



# LUNCH

## APPETIZERS

- CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 9
- SAVORY CREOLE BREAD PUDDING w FRIED SHRIMP, RED PEPPER CREAM 12
- GULF SEAFOOD BEIGNETS w WHITE REMOULADE 10
- SPINACH AND ARTICHOKE DIP w CROSTINI 9
- JUMBO LUMP CRAB CAKE w SPICY HOUSE MADE CREAM 18
- ONION RINGS w REMOULADE 9

## SOUPS

- GUMBO C 10 B 14 TURTLE C 8 SOUP OF THE DAY
- POPOVERS TWO LIGHT, HOLLOW EGG BATTER & GRUYERE ROLLS 4

## SALADS

- HOUSE w MIXED GREENS, CREAMY TABASCO JELLY VINAIGRETTE 5
- CAESAR w CHOPPED EGG 7
- SENSATION 7
- CHOPPED w ROMAINE & ICEBERG LETTUCE, SEASONAL VEGETABLES 10
- CAPRESE HEIRLOOM TOMATO w FRESH BASIL 10
- SPINACH w WARM BACON VINAIGRETTE 7
- WEDGE w BLEU CHEESE, BACON CRUMBLES 9
- ADD TO ABOVE: CHICKEN + 9, SHRIMP + 12, OR STEAK + 12**
- HOT CRAWFISH w HONEY MUSTARD DRESSING 14
- SHRIMP REMOULADE 16
- ♥ GRILLED AHI TUNA SUSHI GRADE TUNA, MIXED GREENS, PONZU SAUCE 18

## SANDWICHES

- 8 OZ. SIGNATURE BURGER w HOUSE CUT FRENCH FRIES 14
- SMOKED PRIME RIB DIP ON FOCCACIA 15
- FRIED FISH SANDWICH w CHILI LIME SLAW 14
- PO BOY **OF THE DAY** w HOUSE CUT FRENCH FRIES MARKET PRICE

## ENTRÉES

- ♥ FRESH FISH w VEGETABLES 18
- SHRIMP & GRITS, LA STYLE TOMATO-SHRIMP ROUX 16
- JUMBO BBQ SHRIMP, NOLA STYLE w LEIDENHEIMER TOAST POINTS 18
- HALF CHICKEN, ORGANIC CRISPY w NATURAL JUICES & DIRTY RICE 18
- STEAK TIPS w HOUSE CUT FRENCH FRIES 18
- 6 OZ. PRIME FILET MIGNON 32
- CAJUN RUBBED PRIME NEWYORK STRIP IN BLACK IRON SKILLET w VEGETABLE 39
- 10 OZ. SMOKED PRIME RIB w CREAMED LEEK POTATOES 24
- WILD MUSHROOM RAVIOLI w SAGE BUTTER CREAM, ROASTED PEPPER COULIS 16

## SIDES 5 EA

- VEGETABLE **OF THE DAY** HOUSE CUT FRENCH FRIES
- CREAMED LEEK POTATOES THREE CHEESE MAC
- DIRTY RICE