

Appetizers

Stuffed Mushrooms

mushroom caps stuffed with crabmeat dressing, garnished with Hollandaise, 11

Spinach and Artichoke Dip

creamy spinach and artichoke dip served with garlic toast rounds, 6

Gulf Coast Crab Claws

sauteed in garlic butter, or fried served with cocktail and tartar, 11

Chimneys Crab Cakes

made with fresh lump crabmeat, served with Creole Hollandaise, 11

Shrimp Cocktail

fresh shrimp boiled to perfection and served with our tangy cocktail sauce, 10

Shrimp Remoulade

cocktail shrimp served with iceberg lettuce, tomato, onion and cucumber, topped with our Remoulade dressing, 10

Baked Seafood Eggplant

lightly fried eggplant medallions in a creamy spinach and seafood sauce with shrimp, crawfish and crabmeat, topped with bread crumbs and baked until bubbly, 12

Chimneys Gumbo or Soup du Jour

made fresh daily cup, 5 bowl, 7

Salads

Chicken Salad

grilled, fried or blackened served over mixed greens, 12

Grilled Shrimp Salad

Gulf shrimp grilled and served on a bed of mixed greens, 14

Chimneys House Salad

a small dinner salad with your choice of dressing, 4

Vegetables & Sides

Baked Potato

a steaming baked potato served with a side of butter and sour cream, 3.50

Asparagus Spears

steamed asparagus served with our Hollandaise sauce, 5

Vegetable du Jour

ask your server about our daily vegetable offering, 4

Seafood

Trout 1640

paneed Speckled Trout filet topped with lump crabmeat, fresh shrimp and green onions in a light cream sauce with a dash of Pernod, 23

Trout Bon Vivant

fried or broiled filet of Speckled Trout, topped with a creamy cheese sauce with shrimp and mushrooms, garnished with cheddar cheese and fresh lump crabmeat, 20

Trout Meuniere Almondine

fried or broiled filet of Speckled Trout with toasted almonds and a side of Chimneys Meuniere sauce, 20

Grilled or Blackened Yellowfin Tuna

a moist filet of tuna served with our own Tiger Sauce and grilled onions, 19

or served over low carb whole wheat pasta with a saute of fresh vegetables in extra virgin olive oil, 19

Stuffed Flounder

a whole fresh Gulf flounder stuffed with our crabmeat dressing and topped with Mornay sauce, 21

Fresh Herb Crusted Snapper

lightly paneed fresh Red Snapper with seasoned lump crabmeat over a bed of rice, 22

Crabmeat Chimneys

fresh Coast crabmeat lightly sauteed in a cheese sauce, topped with Cheddar, 19

Soft Shell Crabs

two plump soft shell crabs, lightly fried and served with a side of Meuniere, 23

Chimneys Seafood Combination

a generous seafood platter featuring lightly fried shrimp, oysters, Red Snapper and crab claws, served with cocktail and tartar, 22

Fried, Grilled or Blackened Shrimp

select Gulf shrimp fried golden brown, or delicately grilled, 17

Shrimp Diane

shrimp sauteed with mushrooms, green onions, pimentos and worcestershire, served over pasta or rice, 17

Shrimp Kelly

choice shrimp sauteed in an herbed butter with mushrooms, cream and a hint of anise all over pasta, 18

Shrimp Scampi

our Chimneys presentation of a classic in a butter garlic sauce served over rice, 17

Shrimp and/or Oyster Fettuccine

a local favorite - fresh Gulf shrimp and/or oysters sauteed in a spicy cream sauce, 16

Oysters Chimneys

Gulf oysters, baked in our version of a creamy Bienville sauce with mushrooms, 20

Fried Oysters

one dozen plump oysters, perfectly seasoned and fried until golden, 16

House Specialties

Blackened Stuffed Filet Mignon

our Cadillac edition - an eight ounce Buckhead blackened filet mignon, topped with Gulf shrimp, lump crabmeat, mushrooms and green onions sauteed in butter, garlic and blackened seasoning, garnished with Hollandaise, 34

Lobster Tail Supreme

a succulent seven ounce Florida rock lobster tail, steamed, 24

Port City Deluxe

our seven ounce steamed lobster tail and sizzling eight ounce filet mignon, 40

Beef

all of our steaks are choice Buckhead Beef

Beef & Beach

a 14 ounce choice grilled ribeye, served with golden fried Gulf shrimp, 26

Filet Mignon

an expertly grilled eight ounce choice filet mignon, 29

Ribeye

a 14 ounce choice cut grilled your way, 24

Sirloin Strip

12 ounce choice strip, grilled to your specifications, 23

Veal

French Cut Veal Chop

a 12 ounce hand-trimmed Provimi veal chop, grilled to your satisfaction, 30

Chicken

Chicken LaSalle

two chicken breasts sauteed in a white wine sauce with garlic, mushrooms, green onions, shrimp and lump crabmeat all served over fettuccine, 19

Chicken Picatta

breast of chicken sauteed with mushrooms in lemon, butter and white wine, all served over fettuccine, 17

Grilled or Blackened Chicken Breasts

on the lighter side, two tender breasts cooked perfectly, 12

Dessert

we have an excellent selection of sweet indulgences to complement your meal, ask about our dessert and after dinner drinks