

*OYSTERS

ROCKEFELLER

ASSORTED GREENS & PERNOD

— 18

BIENVILLE

SHRIMP, MUSHROOM & GREEN ONIONS

— 19

QUE SERA

SMOKED GOUDA PIMENTO CHEESE WITH JALAPEÑO

— 18

OYSTERS 222

ROCKEFELLER, BIENVILLE, QUE SERA

— 19

OYSTERS MEL

GRILLED WITH PARMESAN LEMON GARLIC BUTTER SERVED WITH BREADCRUMBS

— 18

COMEBACK OYSTERS

6 CORNMEAL FRIED WITH SPICY COMEBACK SAUCE AND A DILL PICKLE

— 18

SOUP, SALADS & STARTS

CREOLE SEAFOOD GUMBO

— 10 / 14

SMOKED GOUDA & CAULIFLOWER BISQUE

WITH CORNBREAD CROUTONS

— 8 / 10

FRIED PICKLE CHIPS

WITH COMEBACK

— 8

BOWL OF ONION RINGS

WITH COMEBACK SAUCE

— 6 / 12

BOWL OF TRUFFLE FRIES

WITH PARMESAN & HERBS

— 6 / 12

SHRIMP COCKTAIL

5 COLD BOILED SHRIMP WITH HOUSE COCKTAIL SAUCE

— 15

MAINE LOBSTER GNOCCHI

WITH ASPARAGUS TIPS AND ALFREDO SAUCE TOPPED WITH SHAVED PARMESAN

— 15

FRIED CLAM STRIPS

WITH DOT'S TARTAR SAUCE

— 15

ICY BLUE MUSSELS

IN WHITE WINE LEMON GARLIC BUTTER WITH RED PEPPER FLAKES AND GREEN ONIONS SERVED WITH POMME FRITES AND GRILLED FRENCH BREAD

— 15

BARBECUE GULF SHRIMP

WITH BAKED CHEESE GRITS

— 17

PRIME RIB TACOS

WITH SHREDDED LETTUCE, CHEDDAR CHEESE, AND A MANGO SALSA.

— 15

GRILLED FLATBREAD WITH SHAVED PROSCIUTTO

BABY ARUGULA, RED ONION MARMALADE, BURRATA CHEESE, CRACKED BLACK PEPPER & ARTISANAL HONEY.

— 15

MARA'S GREEK SALAD

WITH ARTICHOKE HEARTS, BANANA PEPPERS, KALAMATA OLIVES, CUCUMBERS, GRAPE TOMATOES, RED ONION, FETA CHEESE ON ASSORTED GREENS WITH A GREEK VINAIGRETTE

— 7 / 14

BEET SALAD

MIXED GREENS WITH CANDIED WALNUTS, SHAVED RED ONION, ORANGE WEDGES, BLEU CHEESE CRUMBLES & A LEMON VINAIGRETTE

— 7 / 14

APPLE SALAD

GRANNY SMITH APPLES, CRASINS, GOAT CHEESE, TOASTED ALMONDS, RED ONIONS, ASSORTED GREENS, AND POPPY SEED DRESSING.

— 7/14

A WEDGE OF ICEBERG

WITH SMOKED BACON, BLEU CHEESE CRUMBLES, CRUSHED EGG AND SPICY COMEBACK DRESSING

— 6 / 12

CAESAR SALAD

WITH ROMAINE LETTUCE, PARMESAN, BUTTERED CROUTONS, AND A CREAMY CAESAR DRESSING

— 6 / 12

WHITE CORNMEAL FRIED OYSTERS SALAD

ON BABY SPINACH WITH SHAVED RED ONION, SMOKED BACON, CRUSHED EGG & RED ROQUEFORT DRESSING

— 8.5 / 17

ADD A PROTEIN ~ GRILLED OR FRIED ~

CHICKEN \$8

5 SHRIMP \$12.50

*FILET \$40

SANDWICHES & PLATES

COMEBACK CHICKEN SANDWICH

FRIED CHICKEN BREAST WITH TOMATO, BACON, LETTUCE & COMEBACK SAUCE. SIDE OF FRENCH FRIES & DILL PICKLES.
+ Add Cheese \$1

— 15

*CHEESEBURGER

WITH RED ONION MARMALADE, SMOKED BACON, CHEDDAR CHEESE, LETTUCE & TOMATO ON A BRIOCHE BUN WITH FRENCH FRIES & DILL PICKLES

— 16

CHICKEN SCALLOPINI

BREADED CHICKEN BREAST PAN FRIED IN A LEMON CAPER BUTTER SERVED ON LINGUINI ALFREDO

— 26

CAJUN SEAFOOD ALFREDO

BLACKENED SHRIMP IN A CAJUN ALFREDO SAUCE WITH GREEN PEAS SERVED OVER LINGUINI

— 28

CHICKEN SCAMPI

FRIED CHICKEN BREAST SERVED ON A BUTTERMILK CHIVE POTATO CAKE & WILTED SPINACH WITH GRAPE TOMATOES, ARTICHOKE HEARTS, GREEN ONIONS & FETA CHEESE IN A WHITE WINE LEMON GARLIC BUTTER

— 26

PO'BOY

YOUR CHOICE OF SHRIMP, OYSTER, OR CATFISH WITH LETTUCE, TOMATO, DILL PICKLES AND DOT'S TARTAR SAUCE SERVED ON FRENCH BREAD WITH FRENCH FRIES

— 20

NEW ORLEANS SHRIMP CREOLE

JUMBO GULF SHRIMP IN A SPICY TOMATO SAUCE WITH PEPPERS AND ONIONS ON CAROLINA GOLD RICE AND FRENCH BREAD

— 28

FISH & CHIPS

TEMPURA BATTERED COD SERVED WITH FRIES, PEAS & TARTAR SAUCE

— 15

FRIED CATFISH PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & DOT'S TARTAR SAUCE

— 20

FRIED OYSTER PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & DOT'S TARTAR SAUCE

— 22

FRIED GULF SHRIMP PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & DOT'S TARTAR SAUCE

— 22

FRIED SEAFOOD PLATTER

SHRIMP, OYSTERS & CATFISH WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & TARTAR SAUCE

— 26

THE GARY STAR

FRIED CATFISH & FRIED JUMBO SHRIMP OVER BAKED CHEESE GRITS WITH NEW ORLEANS STYLE BBQ SAUCE.

— 22

REDFISH HAL

BLACKENED NORTH CAROLINA REDFISH WITH JUMBO LUMP CRABMEAT & GREEN ONIONS. SERVED WITH BAKED CHEESE GRITS & A CREOLE MEUNIERE SAUCE.

— 38

CORNMEAL CRUSTED STRIPED BASS

ON A MUSHROOM AND SWEET PEA RISOTTO FINISHED WITH LEMON BEURRE BLANC.

— 32

TROUT ALMONDINE

GRILLED MOUNTAIN TROUT WITH TOASTED ALMONDS IN A LEMON SAGE BROWN BUTTER SERVED ON A CORN CAKE WITH GRILLED ROMAINE CROWNS

— 28

*BLACK & BLUE PASTA

CHARGRILLED NY STRIP AND SERVED OVER A CAJUN LINGUINI ALFREDO WITH PEAS. FINISHED WITH BLUE CHEESE CRUMBLES.

— 40

*STEAK FRITES

CARVED PRIME NY STRIP WITH POMME FRITES & ARUGULA SALAD

— 42

*COFFEE RUBBED FILET MIGNON

WITH VIDALIA ONION RINGS, GRILLED ASPARAGUS, DOUBLE STUFFED POTATO & BORDELAISE SAUCE

— 48

FEATURED WINES

PASSIONE NATURA ORANGE ITALY

AN ORANGE WINE WITH FLORAL SCENTS, CANDIED CITRUS AND MEDITERRANEAN HERBS. THE TASTE IS SOFT, FRESH, WITH A GREAT SAPIDITY THAT BRINGS US TOWARDS A LIGHTLY SALINE FINISH, VERY PERSISTENT WITH GREAT ELEGANCE.

— 10 / 36