



COOLINARY MENU 2025

THREE COURSES \$53, \$58, OR \$66
(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* \$18
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* \$18
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 TOMATO \$17
remoulade, mixed lettuces

\$53 MENU

HALF FRIED CHICKEN \$28
served in an iron skillet with corn pudding, black eyed peas & collard greens medley, cojito cheese, housemade hot sauce

VEGETARIAN CIOPPINO* \$28
basil garlic tomato sauce, tofu, seasonal vegetables, linguine, parmesan
VEGAN OPTION AVAILABLE

\$58 MENU

PANÉED GULF FISH WITH CRABMEAT* \$34
jalapeño hollandaise, baby potatoes, haricots verts

WHOLE CRISPY FISH* \$34
citrus chili sauce, jasmine rice

8 OZ SHORT RIB* \$34
shiitake & pearl onion red wine sauce, three cheese grits, roasted baby heirloom carrots, goat cheese

PRIME BONE-IN 12 OZ PORK CHOP* \$34
mustard sauce, bourbon molasses sweet potatoes, collard greens

LOUISIANA CIOPPINO - IN ITS OWN POT* \$34
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, linguine

\$66 MENU

1 ¼ LB BUTTER POACHED WHOLE MAINE LOBSTER & FRIED SHRIMP* \$43
served butterflied, lemon garlic beurre blanc, baby potatoes, haricots verts
LIMITED QUANTITIES AVAILABLE

SURF & TURF \$43
6 oz filet mignon, jumbo lump crab & shrimp cake, bearnaise, buttery mashed potatoes, DV

12 OZ MUSTARD, WALNUT & HERB CRUSTED RACK OF LAMB* \$43
mint-demi, buttery mashed potatoes, DV

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

FLOURLESS CHOCOLATE DECADENCE CAKE* \$10
almonds

GRAND MARNIER CRÈME BRÛLÉE* \$10
fresh fruit

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