



EASTER 2025 MENU

THREE COURSES \$82 AND UP (PER PERSON)

ADD A SOUP (+\$8.00)

SHRIMP, CHICKEN, & SAUSAGE GUMBO

CREAMY SHRIMP BISQUE*

VEGAN CARROT COCONUT GINGER SOUP*

APPETIZERS & SALADS

SEARED SCALLOPS & ARTICHOKE*

lemon garlic beurre blanc

JUMBO LUMP CRAB & SHRIMP RAVIGOTE*

half avocado, mixed lettuces

ESCARGOTS EN CROUTE*

mixed mushroom duxelle, garlic butter, puff pastry

LITTLE GEM CAESAR*

Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini

VEGETARIAN OPTION AVAILABLE

PELICAN CLUB BAKED OYSTERS*

applewood smoked bacon, parmesan, garlic herb butter

TUNA POKE*

onions, avocado crema, mango, tortilla chips

BEET, WALNUT & GOAT CHEESE SALAD*

arugula, mixed lettuce, pickled red onion, creamy dijon vinaigrette

NEW ORLEANS STYLE BBQ SHRIMP

U/12 head-on shrimp served in cast iron skillet with garlic bread

VIETNAMESE PORK & MUSHROOM SPRING ROLLS

lettuce, jalapeños, fresh herbs, nuoc cham sauce

MAINS

PANÉED GULF FISH WITH CRABMEAT*

jalapeño hollandaise, meunière, brabant potatoes, haricots verts

SEARED RARE AHI TUNA & CHINOIS SALAD*

ginger soy glaze, avocado

CRAB AND SHRIMP CAKES BENEDICT

english muffin, crab & shrimp cakes, poached eggs, jalapeño hollandaise, aged cheddar stone ground grits

WHOLE CRISPY FISH*

sweet citrus chili sauce, jasmine rice

PORK GRILLADES & GRITS

slow cooked, smothered in "creole gravy," aged cheddar stone ground grits

8 OZ CENTER CUT FILET MIGNON* (+\$8)

mushroom demi-glace, blue cheese, sour cream & green onion smashed potatoes, DV

MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$8)

mint-demi, buttery mashed potatoes, asparagus

HALF ROAST DUCK*

orange sauce, sausage jambalaya, roasted heirloom baby carrots

LOUISIANA CIOPPINO - IN ITS OWN POT*

basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine

VEGETARIAN / VEGAN AVAILABLE

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

BOURBON PECAN PIE

chocolate sauce, ice cream

FLOURLESS CHOCOLATE DECADENCE CAKE*

almonds, caramel drizzle, whipped cream

COCONUT CREAM PIE

chocolate sauce, whipped cream

GRAND MARNIER CRÈME BRÛLÉE*

fresh fruit

SORBET & FRESH FRUIT*

*GLUTEN FREE AVAILABLE

PLEASE, NO SEPARATE CHECKS.

MENU SUBJECT TO CHANGE

GRATUITY ADDED TO PARTIES OF 6 OR MORE