

SEASONAL FEATURES

APPETIZERS

ROASTED OYSTERS (4) 13
creole butter; add \$3 each

SHRIMP & CRAWFISH SAUTE EN CROUTE 18
cajun holy trinity, white wine, puff pastry

ENTREES

SEARED REDFISH CRAB AU GRATIN 28
andouille sausage and corn maque choux

ETOUFFEE 28
shrimp, crawfish, rice

SURF & TURF NEW ORLEANS-STYLE 32
sliced beef tenderloin 6oz, fried oysters, cheesy polenta,
chipotle choron sauce
(sub 9oz sliced beef tenderloin add 7)

DESSERT

BANANA FOSTER BREAD PUDDING 8
bourbon caramel sauce, pecan praline