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# STARTERS

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## CORNMEAL CRUSTED OYSTERS ROCKEFELLER 14

HERBSAINT CREAMED SPINACH, APPLEWOOD-SMOKED BACON, AND FENNEL AIOLI

## NEW ORLEANS BARBECUE SHRIMP 12

ANSON MILLS GRITS, CANDIED PECANS, AND TOMATO JAM

## CANDIED PORK BELLY 12

STEEN'S CANE SYRUP, CREOLE RED BEAN CAKE, AND HORSERADISH CRÈME FRAICHE

## CRAB CROQUETTE 14

CRISPY CRAB CAKE WITH SMOKY BLACK BEANS, COCONUT LIME GLAZE, AND RED CHILI CREMA

## SHRIMP REMOULADE 13

GULF SHRIMP DRESSED WITH OUR CLASSIC CREOLE REMOULADE SAUCE

## CRABMEAT GRATINÉE 14

HERB CRUSTED WITH GRILLED CAULIFLOWER

## RED CHILI GLAZED FRIED CHICKEN BISCUIT 9

PEPPER JACK CHEESE, PINEAPPLE CITRUS SLAW, AND SWEET POTATO BISCUIT

## CHARCUTERIE PLATE 12

HAND-CRAFTED PÂTÉ WITH CREOLE MUSTARD AND HOUSE-MADE PICKLES

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# SOUPS

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## TURTLE SOUP AU SHERRY 10

OUR CLASSIC CREOLE SOUP WITH A HINT OF SHERRY, LEMON, AND SPICES

## CHICKEN AND ANDOUILLE GUMBO 10

RICE AND SCALLION

## SOUP DU JOUR 9

CHEF'S SEASONALLY INSPIRED SOUP WITH ACCOUTREMENTS

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# SALADS

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## SOUTHERN CUPBOARD 10

LIMESTONE BIBB, SNAP BEANS, AND BELL PEPPER WITH BUTTERMILK VIDALIA ONION DRESSING, PIMENTO CHEESE, AND CRACKED PEPPER CROUTONS  
**ADD SEARED SHRIMP 8**

## NAPOLEON CAESAR 10

HEARTS OF ROMAINE, BABY ARUGULA, AND FOCACCIA HERB CROUTON WITH HOUSE MADE CAESAR DRESSING AND REGGIANO CHEESE

## ROMAINE WEDGE SALAD 10

BLUE CHEESE DRESSING, APPLE SMOKED BACON, PEARS AND CANDIED PECANS

## CREOLE SPINACH SALAD 12

BABY SPINACH, APPLEWOOD-SMOKED BACON AND CREMINI MUSHROOMS WITH CREOLE TOMATO VINAIGRETTE AND CHOPPED EGGS  
**ADD CORNMEAL CRUSTED OYSTERS \$8**

## LUMP CRAB RAVIGOTE SALAD 14

LOUISIANA BLUE CRAB TOSSED WITH CAPERS, HERBS, AND CHAMPAGNE VINAIGRETTE OVER CHILLED ASPARAGUS AND BELGIAN ENDIVE

# ENTRÉES

## GULF FISH ALMANDINE 28

GRILLED, SERVED WITH CHIVE BEURRE BLANC, TOASTED ALMONDS, AND LYONNAISE POTATOES

## LOUISIANA BONAPARTE 32

FRESH LOCAL FISH SAUTÉED AND TOPPED WITH LUMP CRABMEAT, LEMON BUTTER, AND GRILLED ASPARAGUS

## BROILED BLACK DRUM ROSALIE 26

ROSEMARY AND MUSTARD CRUST, HARICOTS VERTS, AND GINGER APPLE GLAZE

## TRUFFLE CHICKEN FRICASSE 26

WILD MUSHROOMS, ARTICHOKE AND HERB ROASTED POTATOES

## DUCK A L'ORANGE 28

PAN-SEARED DUCK BREAST WITH MANCHEGO DUCK CONFIT CREPES AND SPICED ORANGE SAUCE

## LAMB CHOPS 34

GRILLED WITH GOAT CHEESE MASHED POTATOES, HAZELNUT BEURRE NOISETTE, AND HOUSE MADE MINT PEPPER JELLY

## SHRIMP AND CRAB PENNE DIABLO 27

WITH CORN MAQUE CHOUX AND REGGIANO PARMESAN

## PECAN-CRUSTED GRILLED PORK LOIN CHOP 24

CREOLE HONEY MUSTARD AND GINGER-WHIPPED SWEET POTATOES

## FILET MIGNON 38

GRILLED WITH ROASTED GARLIC MASHED POTATOES AND HOUSE-MADE WORCESTERSHIRE GLAZE

*ADD GRILLED SHRIMP 7*

*ADD JUMBO LUMP CRAB MEAT 8*

## GULF SHRIMP KING CREOLE 28

NEW ORLEANS SAUCE PIQUANT AND SESAME HERB STICKY RICE

## CARVED HANGER STEAK MARCHAND DE VIN 29

CAMBAZOLA BLUE CHEESE WELLINGTON AND ROASTED PORTABELLA MUSHROOM

# SIDES

## HARICOT VERTS ALMANDINE 6

SAUTÉED WITH BUTTER AND TOASTED ALMONDS

## FRESH ASPARAGUS 7

GRILLED, SERVED WITH LEMON BUTTER

## GINGER WHIPPED SWEET POTATOES 6

MASHED SWEET POTATOES  
WITH A HINT OF FRESH GINGER

## CREOLE CORN MAQUE CHOUX 6

FRESH ROASTED CORN IN A CLASSIC SAUCE

## RED BLISS POTATOES 6

MASHED WITH ROASTED GARLIC

## LYONNAISE POTATOES 6

HERB ROASTED POTATOES SAUTÉED  
WITH CARAMELIZED ONIONS