

*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

BAHAMIAN CONCH FRITTERS

WITH CAT ISLAND COCKTAIL SAUCE

— 15

FRIED PICKLE CHIPS

WITH COMEBACK

— 8

BOWL OF ONION RINGS

WITH COMEBACK SAUCE

— 6 / 12

BOWL OF TRUFFLE FRIES

WITH PARMESAN & HERBS

— 6 / 12

EUGENE'S BEER BATTERED SQUASH BLOSSOMS

STUFFED WITH GOAT CHEESE AND SERVED WITH A HOMEMADE PEPPER JELLY GLAZE ON BABY ARUGULA

— 14

JUMBO MAINE SCALLOP

OVER GNOCCHI ALFREDO WITH MUSHROOMS AND ASPARAGUS TIPS.

— 14

FRIED GREEN TOMATO STACK

WITH SMOKED GOUDA PIMENTO CHEESE AND COMEBACK DRESSING

— 14

SHRIMP COCKTAIL

5 COLD BOILED SHRIMP WITH HOUSE COCKTAIL SAUCE

— 15

ALE BATTERED SPICY BANANA PEPPER

STUFFED WITH JUMBO LUMP CRABMEAT SERVED WITH A LIME CREME FRAICHE & PICO DE GALLO

— 15

SAUTÉED PRAWNS

GULF SHRIMP OVER BAKED CHEESE GRITS IN A LEMON GARLIC BROWN BUTTER

— 15

GRILLED FIG & PROSCIUTTO FLATBREAD

WITH A FIG PRESERVE, PROSCIUTTO, FETA CHEESE, SHAVED RED ONION & ARUGULA

— 15

BARBECUE GULF SHRIMP

WITH BAKED CHEESE GRITS

— 17

HEIRLOOM TOMATO SALAD

TOMATOES, FRESH MOZZARELLA, BASIL, SMOKED BACON, FRIED OKRA, SUCCOTASH, SLICED VIDALIA ONION, CORNBREAD & A BALSAMIC VINAIGRETTE

— 7 / 14

SUMMERTIME SALAD

NECTARINES, WATERMELON, RASPBERRIES, RED ONIONS, TOASTED ALMONDS & GOAT CHEESE ON ASSORTED GREENS AND A POPPY SEED DRESSING.

— 7 / 14

A WEDGE OF ICEBERG

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

— 6 / 12

CAESER 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
\$30 *FILET \$40

5 SHRIMP \$12.50

*NY STRIP

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

BAYOU LE BATRE BLUE CRAB CLAWS

CORNMEAL FRIED BLUE CRAB CLAWS SERVED WITH HOUSE COCKTAIL SAUCE

— 14 / 28

CHICKEN SCALLOPINI

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

— 26

CAJUN SEAFOOD ALFREDO

SHRIMP & CRAWFISH TAILS IN A CAJUN ALFREDO SAUCE WITH GREEN PEAS SERVED OVER LINGUINI

— 28

NEW ORLEANS SHRIMP CREOLE

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

— 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

FISH & CHIPS

TEMPURA BATTERED COD SERVED WITH FRIES, PEAS & TARTAR SAUCE

— 15

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

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

TROUT ALMONDINE

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

— 28

CHARGRILLED NIMAN RANCH PORK TENDERLIN

WITH A BOURBON FIG GLAZE. SERVED ON BAKED ASIAGO CHEESE GRITS & GRILLED ASPARAGUS

— 30

*BLACK & BLUE PASTA

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

— 38

*STEAK FRITES

CARVED PRIME NY STRIP WITH POMME FRITES & ARUGULA SALAD

— 38

*GRILLED NEW ZEALAND DOUBLE CUT RACK OF LAMB

WITH A MINT JELLY GLAZE. SERVED WITH OLD FASHION SPOON BREAD GRITS AND SUCCOTASH.

— 42

*COFFEE RUBBED FILET MIGNON

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

— 45

DRINK FEATURES

TOSCOLO VERNACCIA DI SAN GIMIGNANO ITALY

LOVELY STRAW YELLOW COLOR WITH GOLDEN HUES, INTENSE, FRESH AND FRAGRANT BOUQUET. A PLEASING, FLAVORFUL, WELL BALANCED PALATE RECALLING CITRUS FRUIT, APPLES, PEAR, HONEYSUCKLE, SAGE LEAVES AND WHITE FLOWERS WITH SMOOTH ALMOND FINISH.

— 11 / 40

LICENCE IV BLANC FRANCE

APPLE AND NECTARINE WITH SLIGHT MINERALITY DOMINATE THE NOSE, BUT THE PALATE HOLDS TO TART APPLE AND CITRUS NOTES. THE WINE HAS NICE ACIDITY AND THE MINERALITY AND SALINITY LEAD TO A LONGER FINISH THAN EXPECTED

— 11 / 40

BOUTINOT GENETIE MÂCON CHARNAY-LÈS-MAÇON LES PILIERS CHARDONNAY FRANCE

FRESHLY CUT HAY AND MEADOWSWEET FOR THE NOSE, CRUNCHY GREENGAGES FOR THE PALATE, AND SOME CANDIED PEEL / LEMONGRASS FOR THE FINAL NOTES. UNDERLYING FINESSE THAT PROVIDES WONDERFUL LENGTH.

— 14 / 46

UNION SACRÉ 40 DAY ORANGE GEWURZTRAMINER

AROMAS START WITH LYCHEE, ROSE PETAL, TURKISH DELIGHT, TROPICAL FRUIT AND PERFUME. ON THE PALATE, IT IS MARKED BY ITS FULL TEXTURE, LOW ACIDITY, STONEFRUIT (MANGO, PEACH AND APRICOT) AND SPICY (GINGER AND CINNAMON) FLAVORS.

— 13 / 44