5 Lobster ravioli tossed in an old bay cream sauce with roasted red pepper, garlic and spinach, finished with gulf shrimp and shaved parmesan cheese

## STUFFED PORTABELLA

### MUSHROOM \$18

Spinach and artichoke stuffed mushroom over garlic green beans and finished with lemon butter sauce

### SHRIMP ETOUFFEE \$24

9 Gulf Shrimp cooked in a spicy tomato based sauce over basmati rice and finished with green onion

### SHRIMP AND GRITS \$24

9 Gulf Shrimp grilled over gouda cheese grits and finished with our andouille bacon brown gravy and green onion on top

## ADD ON

### ENTREE SALAD \$4

Spring mix, shredded carrot, cherry tomato, cucumber, and your choice chipotle ranch, balsamic, bleu cheese, honey mustard or citrus sesame

### WEDGE SALAD \$7

Ice burg wedge, bacon, bleu cheese crumbles, cherry tomato, and cucumber served with bleu cheese dressing

### CHICKEN \$8

### SHRIMP \$10

### FILET \$16

### GROUPER \$22

## LEMON

## GROUPER

### OR \$34 GROUPER

### CHICKEN \$24 CHICKEN

Grilled Mahi Mahi over mashed potatoes with our lemon butter sauce and finished with sauteed cherry tomato and spinach

### GROUPER RISOTTO \$34

Grilled Gulf grouper served over parmesan risotto and sauteed spinach

### HERB GROUPER \$32

Seared Gulf grouper over a crispy scallion potato cake, garlic green beans and finished with a fresh dill lemon butter sauce

### GROUPER NANTUA \$36

Bronzed grouper over basmati rice and finished with shrimp chowder

### GROUPER ETOUFFEE \$36

Grilled, blackened, or fried Gulf grouper oversmoked gouda grits and finished with shrimp etouffee and scallions

### CRAB CAKE DINNER \$28

2 of our house made Maryland style crab cakes over shaved slaw and remoulade

## 16OZ PORTERHOUSE

### CHOP \$28

Char-grilled 16oz porterhouse pork chop cooked medium and topped with our blue cheese compound butter, mash potatoes and green beans

### FILET TIP RISOTTO \$34

Grilled filet tips cooked to temperature and served over caramelized onion risotto and balsamic reduction

### 8OZ FILET \$39

8 oz center cut Angus filet grilled to temperature, served with the veg of the day and your choice of side

## BOURBON

### CHICKEN OR \$24 CHICKEN

### STEAK \$42 FILET

Grilled Chicken or Filet topped with melted provolone cheese and our tangy bourbon sauce, fried red potatoes and veg of the day

### 12OZ RIBEYE STEAK \$42

Grilled to perfection and served with veg of the day and your choice of side

## SIDES

### FRENCH FRIES \$2.99

### SAUTEED RED POTATOES \$2.99

### FRIED RED POTATOES \$2.99

### GARLIC MASHED POTATOES \$2.99

### CRISPY POTATO CAKE \$2

### GOUDA CHEESE GRITS \$2.99

### VEGETABLE OF THE DAY \$2.99

### SAUTEED SPINACH \$3.99

### SAUTEED GREEN BEANS \$2.99

### PARMESAN RISOTTO \$8



Angel Hair Olive Oil



Stuffed Portabella



Crab Cake Dinner

Ask your server for dessert options