

*OYSTERS ON THE HALF SHELL

Half Dozen \$15 Dozen \$28

Baked, Broiled, Grilled, or Fried

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

SMALL PLATES & LAGNIAPPE

Creole Seafood Gumbo	10 / 14
Soup Du Jour	Mkt Price
Shrimp Cocktail 5 Cold boiled shrimp with house cocktail sauce	15
Barbecue Gulf Shrimp with baked cheese grits	17
*Beef Carpaccio Shaved beef tenderloin w/ cracked black pepper, capers, parmesan tuile, arugula, extra virgin olive oil & horseradish sauce. Served with French Bread Croutons	18
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
Beet Salad Mixed Greens with Candied walnuts, shaved red onion, orange wedges, bleu cheese crumbles & a lemon vinaigrette	7 / 14
Spring Apple Salad with goat cheese, raisins, almonds, candied Cajun bacon, & red onion on assorted greens with poppy seed dressing	7 / 14
White Cornmeal Fried Oysters Salad On baby spinach with shaved red onion, smoked bacon, crushed egg & red Roquefort dressing	8.5 / 17
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
Zesty Zuc's Seasoned and fried spiraled zucchini. Finished with parmesan and herbs. With comeback sauce and Mara's sauce du jour.	6 / 12

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*