

*OYSTERS

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| RAW OYSTERS ON THE HALF SHELL | — \$1 |
| 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

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| CREOLE SEAFOOD GUMBO | — 10 / 14 |
| BROCCOLI & CHEDDAR BISQUE | — 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 |
| SAUTÉED PRAWNS JUMBO GULF PRAWNS SERVED ON BAKED CHEESE GRITS IN A LEMON GARLIC BROWN BUTTER | — 15 |
| GRILLED FLATBREAD WITH SHAVED PROSCIUTTO BABY ARUGULA, RED ONION MARMALADE, FIG PRESERVE, FETA CHEESE, CRACKED BLACK PEPPER. | — 15 |
| BBQ PORK BELLY TACOS GRILLED PORK BELLY TOPPED WITH CHARRED PINEAPPLE SALSA, CHEDDAR CHEESE, AND SHREDDED LETTUCE, | — 16 |
| BARBECUE GULF SHRIMP WITH BAKED CHEESE GRITS | — 17 |
| BEET SALAD MIXED GREENS WITH CANDIED WALNUTS, SHAVED RED ONION, ORANGE WEDGES, BLEU CHEESE CRUMBLES & A LEMON VINAIGRETTE | — 7 / 14 |
| PEAR & PROSCIUTTO SALAD WITH ASSORTED GREENS, SPICED PECANS, SMOKED GOUDA, AND RED ONIONS WITH HONEY MUSTARD. | — 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

ADD TRUFFLE OIL TO YOUR FRIES FOR \$1

*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

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

SOFTSHELL PO'BOY

WITH LETTUCE, TOMATO & DOT'S TARTAR SAUCE. SERVED WITH FRENCH FRIES. — 17

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, 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

THE GARY STAR

FRIED CATFISH & FRIED JUMBO SHRIMP OVER BAKED CHEESE GRITS WITH NEW ORLEANS STYLE BBQ SAUCE. — 22

PAN SEARED TILE FISH

TOPPED WITH LOUISIANA CRAWFISH TAILS IN A LEMON SAGE BROWN BUTTER. SERVED ON A CORNCAKE AND BABY ARUGULA. — 36

REDFISH HAL

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

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 SERVED OVER A CAJUN LINGUINI ALFREDO WITH PEAS. FINISHED WITH BLUE CHEESE CRUMBLES. — 42

*STEAK FRITES

CARVED PRIME NY STRIP WITH POMME FRITES & A SMALL CAESAR SALAD — 42

*COFFEE RUBBED FILET MIGNON

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