



LUNCH

APPETIZERS

- CAJUN BOUDIN SPRING ROLLS w PONZU SAUCE 12
- CHARBROILED OYSTERS SPICY GARLIC BUTTER, ROMANO, PANKO BREADCRUMBS 18
- SPINACH AND ARTICHOKE DIP w CROSTINI 11
- JUMBO LUMP CRAB CAKE w SPICY REMOULADE & BEURRE BLANC 26
- CHARBROILED SHRIMP (1/2 DZ) SPICY GARLIC BUTTER, PEPPERJACK, GOUDA, PANKO BREADCRUMBS 32
- 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

SALADS

- HOUSE w CREAMY TABASCO JELLY VINAIGRETTE, CRISPY ONIONS 7
- CAESAR w CHOPPED EGG & CROUTONS 9
- SENSATION w RED WINE LEMON VINAIGRETTE & CROSTINIS 9
- CHOPPED w CREAMY GREEN GODDESS, SEASONAL VEGETABLES, EGG & CROSTINIS 12
- SPINACH w LARDONS, WARM BACON VINAIGRETTE, EGG & APPLE 9
- WEDGE w BLEU CHEESE, LARDONS, BALSAMIC REDUCTION 11
- HOT CRAWFISH w ROASTED PEPPER HONEY MUSTARD & FRIED CRAWFISH TAILS 18
- SHRIMP REMOULADE w SPICY REMOULADE & TOAST POINTS 18
- GRILLED AHI TUNA MIXED GREENS, PONZU, ORIENTAL DRESSING & CRISPY ONIONS 20

ADDITIONS

- LUMP CRABMEAT 18
- LOBSTER 22
- STEAK TIPS 16
- 3 SHRIMP 15
- CHICKEN 11
- BONE MARROW 10
- HERB BUTTER 6

SANDWICHES

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

ENTRÉES

- FRESH FISH w VEGETABLES & BEURRE BLANC 24
- JUMBO BBQ SHRIMP & GRITS w LEIDENHEIMER TOAST POINTS 28
- HALF CHICKEN, ORGANIC SERVED CRISPY w VEGETABLES 22
- STEAK TIPS w HOUSE CUT FRENCH FRIES 24
- 6 OZ. PRIME FILET MIGNON w CRISPY ONIONS IN CAST IRON SKILLET 42
- CAJUN RUBBED PRIME NEW YORK STRIP IN CAST IRON SKILLET w VEGETABLE 52
- 16 OZ. SMOKED PRIME RIB w ROASTED GARLIC GOUDA MASHED POTATOES 36
- WILD MUSHROOM RAVIOLI w SAGE BUTTER CREAM, ROASTED PEPPER COULIS 18

SIDES 7 EA

- VEGETABLE **OF THE DAY**
- THREE CHEESE MAC
- ASPARAGUS
- ROASTED NEW POTATOES
- MAQUE CHOUX
- HOUSE CUT FRENCH FRIES
- ROASTED GARLIC GOUDA MASHED POTATOES
- CREAMED SPINACH