STAB'S
STEAK & SEAFOOD

BRUNCH

IMPERIAL BLOODY MARY 12
BOTTOMLESS* MIMOSA 9
*WITH PURCHASE OF ENTRÉE, ENDS AT 3:00PM

APPETIZERS

CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 10

BOUDIN BISCUITS & GRAVY 12

CHARBROILED OYSTERS 14
(1/2 DZ) SPICY GARLIC BUTTER, PANKO BREAD CRUMBS, ROMANO

CHARBROILED SHRIMP 24
(1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA

SOUPS/SALADS

TURTLE SOUP w CHOPPED EGG, SHERRY C 8

SEAFOOD GUMBO C 10

HOUSE SALAD w MIXED GREENS, CREAMY TABASCO JELLY VINAIGRETTE 7

CAESAR SALAD w CHOPPED EGG 9

ENTREES

FRESH FRUIT WAFFLES, BACON, 2 EGGS 14

OMELET DU JOUR w COUNTRY POTATOES 16

SUNRISE CRAB CAKE, SUNNY-SIDE UP EGG w HOLLANDAISE 22

CREOLE BRUNCH PUDDING, SUNNY-SIDE UP EGG w COUNTRY GRAVY 12

FILET TIPS & SCRAMBLED EGGS
OVER ROASTED GARLIC GOUDA MASHED POTATOES w HOLLANDAISE 22

FRIED SMOKED CHICKEN & WAFFLE w APPLEWOOD SMOKED BACON 14

10 OZ. SMOKED PRIME RIB, 2 EGGS w COUNTRY POTATOES 26

8 OZ. SIGNATURE BURGER w HOUSE CUT FRIES 15 ADD EGG + 1

CAJUN RUBBED PRIME NEW YORK STRIP, 2 EGGS w COUNTRY POTATOES 42

FRIED COLOSSAL GULF SHRIMP w DIRTY RICE 18

OUR COUNTRY POTATOES ARE TOSSED WITH ONIONS, MIXED PEPPERS AND ANDOUILLE.

PLEASE ALERT YOUR SERVER TO ANY TYPE OF FOOD ALLERGY. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.