



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

ESCARGOTS EN CROUTE*

mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE*

lemon garlic beurre blanc

SEAFOOD MARTINI*

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

BEET, WALNUT & GOAT CHEESE SALAD*

arugula, mixed lettuce, pickled red onion, creamy dijon vinaigrette

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

NEW ORLEANS STYLE BBQ SHRIMP

jumbo shrimp served in cast iron skillet with garlic bread

MAINS

PANÉED GULF FISH WITH CRAWFISH ÉTOUFFÉE*

jalapeño hollandaise, brabant potatoes, haricots verts

SEARED RARE AHI TUNA & CHINOIS SALAD*

ginger soy glaze, avocado

WHOLE CRISPY FISH*

sweet citrus chili sauce, jasmine rice

CRAB AND SHRIMP CAKES BENEDICT

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

PORK GRILLADES & GRITS

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

HALF FRIED CHICKEN

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

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

mint-demi, buttery mashed potatoes, asparagus

USDA "PRIME" BEEF RIBEYE*

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

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