

Basil and Baxter's

Kitchen and Cocktails

APPETIZERS

HOUSE GARLIC OIL AND
FRIED ROLLS 6

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 blackened, 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 SMALL 5
LARGE 6
Mixed greens, carrot, cherry
tomatoes, and cucumber with your
choice of chipotle ranch, balsamic,
honey jalapeno or blue cheese

WEDGE SALAD 10
Iceberg wedge, with bleu cheese
crumbles, bacon, tomatoes,
cucumber and house bleu cheese
dressing

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

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

CAESAR SALAD SMALL 5
LARGE 10
Romaine tossed with grated
parmesan cheese, house Caesar,
garlic croutons and shaved parmesan

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 MA 16
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

WAGYU BURGER 15
7 oz wagyu beef burger cooked to
temp, on a toasted Hawaiian bun,
aioli, mixed greens, tomato and
served with a side

CHICKEN SANDWICH 15
Blackened, grilled or fried and served
on a toasted Hawaiian 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

SHRIMP TACOS 16
3 Toasted flour tortillas filled with
shaved purple and green cabbage, red
onion tossed in our house dressing
and topped with blackened gulf
shrimp and remoulade

GROUPER SANDWICH 29
Fresh gulf grouper blackened, grilled
or fried on a toasted Hawaiian bun
with remoulade mixed greens and
tomato served with a side

GROUPER NUGGET
BASKET 29
Grouper nuggets fried and served
with french fries, shaved slaw and
tartar sauce

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



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

BOURBON CHICKEN OR STEAK 24 CHICKEN 42 FILET
Grilled Chicken or Filet topped with melted provolone cheese and our tangy bourbon sauce, fried red potatoes and veg of the day

ADD ON to your entree

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

SHRIMP ETOUFFEE 24
9 Gulf Shrimp cooked in a spicy tomato based house etouffee 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

LEMON GROUPER OR CHICKEN 34 GROUPER 24 CHICKEN
Grilled Mahi Mahi over mashed potatoes with our lemon butter sauce and finished with sauteed cherry tomato and spinach

GROUPER NANTUA 36
Bronzed grouper over basmati rice and finished with shrimp chowder

GROUPER ETOUFEE 36
Grilled, blackened, or fried Gulf grouper oversmoked gouda grits and finished with shrimp etouffee and scallions

GROUPER RISOTTO 34
Grilled Gulf grouper served over parmesan risotto and sauteed spinach

PANHANDLE GROUPER 28
Griled grouper on a bed of sauteed spinach topped with grilled gulf shrimp and chilled marinated tomatoes in basil scallions and garlic

CRAB CAKE DINNER 28
2 of our house made Maryland style crab cakes over shaved slaw and remoulade

8OZ FILET 39
8 oz center cut Angus filet grilled to temperature, served with the veg of the day and your choice of side

12OZ RIBEYE STEAK \$42
Grilled to perfection and served with veg of the day and your choice of side

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

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

PARMESAN RISOTTO \$8

Ask your server for dessert options



Angel Hair Olive Oil



Stuffed Portabello



Crab Cake Dinner