



DINNER MENU

THREE COURSES \$62 AND UP
FOUR COURSES \$69 AND UP
(À LA CARTE PRICES LISTED NEXT TO EACH ITEM)

SOUPS

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

APPETIZERS & SALADS

SEAFOOD MARTINI* \$19
lobster, crab, shrimp, creole potato salad, avocado, ravigote sauce
CAESAR SALAD* \$17
Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini
VEGETARIAN OPTION AVAILABLE
BEET, WALNUT, & GOAT CHEESE SALAD* \$17
golden beets, purple beets, arugula, mixed lettuce, pickled red onion, creamy dijon vinaigrette
VEGAN OPTION AVAILABLE
SEARED SCALLOPS & ARTICHOKE* \$22 (+\$3)
lemon garlic beurre blanc
PELICAN CLUB BAKED OYSTERS* \$18
applewood smoked bacon, parmesan, garlic herb butter
ESCARGOTS EN CROUTE* \$18
mixed mushroom duxelle, garlic butter, puff pastry
VIETNAMESE PORK & MUSHROOM SPRING ROLLS \$17
lettuce, jalapeños, fresh herbs, nuoc cham sauce
NEW ORLEANS STYLE BBQ SHRIMP* \$18
U/12 head-on shrimp served in cast iron skillet with garlic bread

MAINS

PANÉED GULF FISH WITH CRABMEAT* \$38
jalapeño hollandaise, baby potatoes, haricots verts
WHOLE CRISPY FISH* \$38
sweet citrus chili sauce, jasmine rice
12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* \$52 (+\$12)
mint-demi glace, buttery mashed potatoes, DV
PRIME PORK CHOP* \$38
mustard sauce, bourbon molasses sweet potatoes, collard greens
USDA "PRIME" BEEF RIBEYE* \$52 (+\$12)
trumpet mushroom, red wine sauce, buttery mashed potatoes, DV
FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL \$38
pepper jelly glaze, roasted squash, collard greens
HALF FRIED CHICKEN \$28 (-\$4)
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* \$38
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, linguine
VEGAN OR VEGETARIAN OPTION 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
CHOCOLATE DECADENCE CAKE* \$10
almonds, caramel drizzle
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
PLEASE INFORM SERVER OF ANY DIETARY RESTRICTIONS
PLEASE, NO SEPARATE CHECKS
GRATUITY ADDED TO PARTIES OF 5 OR MORE
MENU SUBJECT TO CHANGE