

THE OYSTER BAR MENU

*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 LEO BROILED OYSTERS ON THE HALF SHELL WITH RED ONION MARMALADE, BLEU CHEESE, AND A LEMON GARLIC BUTTER	— 18
OYSTERS MEL GRILLED WITH PARMESAN LEMON GARLIC BUTTER SERVED WITH BREADCRUMBS	— 18
OYSTERS DEVILED 4 DEVILED EGGS TOPPED WITH FRIED OYSTERS	— 15
COMEBACK OYSTERS 6 CORNMEAL FRIED WITH SPICY COMEBACK SAUCE AND A DILL PICKLE	— 18

SOUP, SALADS & STARTS

CREOLE SEAFOOD GUMBO	
LEO'S CREAM OF MUSHROOM WITH MADERIA	— 8 / 10
FRIED CLAM STRIPS WITH DOT'S TARTAR SAUCE	— 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
*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
BAYOU LE BATRE BLUE CRAB CLAWS CORNMEAL FRIED BLUE CRAB CLAWS SERVED WITH HOUSE COCKTAIL SAUCE	— 14 / 28
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
BEET SALAD MIXED GREENS WITH CANDIED WALNUTS, SHAVED RED ONION, ORANGE WEDGES, BLEU CHEESE CRUMBLES & A LEMON VINAIGRETTE	— 7 / 14

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 CARBONARA

CAJUN SEAFOOD ALFREDO

SHRIMP & CRAWFISH TAILS IN A CAJUN ALFREDO SAUCE WITH GREEN PEAS SERVED OVER LINGUINI — 28

DAWES 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, HUSHPUPIES & DOT'S TARTAR SAUCE — 20

FRIED GULF SHRIMP PLATE

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

FRIED OYSTER 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

THE GARY STAR

FRIED CATFISH & FRIED CRAWFISH TAILS OVER BAKED CHEESE GRITS WITH NEW ORLEANS STYLE BBQ SAUCE. FINISHED WITH GREEN ONIONS — 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

*STEAK FRITES

CARVED PRIME NY STRIP WITH POMME FRITES & ARUGULA SALAD

*COFFEE RUBBED FILET MIGNON

WITH VIDALIA ONION RINGS, GRILLED ASPARAGUS, A DOUBLE STUFFED POTATO & BORDELAISE SAUCE — 45

DAILY FEATURES

BOWL OF FRIED POPCORN SHRIMP

WITH TARTAR SAUCE - OR - COMEBACK SAUCE — 12

BAKED BRIE ENCRUTE

WITH HOUSE MADE PEPPER JELLY GLAZE SERVED ON BABY ARUGULA AND GRILLED FRENCH BREAD CROUTONS — 14

BACON WRAPPED DATES

DRIZZLED WITH BALSAMIC GLAZE ON A BED OF ARUGULA — 14

SAUTÉED GULF BLUE CRAB CLAWS

IN A WHITE WINE LEMON GARLIC BUTTER WITH PARMESAN & FRENCH BREAD CROUTONS — 16

SOFTSHELL PO'BOY

WITH LETTUCE, TOMATO & DOT'S TARTAR SAUCE. SERVED WITH FRENCH FRIES — 16

*BLACK & BLUE PASTA

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

*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