



LUNCH

APPETIZERS

- CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 12
SAVORY CREOLE BREAD PUDDING w FRIED SHRIMP, RED PEPPER CREAM 14
CHARBROILED OYSTERS SPICY GARLIC BUTTER, PANKO BREAD CRUMBS, ROMANO 16
SPINACH AND ARTICHOKE DIP w CROSTINI 11
JUMBO LUMP CRAB CAKE w SPICY RAVIGOTE 24
CHARBROILED SHRIMP (1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA 26
ONION RINGS w SPICY REMOULADE 10

SOUPS

- GUMBO C 12 B 18 TURTLE C 10 B 16 SOUP OF THE DAY C 10 B 16
POPOVERS TWO LIGHT, HOLLOW EGG BATTER & GRUYERE MINI-SOUFFLÉS 4

SALADS

- HOUSE w CREAMY TABASCO JELLY VINAIGRETTE, CRISPY ONIONS 7
CAESAR w CHOPPED EGG & CROUTONS 9
SENSATION w RED WINE LEMON VINAIGRETTE 9
CHOPPED w CREAMY GREEN GODDESS, SEASONAL VEGETABLES 12
HEIRLOOM BLEU w RED ONION, MOZZARELLA, BLEU CHEESE, BALSAMIC REDUCTION 12
SPINACH w WARM BACON VINAIGRETTE 9
WEDGE w BLEU CHEESE, LARDONS, BALSAMIC REDUCTION 11

ADD TO ABOVE: CHICKEN + 11, SHRIMP + 14, OR STEAK + 14

- HOT CRAWFISH w ROASTED PEPPER HONEY MUSTARD & FRIED CRAWFISH TAILS 16
SHRIMP REMOULADE w SPICY REMOULADE & TOAST POINTS 18
GRILLED AHI TUNA SUSHI GRADE TUNA, PONZU SAUCE, ORIENTAL DRESSING 20

SANDWICHES

- 8 OZ. SIGNATURE BURGER w HOUSE CUT FRENCH FRIES 16
SMOKED PRIME RIB DIP w FONTINA ON FOCACCIA 16
PO BOY **OF THE DAY** w HOUSE CUT FRENCH FRIES MARKET PRICE

ENTRÉES

- FRESH FISH w VEGETABLES & BEURRE BLANC 20
JUMBO BBQ SHRIMP & GRITS w LEIDENHEIMER TOAST POINTS 22
HALF CHICKEN, ORGANIC SERVED CRISPY w DIRTY RICE 20
STEAK TIPS w HOUSE CUT FRENCH FRIES 20
6 OZ. PRIME FILET MIGNON IN CAST IRON SKILLET 33
CAJUN RUBBED PRIME NEW YORK STRIP IN CAST IRON SKILLET w VEGETABLE 44
10 OZ. SMOKED PRIME RIB w ROASTED GARLIC GOUDA MASHED POTATOES 26
WILD MUSHROOM RAVIOLI w SAGE BUTTER CREAM, ROASTED PEPPER COULIS 18

SIDES 7 EA

- VEGETABLE **OF THE DAY** HOUSE CUT FRENCH FRIES
THREE CHEESE MAC ROASTED GARLIC GOUDA
DIRTY RICE MASHED POTATOES