

## \*OYSTERS ON THE HALF SHELL

*Half Dozen \$15 Dozen \$28*

*Baked, Broiled, Grilled, or Fried*



<b>Rockefeller</b> Assorted greens & Pernod . . . . .	18
<b>Bienville</b> Shrimp, mushroom & green onions . . . . .	19
<b>Que Sera</b> Smoked Gouda pimento cheese with jalapeño . . . . .	18
<b>Oysters 222</b> Rockefeller, Bienville, Que Sera . . . . .	19
<b>Oysters Mel</b> Grilled with parmesan lemon garlic butter served with breadcrumbs . . . . .	18
<b>Comeback Oysters</b> 6 Cornmeal fried with spicy comeback sauce and a dill pickle . . . . .	18

## SMALL PLATES & LAGNIAPPE

<b>Creole Seafood Gumbo</b> . . . . .	10 / 14
<b>Soup Du Jour</b> . . . . .	Mkt Price
<b>Shrimp Cocktail</b> 5 Cold boiled shrimp with house cocktail sauce . . . . .	15
<b>Barbecue Gulf Shrimp</b> with baked cheese grits . . . . .	17
<b>*Beef Carpaccio</b> Shaved beef tenderloin w/ cracked black pepper, capers, parmesan tuile, . . . . .	18
<i>arugula, extra virgin olive oil &amp; horseradish sauce. Served with French Bread Croutons</i>	
<b>A Wedge of Iceberg</b> with smoked bacon, bleu cheese crumbles, crushed egg and spicy . . . . .	6 / 12
<i>comeback dressing</i>	
<b>Caeser Salad</b> with romaine lettuce, parmesan, buttered croutons, and a creamy Caesar . . . . .	6 / 12
<i>dressing</i>	
<b>Heirloom Tomato Salad</b> tomatoes, fresh mozzarella, basil, smoked bacon, fried okra, . . . . .	7 / 14
<i>succotash, sliced Vidalia onion, cornbread &amp; a balsamic vinaigrette</i>	
<b>Beet Salad</b> Mixed Greens with Candied walnuts, shaved red onion, orange wedges, bleu . . . . .	7 / 14
<i>cheese crumbles &amp; a lemon vinaigrette</i>	
<b>White Cornmeal Fried Oysters Salad</b> On baby spinach with shaved red onion, smoked . . . . .	8.5 / 17
<i>bacon, crushed egg &amp; red Roquefort dressing</i>	
<b>Fried Clam Strips</b> with Dot's tartar sauce . . . . .	15
<b>Icy Blue Mussels</b> in white wine lemon garlic butter with red pepper flakes and green onions . . . . .	15
<i>served with pomme frites and grilled French bread</i>	
<b>Fried Bayou Le Batre Blue Crab Claws</b> Cornmeal fried blue crab claws served with . . . . .	15 / 30
<i>house cocktail sauce</i>	

*\*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*