

## starters

<b>Blue Point Oysters*</b> .....	16 / 28
half or full dozen, mignonette & cocktail sauce	
<b>Jumbo Gulf Shrimp Cocktail</b> .....	13 / 22
four or eight, bloody mary cocktail sauce	
<b>Oysters Rockefeller</b> .....	13
spinach, bacon, pernod, breadcrumbs	
<b>Steamed Mussels*</b> .....	15
almonds, tomato preserves, white wine broth	
<b>Wild Gulf Shrimp &amp; Grits</b> .....	14
carolina flint grits, smoked sausage, shrimp gravy	
<b>Smoked Lamb Brisket</b> .....	13
peanuts, corn chowchow, bourbon soy glaze	
<b>Rhode Island Calamari</b> .....	14
cornmeal fried, creole remoulade, scallions	
<b>Fried Green Tomatoes</b> .....	11
pimento cheese, smoked piquillo pepper sauce	

## soup & salad

<b>Lobster Bisque</b> .....	10
chopped maine lobster, crème fraîche	
<b>Gumbo Yaya</b> .....	8
chicken, andouille sausage, louisiana basmati	
<b>Mixed Greens</b> .....	8
aged jack cheese, cucumber, pickled onion, sunflower seeds, honey thyme vinaigrette	
<b>Wedge Caesar</b> .....	9
shaved parmesan, kalamata olives, garlic breadcrumbs	
<b>Local Bibb Lettuce</b> .....	10
bacon, heirloom grape tomatoes, avocado, radish, buttermilk green goddess	

## surf

<b>Florida Grouper*</b> .....	38
pecan basmati, roasted broccoli, smoky pepper sauce	
<b>Voodoo Salmon*</b> .....	28
creole spice rub, crawfish risotto, french beans, andouille cream	
<b>Cornmeal Crusted Organic Catfish*</b> .....	26
louisiana shrimp, sofrito rice, braised kale greens, shrimp gravy	
<b>Creole Bouillabaisse</b> .....	25
fish, shrimp, mussels, sausage, potatoes, spicy tomato broth	
<b>Maryland Crab Cake</b> .....	29
redskins, black bean corn relish, slaw, rémoulade sauce	
<b>New Bedford Scallops*</b> .....	36
hazelnut sweet potatoes, bacon, brussels sprouts	
<b>Gulf Shrimp Jambalaya</b> .....	24
smoked turkey, andouille sausage, louisiana basmati	
<b>Shrimp &amp; Sallop Sauté*</b> .....	34
mashed potatoes, green beans, lemon butter sauce	
<b>Pasta Newburg</b> .....	28
lobster, shrimp, mushrooms, spinach, brandy lobster cream	
<b>Twin Maine Lobster Tails</b> .....	49
asparagus, mashed potatoes, drawn butter	
<b>Kingfish Trio*</b> .....	47
lobster tail, scallops, shrimp, mashed potatoes, asparagus	

## turf

<b>Coleman Farms Chicken Fried Chicken</b> .....	19
mashed potatoes, green beans, black pepper cream gravy	
<b>Kobe Burger</b> .....	19
pimento cheese, fried green tomato, bacon-vidalia jam, fries	
<b>Steak Diane*</b> .....	34
tenderloin medallions, green beans, mushroom-dijon demi glace	
<b>Surf &amp; Turf*</b> .....	45
filet medallions, maine lobster tail, mashed potatoes, asparagus	

## premium hand-cut steaks\*\*

served with mashed potatoes & asparagus

<b>Filet Mignon*</b> 7 oz.....	39
<b>Prime Thick-Cut Sirloin*</b> 10 oz.....	29
<b>Delmonico Ribeye*</b> 16 oz .....	49

### TASTE OF N'AWLINS FEAST 36.95

~ hepin' platter of N'awlins favorites ~

Cajun Filet Mignon,  
Bourbon Street Shrimp

Voodoo Salmon

served with

fried green tomatoes,

Jalapeno cornbread & louisiana basmati



\$10 OFF

during Happy Hour  
and All Day Sunday

- DINE IN ONLY -

\*\*WE DO NOT GUARANTEE THE QUALITY OF STEAKS ORDERED WELL DONE.

NOT ALL INGREDIENTS ARE LISTED, PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

\*THERE IS AN INCREASED RISK OF FOODBORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD  
KF 02-2021