

Dinner Menu 2021

Appetizers

Cheese & Charcuterie

Louisiana raised alligator sausage, braised pork belly, local andouille sausage, prosciutto, smoked blue cheese stuffed olives, sharp cheddar, fresh mozzarella tossed in evoo & Italian seasoning, smoked gouda, goat cheese crumbles, house pickled veggies, scratch sauce, & crackers \$18

Pan Seared Scallops

U-10 Diver Scallops, seasoned and pan seared to perfection, served over cilantro & cauliflower puree and finished with "Louisiana Pepper Exchange Green Jalapeno" pepper puree \$18.5

Entrees

Seafood Smothered Ribeye

Hand cut 12 oz Ribeye, seasoned and grilled to preferred temperature, smothered in creole style crawfish cream sauce served with a loaded baked potato, grilled vegetables, and a side salad \$29

Bacon Wrapped Porkchop

16oz Frenched pork chop stuffed with spiced apples, wrapped with applewood smoked bacon, seared and baked, served over cayenne sweet mash, finished with natural jus, & served with a side salad \$19

Blackened Redfish

Pan seared blackened Louisiana redfish topped with Louisiana lump blue crab meat and local andouille sausage served over charred asparagus and a side salad \$26.5

Sweet & Spicy Shrimp

Golden Fried, tail-on Louisiana shrimp, drizzled with agave and red pepper flake reduction, served around house caribbean slaw, served with a side salad \$18

*ALL food is prepared from scratch, thank you for your patience!

*Consuming undercooked or raw meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions

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Entrees

Filet with Lump Crab Meat

Hand cut 8 oz filet, seasoned and grilled to preferred temperature, topped with Louisiana Lump blue crab meat and finished with beurre blanc, served with a loaded baked potato, charred asparagus, and a side salad \$36

Seafood Stuffed Drum

Louisiana drum filled with an array of Gulf Coast seafood, broiled to perfection, topped with Louisiana lump blue crab, finished with beurre blanc, served over charred asparagus and a side salad \$27.5

Blackened Scallop & Pesto Pasta

U-10 Diver Scallops, pan seared and blackened to perfection, served over house rag cut pasta tossed in scratch pesto, finished with fresh shredded parmesan, and served with side salad \$29.5

Eggplant Napoleon

Golden fried eggplant layered with Louisiana crawfish, shrimp, & crab stuffing, smothered with creole crawfish cream, served with sauteed vegetables and a side salad \$18.5

Creole Scampi

Louisiana shrimp, crawfish, & alligator sausage, local andouille sausage, sweet peppers, red onions, & sangria tomatoes sauteed and deglazed, tossed in creole, served over rag cut pasta, topped with fresh shredded parmesan, and served with a side salad 18.5

Pork Shank Osso Bucco

Pork shank seasoned, seared, & slow braised in vegetables and aromatics, served over cauliflower puree and a side of sauteed vegetables, finished in creole demi glace and served with a side salad. \$23

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