



CHRISTMAS EVE 2025

THREE COURSES \$82 AND UP
FOUR COURSES \$89 AND UP

SOUPS

CREAMY SHRIMP BISQUE*

SHRIMP, CHICKEN & ANDOUILLE GUMBO

VEGAN GINGER, COCONUT, CARROT, SWEET POTATO SOUP

APPETIZERS & SALADS

SEAFOOD MARTINI*

lobster, crab, shrimp, creole potato salad, avocado, ravigote sauce

CAESAR SALAD*

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

VEGETARIAN OPTION AVAILABLE

BEET, WALNUT, & GOAT CHEESE SALAD*

golden beets, purple beets, arugula, mixed lettuce, pickled red onion, creamy dijon vinaigrette

VEGAN OPTION AVAILABLE

SEARED SCALLOPS & ARTICHOKE*

lemon garlic beurre blanc

PELICAN CLUB BAKED OYSTERS*

applewood smoked bacon, parmesan, garlic herb butter

VIETNAMESE PORK & MUSHROOM SPRING ROLLS

lettuce, jalapeños, fresh herbs, nuoc cham sauce

ESCARGOTS EN CROUTE*

mixed mushroom duxelle, garlic butter, puff pastry

NEW ORLEANS STYLE BBQ SHRIMP*

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

MAINS

PANÉED GULF FISH WITH CRABMEAT*

jalapeño hollandaise, baby potatoes, haricots verts

WHOLE CRISPY FISH*

sweet citrus chili sauce, jasmine rice

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

marchand de vin, buttery mashed potatoes, DV

12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$8)

mint-demi glace, buttery mashed potatoes, dv

FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL

pepper jelly glaze, roasted squash, collard greens

PRIME PORK CHOP*

mustard sauce, bourbon molasses sweet potatoes, collard greens

HALF FRIED CHICKEN

served in an iron skillet with corn pudding, black eyed peas & collard greens medley, cojito cheese, housemade hot sauce

LOUISIANA CIOPPINO - IN ITS OWN POT*

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

VEGAN OR VEGETARIAN OPTION AVAILABLE

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

COCONUT CREAM PIE

chocolate sauce, whipped cream

BOURBON PECAN PIE

chocolate sauce, ice cream

CHOCOLATE DECADENCE CAKE*

almonds, caramel drizzle

GRAND MARNIER CRÈME BRÛLÉE*

fresh fruit

SORBET & FRESH FRUIT*

LAGNIAPPE

bourbon spiked egg nog

*GLUTEN FREE AVAILABLE

PLEASE INFORM SERVER OF ANY DIETARY RESTRICTIONS

PLEASE, NO SEPARATE CHECKS

GRATUITY ADDED TO PARTIES OF 5 OR MORE

MENU SUBJECT TO CHANGE