

*OYSTERS

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

CREOLE SEAFOOD GUMBO	— 10 / 14
NEW ORLEANS OYSTER ARTICHOKE SOUP WITH SHERRY AND CORN BREAD CROUTONS	— 10 / 12
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 SHRIMP IN A WHITE WINE LEMON GARLIC BUTTER SERVED ON BAKED ASIAGO CHEESE GRITS	— 15
GRILLED FLATBREAD WITH SHAVED PROSCIUTTO BABY ARUGULA, RED ONION MARMALADE, FIG PRESERVE, FETA CHEESE, CRACKED BLACK PEPPER.	— 15
FRIED SHRIMP TACOS GRILLED PORK BELLY TOPPED WITH CHARRED PINEAPPLE SALSA, ARUGULA, AND GUACAMOLE AND A SIDE OF TARTAR SAUCE.	— 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
MIDNIGHT BEAUTY SALAD WITH CANTALOUPE, MIDNIGHT BEAUTY GRAPES, PROSCIUTTO, SPICED PECANS, AND FETA ON ASSORTED GREENS WITH A HONEY MUSTARD VINAIGRETTE.	— 8/16
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	5 SHRIMP \$12.50
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

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 GULF BLACK GROUPER

WITH LOUISIANA CRAWFISH TAILS. SERVED ON A POTATO CAKE AND WILTED SPINACH TOPPED WITH A GARLIC BUTTER. — 38

REDFISH HAL

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

GRILLED NIMAN RANCH PORK CHOP

TOPPED WITH PEPPER JELLY AND SERVED WITH A SMALL CAESAR SALAD AND A DOUBLE STUFFED POTATO. — 32

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