

RAW OYSTERS ON THE HALF SHELL

OYSTERS

— 15/28

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

POTATO AND LEEK SOUP

WITH TOASTED CORNBREAD CROUTONS.

— 8/10

CREOLE SEAFOOD GUMBO

— 10 / 14

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

BARBECUE GULF SHRIMP

WITH BAKED CHEESE GRITS

— 17

GRILLED PROSCIUTTO FLATBREAD

WITH FIG JAM, BABY ARUGULA, FETA, CRACKED BLACK PEPPER & HONEY.

— 15

SAUTÉED GULF BLUE CRAB CLAWS

IN A WHITE WINE LEMON GARLIC BUTTER WITH PARMESAN & FRENCH BREAD CROUTONS

— 16

FRIED BAYOU LE BATRE BLUE CRAB CLAWS

CORNMEAL FRIED BLUE CRAB CLAWS SERVED WITH HOUSE COCKTAIL SAUCE

— 14 / 28

BEET SALAD

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

— 7 / 14

FALL SALAD

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

— 7/14

WINTER HARVEST SALAD

ROASTED SWEET POTATOES, GOLDEN RAISINS, PROSCIUTTO, GOAT CHEESE, SPICED PECANS, PURPLE CABBAGE, AND RED ONION ON ASSORTED GREENS WITH HONEY MUSTARD 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

*NY STRIP \$30

*FILET \$40

SANDWICHES & PLATES

COMEBACK CHICKEN SANDWICH

FRIED CHICKEN BREAST WITH TOMATO, BACON, LETTUCE & COMEBACK SAUCE. SIDE OF FRENCH FRIES & DILL PICKLES. — 15
+ Add Cheese \$1

*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

FISH & CHIPS

TEMPURA BATTERED COD SERVED WITH FRIES, PEAS & TARTAR SAUCE — 15

NEW ORLEANS SHRIMP CREOLE

JUMBO GULF SHRIMP IN A SPICY TOMATO SAUCE WITH PEPPERS AND ONIONS ON CAROLINA GOLD RICE AND FRENCH BREAD — 28

FRIED CATFISH PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPIES & DOT'S TARTAR SAUCE — 20

FRIED OYSTER PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPIES & DOT'S TARTAR SAUCE — 22

FRIED GULF SHRIMP PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPIES & DOT'S TARTAR SAUCE — 22

FRIED SEAFOOD PLATTER

SHRIMP, OYSTERS & CATFISH WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPIES & TARTAR SAUCE — 26

BLACKENED NIMAN RANCH PORKCHOP

WITH PEPPER JELLY, POMME FRITES, AND A SIDE CAESAR SALAD. — 34

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

PAN FRIED PAMLICO SOUND FLOUNDER

WITH FRIED JALAPENO CHEESE GRITS, SUCCOTASH, AND CRAWFISH TAILS IN A LEMON SAGE BROWN BUTTER. — 36

REDFISH HAL

BLACKENED NORTH CAROLINA REDFISH WITH JUMBO LUMP CRABMEAT & GREEN ONIONS. SERVED WITH BAKED CHEESE GRITS & A CREOLE MEUNIERE SAUCE. — 38

*BLACK & BLUE PASTA

BLACKENED NY STRIP CARVED AND SERVED OVER A CAJUN LINGUINI ALFREDO WITH PEAS. FINISHED WITH BLUE CHEESE CRUMBLES. — 38

*COFFEE RUBBED FILET MIGNON

WITH VIDALIA ONION RINGS, GRILLED ASPARAGUS, SCALLOPED POTATO & BORDELAISE SAUCE — 48

*STEAK FRITES

CARVED PRIME NY STRIP WITH POMME FRITES & ARUGULA SALAD — 40

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