

The Bright Star
301 1ST STREET DORSEMER, ALABAMA
SINCE 1907



The Bright Star
Welcomes



Executive Chef Thomas Finch



Night In New Orleans



APPETIZERS

BRIGHT STAR'S SEAFOOD GUMBO

Cup \$4.95 • Bowl \$6.95

ONE POUND FRESH FRIED CRAB CLAWS

Lightly battered and served with our house cocktail sauce - \$28.95

FRESH GULF SHRIMP COCKTAIL - \$11.95

SALAD

TRADITIONAL GREEK SALAD

Fresh lettuce, purple onions, vine ripened tomatoes, feta cheese,
greek olives and greek peppers - \$6.95

ENTREES

SNAPPER GREEK STYLE

Fresh fillet of Gulf red snapper broiled with pure olive oil, lemon sauce,
and our chef's special seasoning - \$29.95

U.S. CHOICE BEEF TENDERLOIN GREEK STYLE

A 10 oz. tenderloin steak scored, marinated in our own special Greek sauce
and charbroiled to your preferred temperature - \$32.95

GREEK STYLE CHICKEN

Fresh fillet of chicken is broiled and topped with olive oil, lemon sauce,
oregano and Greek seasonings - \$20.95

BRIGHT STAR'S FRESH GULF SNAPPER ALMONDINE

Fresh fillet fried or broiled and topped with toasted buttered almonds - \$29.95

All entrees include baked potato and greek salad

DESSERT

Lemon Ice Box Pie • Pineapple Cheese Pie • Peanut Butter Pie • Chocolate Almond Pie



APPETIZERS

CRISPY OYSTERS & PORK BELLY ROCKEFELLER 15

Braised Pork Belly, Crispy Oysters, Rockefeller Sauce

SOFT-SHELL CRAB BISQUE 10

Local Soft-Shell Crabs & Saffron Cream

SALAD

CREOLE TOMATOES & CRAB BOIL MOZZARELLA SALAD 12

Baby Arugula, Basil Oil, Steen's Molasses Vinegar

M A I N C O U R S E

CRACKLIN' CRUSTED RED SNAPPER 37

Brown Butter Poached Lobster with Salsa Verde

GULF SHRIMP LAFAYETTE 35

*Jumbo Shrimp over Cajun Boudin, Grilled Trinity,
and Sauce Creole*

BBQ BRAISED BONELESS BEEF SHORT RIBS 35

Smashed New Potatoes and Cebollita Salad

D E S S E R T

OREO BEIGNETS 12

Vanilla Ice Cream, Brandy Praline Sauce