



## Starters

<b>GUMBO</b> Louisiana Dark Roux, Fresh Gulf Coast Seafood and a Subtle File Finish	Cup 6	Bowl 9
<b>SOUP OF THE DAY</b> Chef's Special Soup Of The Day	Cup 6	Bowl 9
<b>K'ASIAN BBQ SPARE RIBS</b> Grilled Tender Baby Ribs with Sweet Char-Siu BBQ Sauce and Asian Slaw		12
<b>H2O SIGNATURE CRAB CAKES</b> With Fried Green Tomato, Cajun Remoulade and Roasted Red Pepper Rouille		13
<b>SHRIMP SCAMPI</b> With Mushroom Caps, Lemon-Garlic Butter Sauce and French Bread for Sopping		14
<b>BLACKENED SHRIMP &amp; JUMBO SCALLOPS</b> Over Stone Ground Yellow Grits with Tasso and Alabama Goat Cheese Finished with Fire-Roasted Tomato Bisque		14
<b>PANFRIED OYSTERS</b> Topped with Brie and Pepper-Bacon Served over Wilted Spinach		13
<b>SATAY OF FILET MIGNON</b> Marinated, Grilled Satay Over Asian Slaw Finished with Oyster Sauce		13
<b>SESAME CRUSTED SEARED AHI</b> Skillet Seared and Plated with Wonton Crisps and Tomatillo, Mango Relish and Watercress		13

## Premier Salads

<b>H2O HOUSE SALAD</b>	Side 5	Entree 8
<b>CLASSIC CAESAR</b> With Hearts of Romaine, House-Made Dressing and Croutons	Side 6	Entree 9
<b>SPINACH SALAD</b> Fresh Baby Spinach, Strawberries, Balsamic Vinaigrette with Feta and Fresh Cracked Pepper Finished with Crushed Hazelnuts	Side 6	Entree 9
<b>TROPICAL FRUIT SALAD</b> Pineapple, Mango, Kiwi, Cantaloupe and Honeydew Melon with Pantry Baked Banana Bread and a Poppy Seed Dressing	Side 6	Entree 9
<b>TIGER SHRIMP</b> 6	<b>BLACKENED FRESH CATCH</b> 6	
<b>GRILLED CHICKEN</b> 5	<b>SEARED AHI TUNA</b> 6	

## Hilton Eat Right

<b>FRESH FRUIT BOWL</b> Fresh Fruit Salad Tossed with Honey Ginger Dressing	7
<b>SMOKED SALMON SPINACH FRITTATA</b> Traditional Frittata created with Sliced Smoked Salmon, Shitake Mushrooms Baby Spinach, Sweet Basil, and Low-Fat egg Substitute	12
<b>SAUTEED CHICKEN SALAD</b> Sauteed Chicken Salad served over Caper Mustard Dressing	8
<b>SMOKED TURKEY-SPINACH WRAP</b> Smoked Turkey Breast, Spring Salad Mix, Hummus, Sliced Roma Tomatoes, And Fresh Avocado Slice Wrapped in a Low-Fat Tortilla	8
<b>TROPICAL SHRIMP COBB SALAD</b> Traditional Cobb Salad with a Twist -- Shrimp, Papaya, Pineapple and Avocado With Shredded Monterey Jack Cheese and an Orange Walnut Vinaigrette	9
<b>GRILLED VEGETABLE STACK</b> Grilled Eggplant, Zucchini, Portobello Mushroom, Green Onion, Tomato, And Garlic Served Atop Grilled Focaccia Bread Slices, then Topped with Mozzarella Cheese, Roasted Peppers, and Basil	13
<b>POLENTA-CRUSTED JUMBO SCALLOPS</b> Sauteed Polenta-Crusted Scallops served with Roasted Beets, Feta Cheese and Zinfandel Vinaigrette	13



# Signatures

<b>JAKARTA TUNA</b> Seared Ahi over Dirty Rice, Stir-Fried Vegetables in Sweet Soy Reduction with Fresh Thai Basil Oil	28
<b>12 OZ. PRIME NEW YORK STRIP</b> Aged Prime Strip dusted with our House Cajun Rub with Baby Root Vegetables, Peruvian Purple Spring Rolls Finished with a Demi-Glaze	29
<b>STEAK DANO</b> 8 oz. Prime Filet Mignon grilled atop Baby Bok Choy and Carrots, Wild Mushrooms, with Blackened Scallops and Shrimp over Roasted Poblano and Goat Cheese with an Asian Demi	34
<b>PAN-ROASTED AIRLINE BREAST</b> 10 oz. Chicken Breast brushed with a Tomato Glaze over Stone-Ground Grits and Julienne Vegetables	21
<b>POTATO-CRUSTED REDFISH</b> Sauteed and served over Julienne Vegetables topped with Cajun-Fried Oysters in a Tabasco Butter	23
<b>GREEN TEA PAN SEARED DUCK BREAST</b> 8 oz. Maple Leaf Duck Breast lightly seared and served over Patti Pans and Bok Choy with Stone-Ground Yellow Grits finished with Fire-Roasted Tomato Bisque	23
<b>DOUBLE BONE PORK CHOP</b> Pan-Roasted and served with Stone-Ground Yellow Grits, Tasso and Alabama Goat Cheese with Creamed Spinach and Sauteed Crawfish and Tomatoes	22
<b>BEACH STYLE SHRIMP</b> Fresh Shrimp Stuffed with Smoked Gouda, wrapped with Bacon and baked with house Barbecue Sauce served with Dirty Rice and Asian Slaw	25
<b>MACADAMIA NUT CRUSTED GROUPER</b> Fresh Gulf Grouper seared and encrusted with Macadamia Nuts, and accompanied by Baby Yellow Sunbursts, K'Asian Fried Rice, and a Tabasco Beurre Blanc Sauce	28
<b>CHEF'S OWN VOODOO PASTA</b> Fresh Gulf Seafood sauteed with Fresh Herbs, Tasso Ham and finished with a Spicy Lager Cream Sauce over Penne Pasta	19
<b>ASIAN SALAD</b> Marinated Flank Steak over a Bed of Greens with Mandarin Oranges, Sprouts, Chestnuts, and Peanuts, topped with and Asian Vinaigrette	16

# Sandwiches

<b>BEACH BURGER</b> 8 oz. Black Angus Burger Grilled to Perfection and served on a Sesame Kaiser with Lettuce and Tomato	9
<b>H2O BURGER</b> Roasted Portabello, Poblano, Smoked Bacon with Jalapeno Jack Cheese on a Kaiser Roll with Lettuce, Tomato, and Onion on the Side	11
<b>GRILLED MAHI MAHI</b> On a Kaiser Roll with Aged Cheddar, Remoulade, Fresh Lime, and Asian Slaw	11
<b>GRILLED MARINATED CHICKEN BREAST</b> Served on Focaccia Topped with Bacon, Daikon Sprouts, Lettuce Tomato, Onion, and finished with a Pesto Aioli	9
<b>ORIGINAL MUFFALETTA</b> Covered with Olive Salad, Layers of Capicola, Salami, Mortadella, Emmentaler, and Provolone	10
<b>THE HILTON CLUB</b> Cajun Spiced Turkey, Honey Ham, Smoked Bacon, Gruyere, Aged Cheddar, Lettuce and Tomato on Sourdough	9
<b>ORIGINAL PO-BOY</b> With Shredded Lettuce, Tomato, "Best-Maide" Pickle Slices, and Mayo Choice of Fried Fish, Shrimp, Oysters, or Crawfish. Soft-Shell Crab, add \$2.00	11



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<b>BEACH BURGER</b>	9
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<b>H2O BURGER</b>	11
Roasted Portabello, Poblano, Smoked Bacon with Jalapeno Jack Cheese on a Kaiser Roll with Lettuce, Tomato, and Onion on the Side	
<b>GRILLED MAHI MAHI</b>	11
On a Kaiser Roll with Aged Cheddar, Remoulade, Fresh Lime, and Asian Slaw	
<b>GRILLED MARINATED CHICKEN BREAST</b>	9
Served on Focaccia Topped with Bacon, Daikon Sprouts, Lettuce Tomato, Onion, and finished with a Pesto Aioli	
<b>ORIGINAL MUFFALETTA</b>	10
Covered with Olive Salad, Layers of Capicola, Salami, Mortadella, Emmentaler, and Provolone	
<b>THE HILTON CLUB</b>	9
Cajun Spiced Turkey, Honey Ham, Smoked Bacon, Gruyere, Aged Cheddar, Lettuce and Tomato on Sourdough	
<b>ORIGINAL PO-BOY</b>	11
With Shredded Lettuce, Tomato, "Best-Maide" Pickle Slices, and Mayo Choice of Fried Fish, Shrimp, Oysters, or Crawfish. Soft-Shell Crab, add \$2.00	

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<b>SESAME CRUSTED CHICKEN BREAST</b>	14
With Stir Fried Vegetables and Dirty Rice finished with a Hoisin Glaze	
<b>ASIAN SALAD</b>	16
Marinated Flank Steak over a Bed of Greens with Mandarin Oranges, Sprouts, Chestnuts, and Peanuts, topped with and Asian Vinaigrette	
<b>VOODOO PASTA</b>	17
Fresh Gulf Seafood sauteed with Fresh Herbs, Tasso Ham and finished with a Spicy Lager Cream Sauce over Penne Pasta	
<b>FISH OF THE DAY</b>	17
Choice of Fried, Blackened or Grilled served with Vegetables and Starch	

