



STARTERS

LOBSTER BISQUE | \$16

lobster fume, brandy, citrus foam

DEVEILED EGG | \$2 EACH

dijon aioli, dill, capers, pickled shrimp

OYSTER SLIDER | \$20

cornmeal crusted oyster, creole mayo, country slaw, house hot pickle

CRABCAKES | \$21

house made crab cakes, chipotle aioli, mango salsa, micro greens

STUFFED MUSHROOM CAPS | \$18

sautéed button mushrooms, garlic herb cream cheese, seafood, jalapeño jack cheese, warm baguette

SEAFOOD BOIL | \$24

lobster fume, aromatics, clams, mussels, shrimp, spicy sausage, warm baguette

CORN BREAD SKILLET | \$6

house made jalapeño corn bread, whipped honey butter

ENTREES

PORK TENDERLOIN | \$28

prosciutto wrapped pork, sweet potato pave, grilled asparagus, jalapeño corn sauce, smoked paprika demi

CROELE JAMBALAYA | \$27

sautéed chicken, prawns, chorizo sausage, trinity, spicy tomato sauce, rice pilaf

RIBEYE DELMONICO | \$46

10 oz ribeye, blackening spice, grilled asparagus, loaded hasselback potato, creole hollandaise sauce

DESSERT

PECAN PIE | \$12

bourbon chocolate pecan pie, chantilly cream, caramel drizzle

BREAD PUDDING | \$12

poached pear & raisin bread pudding, vanilla creme anglaise

BANANAS FOSTER'S | \$12

rum flambéed bananas, cinnamon, cream, brown sugar, vanilla ice cream,