

FRUITS DE MER

freshly shucked oysters on the half-shell with local caviar, boiled
Gulf shrimp, mussels, marinated crab fingers and seafood salad

LE PETIT 28 LE GRAND 65 LE ROYAL 115
(1-2 ppl.) (3-5 ppl.) (6-8 ppl.)

LOUISIANA OYSTERS ON THE HALF-SHELL

½ DOZ 8.5 DOZ 15

Or the way Dick Brennan Sr. likes to eat them...

OYSTERS ON THE HALF-SHELL WITH LOCAL CAVIAR

½ DOZ 15 DOZ 29

SEAFOOD SALADS

CUCUMBER & CRAB* 9

cucumber, crab, and green onions in
a sweet sesame dressing

TRUFFLED SEAFOOD* 9

Gulf seafood and vegetables dressed in a lemon truffled vinaigrette

SHRIMP & CORN 8

shrimp, corn, Creole herbs and vegetables dressed in a bourbon vinaigrette

SEAFOOD CEVICHE 14

chef's daily selections

There may be a risk associated with consuming raw shellfish, as is the case with other
raw protein products. If you suffer from chronic illness of the liver, stomach or blood,
or have other immune disorders, you should eat these products fully cooked.

CHARBROILED OYSTERS

flash broiled oysters on the half-shell in a Creole bordelaise butter

½ DOZ 10 DOZ 19.5

~add crawfish tails 10

~add jump lump crabmeat 12

APPETIZERS

CRAB FINGERS BORDELAISE** butter, garlic, lemon 12

ALLIGATOR BOUDIN rémoulade, chipotle aioli, 9
and spicy beurre blanc

RED BEAN HUMMUS** pita bread, feta, tabbouleh, 9
garlic, marinated olives

BOURBON BBQ SHRIMP rosemary, garlic, bourbon 11

CHEESE PLATE artisanal cheese and accompaniments** 16

SEARED CRAB CAKE Louisiana blue crabmeat, 16
bourbon corn sauce

SOUPS & SALADS

SOUP DU JOUR 7

CORN & CRAB SOUP 9

SHRIMP & ANDOUILLE GUMBO 9

BLT WEDGE SALAD* bacon, bleu cheese, egg, tomato 9

SPINACH SALAD* pecan-molasses vinaigrette, 8

red onion, crumbled feta

BOURBON "HOUSE" SALAD tomato, cucumber, 7

onions, crouton, Maker's Mark bourbon vinaigrette

add to any of our salads

-grilled chicken 5

-fried oysters or boiled shrimp 9.5

FRIED SEAFOOD PLATTERS

"Best Seafood Platter in New Orleans" CityBusiness

served with pommes frites, coleslaw and garlic bread

SHRIMP 23 CATFISH 21 OYSTER 22

COMBINATION 28

SEASONAL SPECIALS

Starter

CRABMEAT LASAGNA

Louisiana crabmeat, spinach pasta, ricotta and mozzarella 12

Entrees

SEARED VEAL CHOP

14oz. center cut veal chop, goat cheese stone grits,
sautéed crawfish tails, wild mushroom Marsala sauce,
and Covey Rise green beans 36

*JUMBO SEA SCALLOPS**

champagne-cream sauce, braised leeks,
whipped Yukon Gold potatoes
and prosciutto crisps 28

ENTREES

REDFISH ON THE HALF-SHELL* new potatoes, 28

balsamic glazed red onions, lemon beurre blanc

~add crawfish tails 10

~add jump lump crabmeat 12

BLACKENED GULF FISH corn salsa, shrimp gastrique, 26

McIlhenny beurre blanc, potato cake

GULF FISH DU JOUR chef's daily selections 28

CATFISH PECAN** sautéed shrimp, popcorn rice, 24

Creole meunière, seasonal vegetables

CRAB CRUSTED FISH deviled crab dressing, lemon 28

butter, vegetable du jour, Louisiana popcorn rice

SHRIMP CREOLE* spicy stewed tomato sauce, 20

Louisiana popcorn rice

-substitute blackened catfish

NEW ORLEANS BBQ SHRIMP 26

Abita Amber beer, rosemary, garlic, lemon, butter

ROASTED CHICKEN* pepper jelly, jambalaya risotto 21

PANEED VEAL & CRAB mashed Yukon potatoes, 34

asparagus, lemon butter, jumbo lump crabmeat

PETIT FILETS* two grilled 4oz filets, roasted garlic 34

mashed potatoes, marchands de vin sauce

-add mushrooms 8

12 oz RIB-EYE* pommes frites, andouille steak sauce 35