



## APPETIZERS

CRAWFISH EGGROLLS with Asian dipping sauce	10
SPICY CHICKEN WINGS with Simp's BBQ sauce	12
MUSHROOM CAPS filled with seafood dressing, bacon and Jack cheese	10
CHARCHUTERIE BOARD	15
MATT'S TUNA TARTAR with house made tortilla chips	14
CRAWFISH CHEESE STICKS with Romesco sauce	11
SIMPS' PIZZA gluten free crust with chef's choice of toppings	11
SPIT FIRE SHRIMP fried bay shrimp tossed with spicy creole sauce	10
FRIED GREEN BEANS with creamy horseradish	9
SMOKED SALMON CROSTINI with feta, capers, roasted red peppers & balsamic	11
CAJUN FLATBREAD bechamel, peppers, crawfish, shrimp, onions and cheese	15
FRIED CRAB CLAWS with cocktail and tartar sauce	MARKET

## SOUPS & SALADS

CAJUN SEAFOOD GUMBO	7/8
SHE CRAB SOUP	8/9
RED BEANS AND RICE	7/8
HOUSE SALAD	5
SIMP'S WEDGE	7

## SEAFOOD

CRYSTAL gulf shrimp or fresh fish over Andouille grits with Tasso gravy	28
PONTCHARTRAIN fresh fish with bay shrimp, crab, mushrooms, onions & chardonnay butter	30
NAKED FISH fresh catch seasoned with Simp's creole seasoning over brown rice	23
LOBSTER RAVIOLI & SHRIMP with onions, sausage, lemon beurre blanc and broccolini	28
GRILLED TUNA with green beans almondine, carrots, shallots and Kalbi sauce	25
WINSTON'S CATCH fresh fish with roasted vegetables and lemon beurre blanc	27
PECAN CRUSTED TROUT fried grit cake, vegetable medley and brown sugar butter	34
GRILLED SALMON with capers, pecans and lemon beurre blanc	25
CRAWFISH ETOUFFEE over fresh catch served on a bed of rice	30

## STEAKS & SUCH

FILET MIGNON 8oz cut of prime angus beef tenderloin with choice of side	MARKET
PRIME RIB 12 oz cut served with au jus and creamy horseradish with choice of side	MARKET
RIBEYE 12oz grilled cut of prime beef served with choice of side	MARKET
TENDERLOIN AU POIVRE pepper crusted, seared with bourbon served with mustard sauce	MARKET
DEAN'S DELIGHT prime tenderloin, gulf shrimp and cajun alfredo sauce and pasta	MARKET

## POULTRY & CHOPS

SPEEGLE pasta with roasted garlic cream sauce with grilled chicken or shrimp	27
PORK DELANO grilled 12 oz bone in chop, fried grit cake with brown sugar butter & carrots	28
RACK OF LAMB cooked medium rare with fried brussels sprouts and potato wedges	30
TUCKER G'S mushroom stuffed ravioli, creamy tomato sauce and fresh vegetables	18

## DRESSINGS

house
bleu cheese
italian
raspberry viniagrette
honey mustard

## ALA CARTE

fresh vegetables	6
Andouille grits	4

## DESSERTS

brownie ala mode	7
fried peach pie	7
cheesecake	7

## SPICES & SUCH

steak spice	12
dressing (pint)	10

A gratuity of 18% will be added to parties of five or more.  
All food is prepared upon receipt of your order. Please allow our kitchen staff adequate time to present you with an excellent meal.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGS may increase your RISK for food borne illness, especially if you have certain medical conditions.

## THE STORY

There are many tales told of Simp McGhee, the infamous riverboat captain of Decatur at the turn of the century. His boisterous ways, unconventional operations and blustering manner made him a most picturesque legend of the Tennessee River. Tales are told of Simp's pet pig that drank beer with him at his bar on Bank Street, of pranks he played on fishermen and hog drovers to acquire free food for feasts aboard his boat, and how every Thursday as he steamed into town, he would blow the steam whistle as a signal to Miss Kate that he had arrived. Simp, a master pilot, was as skillful and competent as the best. But in the spring of 1917, federal agents lifted his license for the "reckless shooting of the rapids" near Chattanooga. No longer allowed to pilot his riverboats, he returned to Decatur and died at Miss Kate's house, June 16, 1917, at the age of fifty eight. William Simpson McGhee was buried on the bank of the Tennessee River near Guntersville...

