



mardi gras menu

SPECIAL NOLA FEATURES FEB 1 – FEB 13

TO START

GUMBO FRIES 15

creole seafood gumbo over house kennebec fries, chives

CHOWDER FRIES 14

roe clam chowder over house kennebec fries, chives

OYSTERS ON THE HALF SHELL MKT

with house cocktail sauce, lemon

CAVIAR & BUBBLES 125

1oz siberian reserve black pearl caviar, blinis, crème fraîche, red onion, chive, hard-boiled egg, bottle of house champagne

ENTRÉE

FRIED SHRIMP PO BOY 17

fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll served with kennebec fries

FRIED OYSTER PO BOY 18

fried oysters, lettuce, tomato, pickles, remoulade sauce on a soft french roll served with kennebec fries

SEAFOOD GUMBO 22

onion, bell pepper, celery, tomato, okra, shrimp, crab, andouille sausage over white rice

BLACKENED MAHI SANDWICH + CAJUN FRIES 20

blackened mahi, lettuce, tomato, pickled onion, and tartar sauce on ciabatta served with cajun kennebec fries

CREOLE SEAFOOD BOIL 50

soft shell crab, black mussels, clams, wild shrimp, louisiana crawfish, yukon gold potatoes, white corn, andouille sausage, creole garlic butter sauce (serves 2+ people)

DESSERT

BANANAS FOSTER CRÈME BRULÉE GF 11

vanilla bean custard, flambéed bananas, rum, cinnamon

BIG EASY COCKTAILS

RAMOS GIN FIZZ 18

seagram's gin, lemon, lime, orange flower water, egg, cream

VIEUX CARRE 18

rittenhouse rye whiskey, hennessey cognac, benedictine, ango

SAZERAC 16

rittenhouse rye whiskey, absinthe, peychauds bitters

GRASSHOPPER 12

crème de menthe green, crème de cacao, cream, nutmeg