



RESTAURANT WEEK MENU 2026

THREE COURSES \$56 AND UP
(CHOICE OF APPETIZER OR SALAD, MAIN AND DESSERT)
À 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

TOMATO, AVOCADO & BURRATA SALAD* \$17
arugula, evoo basil vinaigrette, toasted focaccia
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, house pickled vegetables

LITTLE GEM CAESAR* \$17
Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini
VEGETARIAN OPTION AVAILABLE

TUNA POKE* \$17
onions, avocado crema, mango, tortilla chips

THAI SHRIMP CAKE & FRIED GREEN TOMATO \$17
sriracha aioli, mixed lettuces

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, plantains, 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

NO SEPARATE CHECKS

MENU SUBJECT TO CHANGE

GRATUITY ADDED TO PARTIES OF 6 OR MORE