



## EASTER 2026 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 & LOBSTER RAVIGOTE\*

half avocado, mixed lettuces

ESCARGOTS EN CROUTE\*

mixed mushroom duxelle, garlic butter, puff pastry

CAESAR SALAD\*

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

CRISPY CALAMARI\*

soba noodle salad, curried aioli

### MAINS

PANÉED GULF FISH WITH CRABMEAT\*

jalapeño hollandaise, baby potatoes, haricots verts

CRAB AND SHRIMP CAKES BENEDICT

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

SEARED RARE AHI TUNA & CHINOIS SALAD\*

ginger soy glaze, avocado

SHRIMP & GRITS

traditional New Orleans bbq shrimp, creamy four cheese grits, crumbled bacon

WHOLE CRISPY FISH\*

sweet citrus chili sauce, jasmine rice

PORK GRILLADES & GRITS

slow cooked, smothered in "creole gravy," creamy four cheese grits

USDA "PRIME" BEEF RIBEYE (+\$8)\*

trumpet mushroom, red wine sauce, buttery mashed potatoes, DV

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

mint-demi, buttery mashed potatoes, asparagus

HALF FRIED CHICKEN

served in an iron skillet with corn pudding, black eyed peas & collard greens medley, 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

BOURBON PECAN PIE

chocolate sauce, ice cream

FLOURLESS CHOCOLATE DECADENCE CAKE\*

almonds, whipped cream

COCONUT CREAM PIE

chocolate sauce, whipped cream

GRAND MARNIER CRÈME BRÛLÉE\*

fresh fruit

SEASONAL SORBET\*

with fresh fruit

\*GLUTEN FREE AVAILABLE

NO SEPARATE CHECKS

MENU SUBJECT TO CHANGE

GRATUITY ADDED TO PARTIES OF 6 OR MORE