



Soup du Jour cup \$5 bowl \$8
Gumbo du jour cup \$5 bowl \$8

Chicken Wings

6 for \$9 / 12 for \$15

(Naked / BBQ / Honey-Sriracha / Buffalo—1 sauce per 6 wings)

Cajun Trio

Sourced and produce locally or in house, changes weekly from: crab and cheese stuffed jalapeños, alligator kickers, boudin balls, crawfish pies, and so much more! Ask your server/bartender for our weekly selections (3 of each \$16)

Dirty Fries

Hand cut fries topped with red onions, jalapeños, Cochon de Lait, & broiled with cheddar cheese \$11
 (add gravy +2)

Spinach, & Artichoke Dip

Traditionally prepared spinach and artichoke dip, served with fried pasta strips \$12

Fried Green Tomatoes & Blackened Shrimp

Fresh green tomatoes fried golden brown, topped with blackened shrimp over Steen's cane syrup reduction and finished with house Remoulade \$15

House Salad

Lettuce, red onion, cherry tomato, bacon pieces, and Parmesan cheese \$10
 (add chicken, shrimp, or oysters +4)

Char-Grilled Caesar Salad

Char-grilled Romaine hearts, shaved Parmesan cheese topped with a homemade Caesar dressing \$10
 (add chicken, shrimp, or oysters +4)

Wedge Salad

Quartered iceberg lettuce topped with bacon pieces, sangria tomatoes, purple onions, house croutons, sesame seeds, and smoked blue cheese crumbles \$10
 (add chicken, shrimp, or oysters +4)

Shrimp & Grits

Bacon and andouille sausage rendered, deglazed, and sautéed with Louisiana shrimp, sweet peppers, purple onions, and fresh garlic, creating a light sauce served over smoked gouda grits \$15

BLT & Avocado

Applewood bacon, crisp lettuce, seasonal tomatoes, garlic Aioli and avocado served on Texas toast with hand cut fries \$10 (add chicken +4)

Carey St. Club

Chisesi ham, Rotisserie Turkey, Swiss and Cheddar cheese, garlic Aioli, lettuce, tomato, and red onion served on Texas toast with hand cut fries \$14

Spicy Turkey Melt

Honey roasted turkey broiled with pepper jack cheese and dressed with cucumbers, avocados, Roma tomatoes, Spring mix, spicy Aioli served on jap/cheddar bun with hand cut fries \$12

Cali Chicken Sandwich

Grilled chicken breast on a jap/cheddar bun, dressed with tomatoes, red onions, avocados, and garlic Aioli served w/hand cut fries \$12

Spicy Chicken

Fried chicken breast topped with Pepper Jack cheese, sriracha,, bacon, & spicy Aioli on a jap/cheddar bun w/ hand cut fries \$12.5

Regular Burger

2 thin patties on brioche bun with hand cut fries \$9

(Add cheese +.50)

(Dressed +1.50 cheese, lettuce, Tomato, ketchup, & mustard)

Cote Burger

2 thin patties layered with American cheese & caramelized onions, lettuce, tomatoes, & creole Aioli on a brioche bun w/ our fries \$13

BBQ Bacon Burger

2 thin patties topped with house BBQ sauce and Applewood smoked bacon broiled with Cheddar cheese and dressed with pickle and mustard served on a Brioche bun with hand cut fries \$13

A1 Steakhouse Burger

House ground filet and ribeye pieces, topped with fried onion strings, bacon, and Pepper Jack cheese dressed with garlic Aioli served on a Brioche bun with hand cut fries \$14

Smothered Steak Burger

Sautéed mushrooms, garlic, caramelized onions & Demi glacé smothering a house ground steak patty broiled with Swiss cheese served on a Brioche bun with hand cut fries \$13

Blackened Chicken Alfredo

Sautéed blackened chicken breast and garlic, reduced with house Alfredo and topped with fresh shaved Parmesan \$13
 (substitute shrimp \$16)

Grilled Fresh Fish

Seasoned and pan-seared fish du jour on a bed of fresh corn succotash and finished with lobster butter \$16

Shrimp and Oyster Rustica

Gulf shrimp, sweet peppers, red onions, garlic, and cherry tomatoes reduced in a creole cream, served over rag cut pasta and topped with fried oysters and fresh shaved Parmesan \$15

Fried Basket with Fries & Toast

Chicken \$10, Shrimp \$12, Oyster \$14.5, soft shell crabs \$16

DESSERTS

Crème brûlée \$6

Bread Pudding \$6

Weekly Desserts \$6

KIDS MENU (12 & under)

Fried Shrimp or Chicken,

Grilled Cheese, Kids

Burger (all w/fries) \$5

(+\$2 if older than 12)

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