



COOLINARY MENU 2025

THREE COURSES \$58 AND UP
(CHOICE OF APPETIZER OR SALAD, MAIN, AND DESSERT)
À LA CARTE PRICES LISTED NEXT TO EACH ITEM

ADD A SOUP \$8

CREAMY SHRIMP BISQUE* \$10
SHRIMP, CHICKEN, & SAUSAGE GUMBO \$10
VEGAN CARROT COCONUT GINGER SOUP* \$10

APPETIZERS & SALADS

PELICAN CLUB BAKED OYSTERS* \$17
applewood smoked bacon, parmesan, garlic herb butter
SEAFOOD MARTINI* \$20 (+\$2)
crab, shrimp, lobster, creole potato salad, avocado, ravigote sauce
HEIRLOOM TOMATO & BURRATA SALAD* \$17
tomato basil vinaigrette, arugula, grilled focaccia
VEGAN OPTION AVAILABLE
ESCARGOTS EN CROUTE* \$17
mixed mushroom duxelle, garlic butter, puff pastry
SEARED SCALLOPS & ARTICHOKE* \$20 (+\$2)
lemon garlic beurre blanc
LITTLE GEM CAESAR* \$17
Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini
VEGETARIAN OPTION AVAILABLE
BABY BACK RIB BAO BUN \$18
housemade bun, kewpie mayo, sriracha hoisin glaze, Asian salad
NEW ORLEANS STYLE BBQ SHRIMP \$18
U/12 head-on shrimp served in cast iron skillet with garlic bread
CRAB & SHRIMP CAKE WITH FRIED GREEN TOMATOES \$17
remoulade, mixed lettuces

MAINS

1 ¼ LB BUTTER POACHED WHOLE MAINE LOBSTER & FRIED SHRIMP* \$43 (+\$8)
served butterflied, lemon garlic beurre blanc, Brabant potatoes, haricots verts
LIMITED QUANTITIES AVAILABLE
PANÉED GULF FISH WITH CRABMEAT* \$33
jalapeño hollandaise, baby potatoes, haricots verts
WHOLE CRISPY FISH* \$33
citrus chili sauce, jasmine rice
SURF & TURF \$43 (+\$8)
6 oz filet mignon, jumbo lump crab & shrimp cake, bearnaise, buttery mashed potatoes, DV
8 OZ SHORT RIB* \$42 (+\$4)
shiitake & pearl onion red wine sauce, three cheese grits, roasted baby heirloom carrots, goat cheese
12 OZ MUSTARD, WALNUT & HERB CRUSTED RACK OF LAMB* \$43 (+\$8)
mint-demi, buttery mashed potatoes, DV
HALF FRIED CHICKEN \$30 (-\$2)
served in an iron skillet with corn pudding, black eyed peas & collard greens medley, cojito cheese, housemade hot sauce
PRIME BONE-IN 12 OZ PORK CHOP* \$36 (+\$4)
mustard sauce, bourbon molasses sweet potatoes, collard greens
LOUISIANA CIOPPINO - IN ITS OWN POT* \$33
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine
PORTABELLA MUSHROOM NAPOLEON \$28 (-\$4)
zucchini, onion, eggplant, goat cheese, spinach, rosemary, balsamic glaze
VEGAN AVAILABLE

DESSERTS

WHITE CHOCOLATE BREAD PUDDING \$10
white and dark chocolate sauces
COCONUT CREAM PIE \$10
chocolate sauce, whipped cream
BOURBON PECAN PIE \$10
chocolate sauce, ice cream
GRAND MARNIER CRÈME BRÛLÉE* \$10
fresh fruit
FLOURLESS CHOCOLATE DECADENCE CAKE* \$10
almonds
SORBET & FRESH FRUIT* \$10

BREAD SERVICE \$6
basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE
NO SEPARATE CHECKS
MENU SUBJECT TO CHANGE
GRATUITY ADDED TO PARTIES OF 6 OR MORE