



COOLINARY MENU 2021

THREE COURSES \$45

À LA CARTE PRICES LISTED NEXT TO EACH ITEM

ADD A SOUP \$6.5

CREAMY SHRIMP BISQUE* \$9

SHRIMP, CHICKEN & ANDOUILLE GUMBO \$9
creole potato salad

VEGAN CARROT COCONUT GINGER SOUP* \$9

APPETIZERS & SALADS

ESCARGOTS EN CROUTE \$14

mixed mushroom duxelle, garlic butter, puff pastry

ASIAN CLAY POT BBQ SHRIMP (+\$2)* \$16.5

rice noodles, chiles, pineapple & spicy sauce

LITTLE GEM LETTUCES SALAD (VEGETARIAN/VEGAN AVAILABLE)* \$11.5

creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas

PELICAN CLUB BAKED OYSTERS* \$13.5

applewood smoked bacon, parmesan, garlic herb butter

TUNA POKE \$14

onions, avocado crema, mango, tortilla chips

JUMBO LUMP CRAB & SHRIMP RAVIGOTE* \$14.5

half avocado, mixed lettuces

HEIRLOOM TOMATO & BURRATA SALAD (VEGAN AVAILABLE)* \$14

xvoo basil vinaigrette, grilled focaccia

HOUSE-MADE PORK STEAM BUN \$14

24-hour boneless baby back ribs, hoisin, house-made pickled vegetables, sriracha

SEARED SCALLOPS & ARTICHOKE (+\$4) \$18

truffle vinaigrette & lemon garlic beurre blanc

MAINS

PANÉÉD GULF FISH WITH CRABMEAT (+\$3) \$30

jalapeno hollandaise, meunière, baby potatoes, haricots verts

SPRINGER FARMS FRIED CHICKEN \$26

sweet onion jalapeño cheese corn bread in cast iron skillet, mardi gras slaw, chow chow

PRIME PORK CHOP \$31

mustard sauce, chow chow, bourbon sweet potatoes, DV

WHOLE CRISPY FISH* (+\$4) \$34

citrus chili sauce, jasmine rice

9 OZ "USDA" PRIME NEW YORK STRIP (+\$8) \$38

chimichurri, mac and cheese, DV

MUSTARD & HERB CRUSTED RACK OF LAMB (+\$7) \$38

mint-demi, buttery mashed potatoes, DV

JAMBALAYA "PAELLA STYLE" \$30

shrimp, pepper chicken, andouille, mussels, clams, calamari, étouffée sauce, served in it's own pot

1 LB WHOLE MAINE LOBSTER & FRIED SHRIMP* (+\$11) \$42

served butterflied, lemon garlic beurre blanc, baby potatoes, haricots verts

VEGAN THAI CURRY \$27

tofu, vegetables, jasmine rice, served in it's own pot

DESSERTS

WHITE CHOCOLATE BREAD PUDDING \$11

chocolate and praline sauces

COCONUT CREAM PIE \$11

chocolate sauce, whipped cream

BOURBON PECAN PIE \$11

chocolate sauce, whipped cream

GRAND MARNIER CRÈME BRÛLÉE \$11

*GLUTEN FREE AVAILABLE

MENU SUBJECT TO CHANGE

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

NO SEPARATE CHECKS. WE ACCEPT UP TO 5 DIFFERENT FORMS OF PAYMENT PER TABLE