

starters

Blue Point Oysters*	15 / 25
half or full dozen, mignonette & cocktail sauce	
Boutique Oysters*	18 / 32
today's selection from the east or west coast	
Jumbo Gulf Shrimp Cocktail	12 / 20
four or eight, bloody mary cocktail sauce	
Oysters Rockefeller	13
spinach, bacon, pernod, breadcrumbs	
Wild Gulf Shrimp & Grits	12.5
carolina flint grits, smoked sausage, shrimp gravy	
Steamed Clams*	15
almonds, tomato preserves, white wine broth	
Smoked Lamb Brisket	11.5
peanuts, corn chowchow, bourbon soy glaze	
Rhode Island Calamari	14
cornmeal fried, creole remoulade, scallions	
Fried Green Tomatoes	11.5
fried okra, gulf shrimp étouffée	

soup & salad

Lobster Bisque	9.5
chopped maine lobster, crème fraîche	
Gumbo Yaya	8
chicken, andouille sausage, louisiana basmati	
Mixed Greens	7
aged jack cheese, cucumber, pickled onion, sunflower seeds, honey thyme vinaigrette	
Wedge Caesar	7.5
shaved parmesan, kalamata olives, garlic breadcrumbs	
Local Bibb Lettuce	9
bacon, heirloom grape tomatoes, avocado, radish, buttermilk green goddess	

simply prepared seafood

all with green beans, mashed potatoes & lemon butter

Blackened Organic Catfish*	19
Grilled Salmon*	25
Seared Tuna*	29
Shrimp & Scallops Sauté*	32
Twin Maine Lobster Tails	45
Alaskan Red King Crab	75

steven george general manager

surf

Pecan Crusted Redfish*	32
fingerlings, cauliflower, mushrooms, spinach, bourbon glaze	
Voodoo Salmon*	27
creole spice rub, crawfish risotto, french beans, herbsaint butter	
Cornmeal Crusted Organic Catfish*	23
gulf shrimp étouffée, braised greens, louisiana rice	
Hawaiian Bigeye Tuna*	32
pepper puree, farro, snow peas, smoked shiitakes, citrus soy	
Creole Bouillabaisse	25
fish, shrimp, clams, mussels, sausage, spicy tomato broth	
Maryland Crab Cake	27
redskins, black bean corn relish, slaw, rémoulade sauce	
Gulf Shrimp Jambalaya	23
smoked turkey, andouille sausage, louisiana basmati	
New Bedford Scallops*	36
hazelnut sweet potatoes, bacon, brussels sprouts	
Kingfish Trio*	45
lobster tail, scallops, shrimp, mashed potatoes, asparagus	

turf

Smothered Chicken Piquante	20
confetti rice, braised kale greens, sauce piquante	
Kobe Burger	18
pimento cheese, fried green tomatoes, bacon vidalia jam, fries	
Steak Diane*	34
tenderloin medallions, green beans, mushroom-dijon demi glace	
Surf & Turf*	52
maine lobster tail, filet mignon, mashed potatoes, asparagus	

premium hand-cut steaks

served with mashed potatoes, asparagus & madeira beef jus

Filet Mignon* 7oz	37
Prime Sirloin* 10oz	29
Delmonico Ribeye* 16oz	45

Certified Angus Beef® & Certified Angus Beef Prime®

TASTE OF N'AWLINS FEAST 36.95

~ heapin' platter of N'awlins favorites ~



Cajun filet mignon,
Bourbon street shrimp
Voodoo salmon
served with



fried green tomatoes, jalapeño cornbread &
louisiana basmati

tony sledge executive chef