


Maple Tree Inn

☞ Gluten Free Menu ☜

Starters

Smoked Oyster Chowder* 9
celery, onions, peppers, cream,
red potatoes, chipotle

Double Roasted Beet Salad 10
mixed greens, red onion, sweet tea pickled
apples, & candied walnuts; ginger balsamic
vinaigrette, and blue cheese crumbles

 **Fire Roasted Brussels Sprouts** 10
with bacon, chèvre, toasted pecans, and a chili
honey glaze

Grilled Gator Skewers 12
chargrilled Louisiana alligator with a chili lime
glaze, and finished with a cilantro gremolata;
served with garlic aioli

Chargrilled Crab Claws 12
with a spicy garlic butter & grated parmesan

Sides

White Rice 3

Seasonal Vegetable 6

Garlic Mashed Potatoes 5


 **Jalapeño Cheddar Cheese Grits** 5

Dessert


Peanut Butter Mousse Cake 9
rich, chocolaty mud cake, served with
a peanut butter mousse, cocoa peanut
brittle, and ganache

Entrees

 **Hickory Buttered BBQ Shrimp** 24
half-pound jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices,
served with jalapeño cheddar cheese grits; garnished with chopped green onions

 **Blackened Snapper** 27
Gulf snapper, served blackened, with smothered greens and smoked tomatoes,
paired with a tasso cream sauce and finished with pickled radish

Blackened Ribeye* 39
prime grade ribeye, served blackened, with garlic mashed potatoes and seasonal vegetables,
paired with a caramelized onion cream sauce

 *Denotes items that are spicy.*

** Consumer advisory note:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have a medical condition.*

*Please advise your server of any food allergies.
Please note that we add a service charge of 20% to parties of 6 or more.
Cash, Visa, Mastercard, Discover, & Amex are accepted. No personal or business checks, please.
We reserve the right to limit individual dining checks.*