

SMALL PLATES

NEW ORLEANS STYLE BBQ SHRIMP

BLACK PEPPER, LEA & PERRINS, GRILLED PERSILLADE BREAD 17

JUMBO LUMP CRAB CAKE

CRISPY CAPERS, REMOULADE, CELERIAC, CAJUN CAVIAR 18

NATCHITOCHEs PRIME MEAT PIES

ESPELETTE CREME FRAICHE 11

SMOKED BONE MARROW

SPICY BBQ SAUCE, GRILLED CORN RELISH, GRILLED BRIOCHE 17

CRISPY PORK BELLY

SOY AND PECAN GLAZE, PICKLES, CELERY ROOT PUREE, CHIVES
12

STUFFED AND ROASTED QUAIL

FOIE GRAS BOUDIN, STEWED GREENS, TURNIP PUREE, RADISH 14

FROMAGE AND CHARCUTERIE

ARTISANAL BOARD

PORK RILLETTES, SLICED SERRANO HAM, CHEF'S CHOICE CHEESE,
GRILLED CIABATTA BREAD, TOASTED PUMPKIN SEEDS,
CRANBERRIES, ROASTED PECANS, HOUSE MADE JAM, BLACK FIG &
HONEY PUREE 21

GULF OYSTERS (1/2 DOZ)

FRIED

POTATO AND LEAK PUREE,
CAJUN CAVIAR, SPRING
GARLIC 15

RAW

CREOLE CHAMPAGNE
MIGNONETTE, CAJUN
CAVIAR 14

ROASTED

CREAMED SPINACH,
BACON, BLUE CRAB,
HERBED BREADCRUMBS 16

SMOKED

CORN AND PARMESAN
CRUST, TASSO
MARMALADE, HERB
BUTTER 15

RAW / CHILLED SEAFOOD

BOILED SHRIMP

5 JUMBO SHRIMP, COCKTAIL, REMOULADE 16

TUNA TARTARE

GINGER, KOREAN SOY GLAZE, SESAME, AVOCADO, RICE
CRACKER 15

JUMBO LUMP CRAB MAISON

TOSSED IN CREOLE MAISON SAUCE, LAVASH CRACKERS 15

LOUISIANA SELECT CRAB FINGERS

HONEY, CAYENNE, GREEN ONION MARINADE 1/2 LB 30 1/4 LB 17

SOUPS

CRAB BISQUE

LOUISIANA BLUE CRAB, CREOLE SEASONING, FINES HERB 8

SOUP DU JOUR

CHEF'S CHOICE OF DAILY SOUP 8

SALADS

CAESAR

PETITE GREEN LEAF LETTUCE, KALAMATA OLIVES, AGED
MANCHEGO, BRIOCHE CROUTONS 8

WEDGE SALAD

SMOKED BACON, BELLAMY BLUE CHEESE, BABY HEIRLOOM
TOMATOES, CHIVES 8

GREENS SENSATION SALAD

SENSATION VINAIGRETTE, PECORINO-ROMANO, ALMOND
CRUMBLE 9

HEIRLOOM TOMATO SALAD

BALSAMIC VINAIGRETTE, TOMATILLO, AUSTRALIAN FETA
CHEESE, BASIL 9