



SOUPS & SALADS

Yum-Bo Gumbo

duck, andouille sausage, chicken, okra and dirty rice topped with two fried shrimp |12

New England Clam Chowder

thick and creamy, classic cape cod style, filled with tender fresh clams | 10

Watermelon Feta Salad

arugula, watermelon, feta, with mint oil and a blueberry balsamic reduction | 13

Rustic Caesar Salad

romaine hearts, house made Caesar dressing with garlic crostinis and smoked pork belly cracklings and a parmesan lattice | 13
Add Grilled Chicken 8 / Add Grilled Shrimp 10

Georgia Peach Salad

Georgia peaches with baby spinach, arugula, candied pecans, Maytag blue cheese and white balsamic vinaigrette | 13
Add Grilled Chicken 8 / Add Grilled Shrimp 10

SMALL PLATES

Mussel's ala Lola

Lola's famous bowl of steaming mussels with 21 secret spices, same recipe for 23 years! |18

Grilled Calamari

grilled on open coals with olive oil, garlic, lemon, white wine and fresh parsley with toasted focaccia for dipping |17

Pistachio Crusted Crab Cake

with roasted red pepper remoulade |20

Shrimp & White Cheddar Grits

jumbo shrimp served over Lola's decadent white cheddar grits with tabasco butter |22

Lafayette Crawfish Boil

a big steaming hot bowl of crawfish dusted with Lola's Cajun seasoning |20

Steamed Island Little Necks

local littleneck clams (12) with chourico in a white wine broth and toasted focaccia |20

New Orleans head-on Spicy Shrimp

With classic New Orleans bbq shrimp sauce and a biscuit for dipping |16

Fried Oysters on Crispy Spinach

served with classic remoulade |17

BBQ Baby Back Riblets

Sweet, spicy & fall off the bone tender |20

Pulled Pork Sliders

three smokey, sweet and tangy sliders served with dill pickles| 15

Magic Dusted Fried Chicken Wings

spicy Memphis bbq sauce, blue cheese bacon dripping sauce and a watermelon wedge |15

Fried Chicken Livers

with caramelized red onion, country gravy and buttermilk biscuits |15

Cajun Angel Hair Onion Strings

house made basket of thin crispy onions dusted with Lola's secret spices |10

Fried Green Tomatoes

fried green tomatoes with arugula and served with spicy remoulade | 14

Tarte Flambé Du Jour

New Orleans style flat bread with magic toppings of the day |17

*Consuming raw or undercooked meat, fish, eggs and shellfish may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

A 20% gratuity may be added to parties of 6 or more. Split plate fee \$10

LOLA'S FUN PLATES

All entrees served with cornbread and flavored butter

Big Ole' Bowl of Jambalaya

Lola's classic Cajun rice with sausage, mussels, shrimp & whole crawfish |30

Vegan Style with fresh veggies – gluten & dairy free |25

Great Big Juicy Burger*

with white cheddar, crunchy onion strings, house smoked pork belly and horseradish cream with parmesan truffle fries |22

***Boring burger with lettuce, tomato, raw onion, cheddar and skinny fries** |15

Twisted Habanero Crawfish Tail Mac

& Cheese a twist on an old classic |22

Southern Fried Chicken and Waffles

finger lickin' tooth pickin' buttermilk brined half a chicken and crispy fried waffles topped with maple syrup and served with collard greens |26

Local Vineyard Fish Tacos

with crunchy shredded cabbage, cilantro, avocado cream & chipotle buttermilk sauce, in flour tortilla shells with a side of black bean & corn salsa |22

Lola's Baby Back Rib Dinner

big bodacious bbq sauce, collard greens and a sweet potato pecan & marshmallow brulee |28

LOLA'S CLASSICS

All entrees served with cornbread and flavored butter

Pan Seared Scallops*

with lobster mash and asparagus, topped with a lobster claw and saffron cream |39

Pan Seared Local Cod*

served with local little necks, chourico, kale and fingerling potatoes in a smoked tomato broth |32

Pan Seared Atlantic Salmon*

with roasted brussel sprouts and a warm mustard and pork belly fingerling salad |32

Lobster Pasta

lobster meat and hand shucked English peas in a lobster saffron cream sauce and served over pappardelle pasta |34

Hickory Smoked Honey BBQ Chicken

with baby arugula, grilled peaches, Maytag blue cheese, and balsamic reduction with crispy fingerling potatoes |28

George's Best Swordfish*

fire roasted corn & black bean salsa, crispy chipotle herb fingerling potatoes and avocado cream |39

King Paul's Blackened Catfish

a southern classic, two catfish filets served over cheese grits with collard greens |28

Bone In Double Cut Pork Chop*

Neiman Ranch pork chop with a habanero honey glaze, black eyed peas with smoked pork belly, charred red peppers and split corn |34

Bone in 16oz Rib Eye Steak*

with Lola's lobster mashed potatoes, asparagus and topped with crispy onion strings and horseradish worcestershire cream sauce |46

Vineyard Lobster

a whole 2 pounds of succulent Vineyard lobster! served with roasted garlic mashed potatoes and Mexican street corn |46

VEGETABLES & SIDES for the table

Roasted Sweet Potato - with pecan and marshmallow brulee |10

Collard Greens - slow cooked & smokey with bacon and onions |8

Mexican Street Corn – on the cob with chili cojita cheese sauce |7

Fried Pickles with remoulade |10

Basket of Skinny Parmesan Truffle Fries | 9

Baked Mac & Cheese |9

Lobster Mashed Potatoes |12

Garlic Mashed Potatoes |8

Dirty Rice |6

Grilled Asparagus |10

Watermelon Wedges|8

Roasted Brussel Spouts with caramelized onion and roasted in duck fat |10

Charred Cauliflower with sun dried tomato oil|9

Lola's Cheese Grits made with white cheddar|8

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