



RESTAURANT WEEK MENU 2026
THREE COURSES \$56 AND UP
(CHOICE OF APPETIZER OR SALAD, MAIN AND DESSERT)
A 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* \$17

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

HEIRLOOM TOMATO, BURRATA & WALNUT SALAD* \$17

arugula, mixed lettuces, pickled red onions, creamy basil vinaigrette

VEGAN OPTION AVAILABLE

ESCARGOTS EN CROUTE* \$18

mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE* (+\$3) \$20

lemon garlic beurre blanc

KOREAN PORK STEAM BUN \$16

kewpie mayo, sriracha & hoisin sauces, asian slaw

LITTLE GEM CAESAR* \$17

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

VEGETARIAN OPTION AVAILABLE

NEW ORLEANS STYLE BBQ SHRIMP* \$18

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

TUNA POKE* \$17

onions, avocado crema, mango, tortilla chips

ENTRÉES

HALF FRIED CHICKEN \$28

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

PRIME PORK CHOP* \$36

mustard sauce, bourbon molasses sweet potatoes, collard greens

WHOLE CRISPY FISH* \$36

citrus chili sauce, jasmine rice

PANÉED GULF FISH WITH CRABMEAT* \$36

jalapeño hollandaise, meunière, baby potatoes, DV

SEARED RARE AHI TUNA & CHINOIS SALAD* \$36

ginger soy glaze, avocado

LOUISIANA CIOPPINO - IN ITS OWN POT* \$36

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

VEGAN/VEGETARIAN OPTION AVAILABLE: \$28 À LA CARTE/\$49 PREFIX

SURF & TURF (+\$6) \$42

6 oz filet mignon, thai shrimp cake, lemongrass hollandaise, coconut cream scallion smashed red potatoes, DV

12 OZ MUSTARD, WALNUT & HERB CRUSTED RACK OF LAMB* (+\$10) \$46

mint-demi, buttery mashed potatoes, DV

1 LB WHOLE MAINE LOBSTER & FRIED SHRIMP* (+\$8) \$44

served butterflied, lemon garlic beurre blanc, baby potatoes, haricots verts

LIMITED QUANTITIES AVAILABLE

USDA "PRIME" BEEF RIBEYE* (+\$10) \$46

trumpet mushrooms, red wine sauce, 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 \$5

basket of our homemade focaccia bread and butter

**GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE
NO SEPARATE CHECKS*

GRATUITY ADDED TO PARTIES OF 6 OR MORE