



Seafood · Steaks · Spirits

(251) 981-9268

Appetizers & Snacks

\$7.95 - Market

AMERICAN SWISS CHEESE

Tasty cheese logs, first encased in batter & then fried.
Marinara sauce adds the perfect touch!

ROYAL RED SHRIMP (Headless)

A long-time area favorite, Royal Reds are exceptionally
flavorful shrimp harvested far off the coast
in clean, deep water.

STEAMED SHRIMP (1/4 lb or 1/2 lb)

From the gulf to your table. Our steamed shrimp
are served hot or chilled.

CRAWFISH TAILS

Tasty morsels fried & served with cocktail sauce.

CRAB CLAWS

Your choice of fresh gulf claws, lightly battered
& fried or steamed, served with cocktail sauce.

CRAB CAKES

The best crabmeat you can find, accented by
classic home cooked flavors & served with
Rémoulade sauce.

SHROOMS

Mushrooms caps stuffed with our own herbs & cheese mixture.
Battered, fried & served with special sauce.

POTATO SKINS

Fried potato jackets filled with melted cheddar
& bacon, topped with sour cream.

Soups

\$4.25 - 5.75

GUMBO

Gulf shrimp, crab... made to taste the
way you know it should.

All prices are subject to change without notice.

Southern Fried Seafood Favorites

All entrees are served with salad & your choice of steamed broccoli, baked potato, fries or rice.
Blackened items add \$2.

Crab Claw Dinner	Market
Couldn't be fresher! Gulf crab claws lightly battered & fried.	
Fried Oysters	15.95
James Beard said of oysters "great gourmet fare." Ours are lightly battered & deep fried.	
Icelandic Scallops	16.95
Tasty, healthy & a true delicacy. Batter fried.	
Scallops and Oysters Combo	16.95
Two favorites together.	
Scallops and Shrimp Combination	16.95
Batter fried, here's another pair everybody loves.	
Fried Shrimp	14.95
Tangy cocktail sauce is the ideal companion to Cotton's fried-to-a-golden brown shrimp.	
Shrimp and Oyster Combination	15.95
Two bright jewels in the Gulf's seafood crown, we present them lightly battered & fried.	
Fresh Flounder	16.95
Boneless fillets tastefully fried.	
Catch of the Day	Market
Fresh from the Gulf, often yellow fin grouper or red snapper. Ask your server.	
Fried Seafood Platter	18.95
A taste tempting array of shrimp, oysters, stuffed crab, crab claws, fish & scallops.	

Steamed • Broiled • Blackened • Stuffed

All entrees are served with salad & your choice of steamed broccoli, baked potato, fries or rice.
Blackened items add \$2.

Live Maine Lobster Market

Choose a lobster stuffed, broiled or steamed with drawn butter.

Alaskan King Crab Legs Market

What delicacies! Whole crab legs steamed & served with drawn butter.

Snow Crab Legs \$18.95

With their sweet, delicate flavor, these snowy white gems are absolutely luscious.

Icelandic Scallops \$18.95

Tender delicacies broiled until just done.

Scallops and Shrimp Combination \$18.95

Perfectly broiled, it's a tasty treasure.

Deluxe Seafood Platter Market

The ultimate seafood pleasure – 1/2 lobster, Alaskan King Crab Legs, Icelandic Scallops, Stuffed Shrimp, Steamed Shrimp & Crab Legs.

Catch of the Day Market

Broiled, blackened or stuffed, our catch is the Gulf's finest & freshest.

Stuffed Flounder \$18.95

Boneless flounder filets, stuffed with crabmeat dressing & broiled to perfection.

Fresh Flounder \$16.95

One of our most popular items... broiled filets.

Cotton's Marinated Shrimp \$15.95

A real flavor melange, our marinade makes broiled shrimp pure pleasure. Served hot with peels on.

Steamed Shrimp \$14.95

You decide: hot or chilled. Either way, these seasoned Gulf beauties are terrific. Peels on.

Stuffed Shrimp \$16.95

Crabmeat stuffing adds the perfect touch to broiled gulf shrimp.

Royal Red Shrimp, Headless \$20.95

From pristine gulf waters some 1800 feet deep, our Reds are served with drawn butter.

Pasta & Chicken

All entrees are served with salad & your choice of steamed broccoli, baked potato, fries or rice.
Blackened items add \$2.

Crawfish Pasta \$13.95

Choice of crawfish tailmeat teamed with pasta: a mighty tasty partnership.

Shrimp Fettucine \$14.95

Pasta never tasted so good. Crowned with gulf shrimp & Alfredo sauce.

Chicken Fettucine \$14.95

Blackened or grilled, tender chicken tops pasta in our Alfredo sauce.

Stuffed Chicken Breasts \$18.95

Using a delectable herb & cheese filling the chicken is sautéed with celery & mushrooms.

Charbroiled Chicken \$14.95

Perfect charbroiling brings out a wealth of great taste in these boneless breasts.

Fresh Cut Steaks & Oven Roasted Prime Rib

Slow cooked, oven roasted daily, served with au jus. Cotton's cannot guarantee steaks when ordered well done. All entrées served with salad & your choice of steamed broccoli, baked potato, fries or rice. Blackened item: add \$2.00

Filet Mignon Petite \$19.95 Large \$26.95

Take a prize tenderloin, wrap it in bacon & charbroil to perfection. That's the Cotton's Filet Mignon.

Steak Oscar Petite \$22.95 Large \$29.95

The tender filet mignon taken one step further, we top it with crabmeat and then its covered with our version of Bearnaise sauce.

Rib Eye, 14 oz. \$19.95

Its choice hand cut, thick, tender& juicy. Charbroiled, of course.

Prime Rib Petite 12 oz \$16.95

Slow cooked, oven-roasted daily, served with au jus. Reg., 14 oz \$19.95

Extra Cut, 16 oz \$25.95

Seafood 'n Combinations

All entrées served with salad & your choice of steamed broccoli, baked potato, fries or rice.
Blackened item: add \$2.00

Prime Rib or Charbroiled Filet & Fried Shrimp

Prime Rib or Charbroiled Filet & Alaskan King Crab Legs Market

Prime Rib or Charbroiled Filet & Snow Crab Legs \$22.95

Prime Rib or Charbroiled Filet & 1/2 Maine Lobster Market

Blackened or Grilled Chicken Breast & Fried Shrimp \$16.95

Blackened or Grilled Chicken Breast & Snow Crab Legs \$18.95

Royal Reds & Snow Crab Legs \$24.95

King Crab & Snow Crab Legs \$26.95

Royal Reds & King Crab Legs \$28.95

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Extras

Enhance your salad, baked potato or entrée with:

Fresh Shrimp	\$2.00
Cheddar Cheese	\$.50
Real Bacon Bits	\$.75
Extra Plate Charge	\$3.00 each

Baked Potato, French Fires, Rice or Broccoli

Add to your entrée: \$5.00 each

6 fried shrimp, 6 fried oysters, 6 scallops or 1/4 lb steamed shrimp

Snow Crab Legs	\$7.00
King Crab Legs	Market
1/2 Lobster	Market
Whole Lobster	Market
Catch of the Day	Market

Salad Dressings

Homemade choices: Ranch, Italian, Blue Cheese, Thousand Island, or Honey Mustard. French is not ours, but terrific!

Beverages

Coke, Diet Coke, Dr Pepper or Sprite	\$1.50 (limited refills)
Coffee or Tea	\$1.50 (refills)
Milk	\$1.50 each

Delectable Desserts

Hot Southern Apple Pie Topped with ice cream	\$3.25
New York Style Cheese Cake	\$4.25
Key Lime Pie	\$3.50
Ice Cream	\$3.25

Kids Menu

ages 12 and under

All children's entrées served with baked potato, fries, broccoli or rice.

Chicken Tenders	\$6.95
Fried Shrimp	\$6.95
Grilled Chicken	\$7.95
Shrimp Fettucine	\$6.95
Today's Catch - Fried	\$10.95
Filet Mignon	\$14.95
Snow Crab Legs	\$12.95

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Crow Canyon Cotton's House Wines

		GLASS
Chardonnay	18.00	5.00
Merlot	18.00	5.50
Cabernet Sauvignon	18.00	5.50
Syrah	18.00	5.50
White Zindandel	18.00	5.50

Whites

		GLASS
Chardonnay Blackstone	23.00	6.75
Chardonnay Kendall-Jackson	25.00	
Chardonnay Cartlidge & Brown	24.00	
Pouilly-Fuissé Louis Jadot	38.00	
Chardonnay-Pinot Grigio		
Luna di Luna	23.00	
Pinot Grigio Lagario	21.00	6.25
Riesling Kiona	19.00	
Sauvignon Blanc		
Cartlidge & Brown	25.00	

Reds

		GLASS
Cabernet Sauvignon Blackstone	24.00	7.00
Merlot McManis	24.00	
Merlot Blackstone	25.00	
Merlot-Cabernet Black Opal	22.00	
Merlot-Cabernet Luna di Luna	24.00	
Beaujolais-Villages Louis Jadot	22.00	
Pinot Noir Schug Carneros	43.00	

Champagne & Sparkling Wine

Mimosa	4.25
Cook's Grand Reserve	11.00
Cook's Split	3.50
Korbel, Brut	25.00
White Star, Extra Dry (Moet & Chandon)	65.00

Blush

White Zinfandel Beringer	15.00
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**Please ask to see our special adult refreshment menu, featuring favorites like
"Whiskey Willie's Bloody Mary".**

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