



Basil's

Dinner

Menu

Appetizers

Aioli French Fries

12

Basket of our blackened French fries topped with our house chipotle aioli, bacon and scallions

House Garlic Oil

6

House-made infused oil with garlic, herbs and spices served with 5 of our fried rolls and a drizzle of balsamic vinegar

Cheesy Garlic Bread Bowl

14

Mini French Bread bowl filled with Kendra's cheesy garlic crack dip

Basil's Wings

16

10 Jumbo wings cooked crispy and served your choice, blackened, BBQ, Teriyaki, Buffalo, or raspberry habanero, and a side of house ranch or blue cheese dressing

Seared Tuna

16

Black and white sesame-crusted Ahi tuna seared and sliced then served on a bed of greens and topped with our spicy aioli and balsamic glaze

Shrimp Beignets

12

Savory fried dough with shrimp, onion, peppers, corn, and served with our house aioli and scallions

Mussels

14

Steamed and tossed in sweet and spicy cream sauce and finished with grilled bread

Banging Shrimp

14

7 Gulf shrimp fried crispy and tossed in a sweet chili aioli then topped with scallions and served on a bed of greens

Maryland Crab Cake

16

Jumbo lump crab and blue crab cooked crispy and served on a bed of shaved green and red cabbage slaw with remoulade

CONSUMER ADVISORY: Consumption of raw — or undercooked mea, poultry, or seafood may increase the risk of illness especially if you have a medical condition

Salads & Soup

House Salad

58

Mixed greens, cucumber, cherry tomato, and shaved carrot with your choice of, Honey mustard, Ranch, Balsamic, or Blue cheese dressing

Caesar Salad

58

Romaine tossed with our house Caesar dressing, topped with our fried garlic croutons and shaved parmesan

Wedge Salad

—10

Ice burg lettuce topped with bleu cheese crumbles, cucumber, cherry tomato, bacon and served with blue cheese dressing

Steak Salad

—24

Filet tips on a bed of baby spinach with Kalamata olives, cherry tomato, and feta cheese served with balsamic dressing

Buffalo Chicken Salad

—16

House salad with red onion and bleu cheese crumbles topped with fried chicken tossed in our buffalo sauce with our blue cheese dressing

Shrimp Corn Chowder

6 cup12 bowl

Fresh Gulf Shrimp soup made in house

Baskets- Mac and Cheese

BBQ Pulled Pork Mac

18

Slow cooked seasoned pork over a bed of cavatappi noodles tossed in our white cheese sauce and drizzled with BBQ sauce and scallions

Buffalo Chicken Mac

16

Chicken breast on a bed of our house mac and cheese with cavatappi noodles topped with buffalo sauce and green onion

Chicken Bacon Ranch Mac

16

Chicken breast on our house mac and cheese topped with our ranch bacon and scallions

Wagyu Burger

16

7oz burger cooked to temperature on a toasted Hawaiian bun with aioli lettuce and tomato served with a side
Add cheese 1\$

Mahi Mahi Sandwich

19

Grilled, or blackened on a toasted Hawaiian bun with remoulade lettuce and tomato served with a side

Gulf Shrimp Tacos

18

3 Flour tortillas with shaved slaw topped with Gulf shrimp and drizzled with remoulade and topped with green onion and fresh lemon

Grouper Nugget Basket

29

5 oz fresh grouper fried on a bed of crispy French fries, served with a side of slaw and a fresh lemon

Chicken Sandwich

14

Grilled or blackened chicken sandwich on a toasted Hawaiian bun with aioli lettuce tomato and your choice of a side

Entrees -&- Pastas

Stuffed Portobello Mushroom	— 18
Spinach artichoke and parmesan stuffed portobello mushroom served with veg of the day and lemon butter sauce	
Grouper Risotto	— 34
Grilled fresh grouper on a bed of parmesan risotto then topped with sauteed baby spinach	
Crab Cakes	— 32
2 Maryland style crab cakes, 4 oz each on a bed of shaved slaw and house made remoulade	
16oz Pork Porterhouse Chop	— 28
Char grilled and cooked medium on garlic mashed potatoes with our vegetable of the day and finished with a rosemary blue cheese compound butter	
Grouper Etouffee	— 36
Gulf Grouper blackened, grilled or fried, over our gouda cheese grits with gulf shrimp and topped with our spicy tomato based sauce	
Lemon Grouper or Chicken	34 24
Grilled and served over garlic mashed poatotes topped with spinach and cherry tomatoes with a lemon butter sauce	
Shrimp and Grits	— 24
Gulf shrimp served over gouda cheese grits and topped with a brown gravy with andouille sausage, bacon and finished with scallions	
Bourbon Steak or Chicken	42 24
Topped with melted provolone cheese and served over fried red potatoes and vegetable of the day and drizzled with our sweet and spicy bourbon sauce	
8oz Filet	— 39
House cut Filet cooked to temperature and served with your choice of a side and our vegetable of the day	
12oz Ribeye	— 42
Grilled to perfection and served with your choice of a side and our vegetable of the day	
Panhandle Grouper	— 34
Gulf grouper and shrimp over a bed of sauteed spinach and topped with marinated tomatoes in garlic, basil, and scallions	

ADD ON

Chicken	8
Shrimp	10
Filet tips	18
Grouper	24

Angel Hair Olive Oil	18
Angel hair pasta tossed in a garlic olive oil and marinated tomatoes, with garlic, basil, and scallions then finished with shaved parmesan cheese	
Blackened Chicken Alfredo	22
8 oz chicken breast blackened and sliced over our parmesan cream sauce penne pasta	
Lobster Ravioli	34
5 lobster ravioli tossed in an old bay cream sauce with spinach and roasted red peppers and topped with 5 grilled gulf shrimp	
Mediterranean Steak Pasta	32
Filet tips on a bed of rotini pasta tossed in a cream sauce with tomatoes, olives and spinach then topped with feta cheese	
Chicken Jambalaya Pasta	22
8 oz blackened chicken on a bed of rotini pasta tossed in a spicy tomato based house made sauce then finished with scallions	
Gulf Shrimp Alfredo	26
9 Grilled Gulf Shrimp on penne pasta tossed in our parmesan cream sause	
Baxter's Pasta	32
8oz blackened chicken breast on penne pasta tossed in a bacon, tomato and spinach blackened cream sauce with gulf shrimp and topped with feta cheese	
Creamy Grouper Etouffee	36
Grilled gulf grouper on a bed of white rice topped with our creamy shrimp etouffee sauce	
Ask your server about Chef Amber"s Daily Specials!	—
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Sides

French Fries	2.99
Sauteed Potatoes	2.99
Garlic Mashed Potatoes	2.99
Gouda Cheese Grits	2.99
Veg of the Day	2.99
SPECIAL SIDES	—
Parmesan Cheese Risotto	8
Honey Butter Brussels Sprouts	5
Corn Ribs	5
Mac and Cheese	6



*gratuity will be added to partied of 8 or more

Follow us at @BasilandBaxtersKitchen for announcements, events, and much more!
Menu is subject to prices and availability