



Try Our Famous
Seafood Gumbo
Cup.....\$4.95
Bowl.....\$6.95



Sautéed Crab Cakes
served with jalapeno tartar sauce
and fresh tomato salsa
\$13.95

Appetizers



Crab Claws
Freshly steamed or lightly breaded...\$29.95



Koikos Family when The Bright Star received the
James Beard Award as an "American Classic" in 2010



Fried Green Tomatoes
fried green tomatoes with
gulf shrimp, remoulade
sauce and tomato salsa
\$10.95



Fresh Gulf Shrimp Cocktail
\$10.95

- Baked Stuffed Mushrooms**...button mushrooms stuffed with crabmeat dressing and our special sauce.....\$9.25
Lightly Breaded Onion Rings..... hand cut and breaded to perfection... "A Customer Favorite".....\$8.95
Shrimp Remoulade...fresh boiled gulf shrimp with homemade remoulade dressing.....\$10.95
Cornmeal Fried Oysters cornmeal breaded oysters served over a corn sauce and topped with tomato salsa \$11.95
Cold Gulf Shrimp Platter...Dozen boiled shrimp with tangy cocktail sauce.....\$19.95

Bright Star Classics

- Grilled Hamburger Steak***lean ground beef topped with rich brown gravy and sautéed onions.....\$16.95
Greek Style Boneless Chicken Breast...topped with Greek seasoned celery and tomatoes\$19.25
Southern Fried Boneless Breast of Chickenserved with honey mustard sauce.....\$18.25
Fresh Breaded Veal Parmesan served with parmesan cheese and Italian tomato sauce over spaghetti.....\$21.95
Breaded Veal Steak..... served with rich brown gravy or homemade red sauce\$20.95
Fried Fillet of Catfish.....The Bright Star serves Mississippi farm raised catfish.....\$18.95
All entrees above are served with your choice of one side item and your choice of a tossed green salad, shredded cabbage or seafood gumbo
Italian Spaghetti and Meatballs made from Ross Daidone's special family recipe.....\$16.25

The Spaghetti and Meatballs are served with a tossed green salad

Children's Menu

12 and under only

All Children's menu items served with French fries
add a salad for \$3.25

- Fried Shrimp**\$13.95
Hamburger Steak*.....\$9.95
Greek Style Tenderloin*..... \$15.95
Chicken Fingers.....\$8.95
Spaghetti and Meatballs\$9.95
Cheeseburger *.....\$9.95
Hamburger *.....\$9.95

Side Items

- Baked Potato**
Baked Sweet Potato
French Fries
Vegetable of Day

Homemade Dressings

- Ranch Greek
Honey Mustard Garlic Cheese
Thousand Island Blue Cheese
French

Add To Any Menu Item

- Fried Broiled or Greek Shrimp**....\$8.25
Tenderloin \$14.95
Lump Crabmeat..\$9.95
Lobster & Crabmeat \$9.95
Greek Salad \$1.25
Substitute Gumbo, Salad or Slaw for side item \$2.00

Steaks



Greek Style Beef Tenderloin*

10oz. Hand cut steak marinated in our special "Greek Sauce"

\$33.95

Texas Special*

Beef tenderloin, Greek style snapper, Lobster & Crabmeat Au Gratin

\$32.95



Choice K.C. Extra Cut*	14 oz thicker select cut of Ribeye Beef.....	\$32.95
Choice Filet Mignon*	7 oz. hand cut bacon wrapped fillet.....	\$28.95
Sampler Platter*	Beef tenderloin, Greek style snapper, Greek style chicken.....	\$32.95
Prime Rib of Beef*	14 oz slow roasted prime rib available FRIDAY AND SATURDAY ONLY.....	\$32.95

Snapper

All fish served at The Bright Star is delivered fresh from the gulf by Greg Abrams Seafood and PROCESSED IN HOUSE to ensure the freshest fish for your dining enjoyment



Snapper Greek Style

Broiled snapper with pure olive oil, lemon sauce, light oregano and chef's special seasonings

\$29.95



Blackened Snapper blackened with house seasonings served with a creamy lemon butter sauce.....	\$29.95
Snapper Almondine Fried or Broiled topped with roasted almonds and butter.....	\$28.95
Fried Snapper Throats a Bright Star favorite.....	\$25.95
"Greek Style" Snapper Throats "A Secret Delicacy".....	\$25.95
Fillet of Snapper Fried or Broiled the freshest fish.....	\$28.45
Stuffed Snapper fillet of snapper baked and stuffed with crabmeat and shrimp dressing	\$32.95

Gulf Red Snapper is served when in season. When not available Black Crayfish may be substituted

Shrimp

Baked Jumbo Stuffed Shrimp

Fresh gulf shrimp stuffed with a shrimp and crabmeat dressing

\$24.95



Fresh Fried Jumbo Shrimp an old time Bright Star favorite.....	\$24.95
Fried Jumbo Stuffed Shrimp stuffed with a shrimp and crabmeat dressing.....	\$24.95
Greek Style Broiled Shrimp served in our special Greek Sauce.....	\$23.95

Other Seafood

Fresh Atlantic Pan Seared Salmon* served with lemon butter dill sauce.....	\$22.95
Extra Select Fried Oysters served with cocktail sauce 1/2 dozen.....	\$14.95 Dozen \$20.95
Lobster & Crabmeat Au Gratin lobster clawmeat and lump crabmeat baked in a unique cheese mixture	\$24.95
Lightly Breaded or Steamed Crab Claw Dinner served with homemade cocktail sauce.....	\$32.95

Fried Seafood Platter

Shrimp, oysters, devil crab, scallops and fillet of snapper served with cocktail sauce
\$32.95



Broiled Seafood Platter

Fillet of snapper, scallops, shrimp oysters and lobster & crabmeat au gratin
For a unique meal try this dish "Greek Style"
\$32.95

All above entrees are served with your choice of a side item and your choice of salad, shredded cabbage or seafood gumbo.

TO GO

SIX PACKS!

CRAFT/SPECIALTY \$10

Cooter Brown pale ale, Yallarhammer pale ale, I'm on a Boat,

Lundi IPA, White Zombie, Grand Mimosa Cider, Dirty Beaches tropical wheat

Blind Pirate IPA, Truck stop Honey brown ale

TRADITIONAL DOMESTICS \$6

Budweiser, Bud light, Miller lite, Coors light





Krasi Monday 1/2 Price Bottles

Krasi (kra-see) = Wine in Greek!

REDS

Pinot Noir

Firesteed, Oregon	34
Amity Vineyards, Oregon	48
Sean Minor, Sonoma	45
Point North, Oregon	42

Merlot

Drumheller, Washington	31
Velvet Devil, Washington	31
Beaulieu Vineyards, California	65

Malbec

Las Cardos, Argentina	29
Alamos, Argentina	30

Cabernet Sauvignon

Mercer, Washington	34
Sean Minor, North Coast	48
Josh, California	31
Decoy, California	40

Blends and Zinfandel

Lyeth, California	31
CMS, California	34
Taken, California	42
Grayson, California	36
Crusher, California	31

WHITE

Chardonnay

Sister's Forever Unoaked, California	30
Hayes Ranch, California	30
Kendall Jackson, California	34
Frog's Leap, California	62

Sauvignon Blanc

Ferrari Carano, California	31
Neil Ellis Sincerely, South Africa	38
Josh, California	31
Sean Minor, California	32

Pinot Grigio

Chloe, California	31
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Riesling

Charles & Charles, Washington	31
Blue Fish, Germany	28

Sparkling

La Marca Prosecco, Italy (187ml)	7.25
La Marca Prosecco, Italy	28
Chandon Brut, California	32

Astoria Moscato d'Asti, Italy (187ml)	7
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Stella Black, Italy	31
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House Wine

Crow's Canyon Chardonnay	20
Crow's Canyon Cabernet	20
Crow's Canyon Merlot	20
Berringer White Zinfandel	20

