



Staff Favorite



Gluten Free

Appetizers

- Appetizer Platter ~** \$36
A combination of fried green tomatoes, cajun popcorn, and crab cakes (serves 3-4 guests)
- Crab Cakes ~** \$16
Two crab cakes sautéed and served over spring mix with remoulade sauce on the side
- Fried Green Tomatoes ~** \$13
Deep fried green tomatoes over remoulade sauce topped with arugula, roasted tomatoes and fried tasso ham
- Cajun Calamari ~** \$13
Tubes and tentacles seasoned in corn flour fried golden brown, tossed with a tangy blend of roasted and pickled peppers. Served with agrodolce and remoulade sauces
- Crawfish Pie ~** \$11
A traditional bayou dish: rich and spicy crawfish cream filling baked in a flakey crisp crust
- New Orleans Barbecue Shrimp ~** \$14
Traditional New Orleans BBQ shrimp drenched in sauce served with seasoned rice and French baguette
- Beef Carpaccio ~** \$14
Thinly sliced pepper encrusted beef served with white truffle aioli, arugula, fried capers, roasted tomatoes, parmesan reggiano, and crostinis.
- Cajun Popcorn ~** \$11
Fried crawfish tails served with our remoulade and cocktail sauces
- Eggplant Victoria ~** \$14
Fried eggplant medallions over creole piquant sauce and topped with jumbo lump crabmeat fresh basil, and hollandaise
- Smoked Salmon Dip ~** \$12
In-house smoked salmon blended with cream cheese and fresh herbs. Served with house made crostinis
- Crawfish Beignets ~** \$10
Crawfish tails, andouille sausage, tasso ham green onions, red bell and jalapeno peppers. served with sriracha tartar sauce
- Alli-gouda Mac & Cheese ~** \$11
Smoked gouda, cavatapi pasta, and alligator sausage topped with toasted panko breadcrumbs

Soup du Jour

Cup \$6.25 ~ Bowl \$11

- Monday** - Sweet Corn Clam Chowder
Tuesday - Sweet Corn Clam Chowder
Wednesday - Picayune Italian Chicken
Thursday - Picayune Italian Chicken
Friday - Roasted Red Pepper with Jumbo Lump Crabmeat

Soups & Salads

- Turtle Soup ~** cup \$6.25 bowl \$11
- Creole Gumbo ~** cup \$6.25 bowl \$11
- Red Beans and Rice ~** cup \$6.25 bowl \$11
- House Salad ~** al a carte \$7 with entrée \$6
Mixed greens, grape tomatoes, cucumber, dried cranberries, toasted almonds, and your choice of dressing (Vegetarian)
- Caesar Salad ~** al a carte \$7 with entrée \$6
Traditional caesar with homemade creamy caesar dressing, chopped romaine lettuce, and herbed baguette croutons
- Spinach Salad ~** al a carte \$8.5 with entrée \$7.5
Fresh baby spinach, spiced walnuts, dried cranberries, blue cheese, and cranberry sage vinaigrette
- Super Caesar Salad -** \$10
Add chicken - fried, blackened, or grilled \$6
Add crawfish tails - sautéed or fried \$9
Add shrimp - grilled, fried, boiled, or blackened \$9
Add fried oysters - \$10
Add salmon - blackened or grilled \$9
- Arugula Beet Salad ~** \$10
Pecan encrusted goat cheese atop a bed of arugula, accompanied by mandarin oranges roasted beets and blood orange vinaigrette
- Crawfish Bacon Salad ~** \$16
Fried crawfish tails with romaine, roasted tomatoes, feta, and a warm dijon bacon vinaigrette
- Salmon Salad ~** \$19
Maple glazed salmon filet atop mixed greens tossed in a cranberry sage vinaigrette with spiced walnuts, dried cranberries, blue cheese crumbles, feta cheese, bacon bits, and topped with potato straws

Oysters

- Louisiana Gulf Oysters ~** (1/2 dozen) \$12
Served on the half shell with cocktail sauce and horseradish
- Chargrilled Oysters ~** (1/2 dozen) \$14
Gulf oysters grilled with spicy ancho chili caramelized shallots, and lemon butter topped with breadcrumbs and parsley
- Oysters Bienville ~** \$15
Four oysters baked in a shrimp and mushroom cream sauce with crisp parmesan
- Oysters Rockefeller ~** \$16
Four oysters baked in a rich anise laced spinach and bacon stuffing topped with hollandaise sauce
- Oysters Any Way ~** \$16
Four baked oysters of any combination
- Fried Oysters ~** \$14
A half dozen corn flour dusted and deep fried oysters over sweet corn relish drizzled with balsamic maple glaze



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✦ Hand Cut Steaks ✦

- Filet Mignon** ~ Market Price
Grilled 8 oz. filet with dauphinoise potatoes
grilled asparagus and a port wine demi
- Ribeye Steak** ~ Market Price
Grilled ribeye with dauphinoise potatoes
sauteed broccolini and a garlic herb butter

✦ *Well done steaks - we are not responsible for the quality of the steak if ordered well done.*

✦ Seafood ✦

- Red Snapper en Papillote** ~ \$34
Red snapper, fresh tarragon, baby carrots
broccolini, jumbo lump crab meat, white wine
lemon butter jus, wrapped in parchment and
opened table side
- Jumbo Sea Scallops** ~ \$36
Seared scallops, wild mushroom herb & cherry
tomato risotto, asparagus, port wine reduction
sweet potato haystack
- Catfish Boudreaux** ~ \$21
Golden fried catfish fillet over seasoned rice
and vegetables topped with a crawfish cream
sauce
- Glazed Salmon Fillet** ~ \$23
Grilled salmon with sweet corn sauté, fresh
arugula, and a balsamic maple glaze
- Red Snapper Perez** ~ \$26
Blackened red snapper topped with our crawfish
étouffée served with seasoned rice, chives, and
fresh vegetable sauté
- Shrimp and Grits** ~ \$25
Jumbo shrimp sautéed with andouille sausage
tasso ham, shiitake mushrooms, and scallions
over local stone ground grits with smoked
cheddar
- "World Famous" Crawfish Étouffée** ~ \$19
Traditional bayou dish: crawfish tails simmered
in a rich creole stew of dark roux, celery, onions
and spices topped with seasoned rice
- Sea Bass** ~ Market Price
Grilled Seabass, sautéed arugula, roasted
fingerling potatoes, bacon gastrique cream
sauce ~ subject to availability

✦ Vegetables ✦

- Eggplant Royale** ~ \$18
Golden fried eggplant topped with sweet corn
relish and fresh arugula served with roasted red
pepper coulis and white truffle aioli (Vegetarian)
- Vegetable Plate** ~ 3 items \$18
Served with your choice of 3 lagniappes

✦ Beef, Pork, Fowl, & Lamb ✦

- Blackberry Barbecue Pork Chop** ~ \$26
Grilled fourteen ounce double cut pork chop
basted with blackberry barbecue sauce served
with dauphinoise potatoes and lemon chili
seared brussel sprouts
- Herb Chicken** ~ \$22
Herb encrusted oven roasted chicken with sweet
potato mash, green beans and black pepper
natural jus
- Rack of Lamb** ~ Market Price
Pecan BBQ glazed lamb rack, vegetable medley
alligouda mac and cheese and fried onion
garnish

✦ Pasta ✦

- Lobster Crabmeat Bowtie Pasta** ~ \$31
Lobster knuckle meat and jumbo lump crabmeat
tossed in sherry cream sauce with grape
tomatoes, portabella mushrooms, and spinach
- Seafood Newburg** ~ \$28
Linguini tossed with fresh shrimp, scallops, and
crabmeat in a rich newburg sauce, topped with
provolone cheese and baked golden brown
- Pasta Jambalaya** ~ \$29
An Owen Brennan's specialty: shrimp, chicken
crawfish, andouille sausage, tasso ham, tomatoes
and linguini tossed in a spicy cream sauce
- Voodoo Chicken Pasta** ~ \$19
Tender blackened chicken breast sautéed with
asparagus, creole stewed tomatoes, and penne
pasta tossed in roasted garlic cream sauce

✦ Lagniappes ✦

"A little something extra" \$7 each
Pick any three vegetables for \$18

- Sweet potato mash
- Sautéed shiitake mushrooms
- Sautéed broccolini
- Glazed baby carrots
- Alli-gouda mac and cheese
- Sweet corn sauté
- Creamed spinach
- Sautéed spinach
- Lemon chili seared brussel sprouts
- Stone ground grits with smoked cheddar
- Fresh potato and vegetable sauté
- Dauphinoise potatoes

Split your dish ~ \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses

✦ *Before placing your order, please inform your server if anyone in your party has a food allergy* ✦

✦ Eggs Benedict All Day ✦

Served with brabant potatoes

Classic Eggs Benedict ~ \$13

Soft poached eggs with house made canadian bacon on an english muffin topped with hollandaise sauce

Eggs Hussarde ~ \$15

Soft poached eggs with house made canadian bacon, fried green tomatoes, and marchand de vin sauce on an english muffin topped with hollandaise sauce

Eggs Victoria ~ \$14

Soft poached eggs with smoked salmon and capers on an english muffin topped with hollandaise sauce

Eggs Sardou ~ GF \$13

Soft poached eggs served in artichoke bottoms filled with creamed spinach and topped with hollandaise sauce

Crab Cake Benedict ~ \$24

Two soft poached eggs, jumbo crab cakes and english muffins stacked high, accompanied by piquant and hollandaise sauces

✦ Desserts ✦

All desserts are made in house from scratch.

Bananas Foster ~ \$13

A Brennan's original over ice cream flambéed table side

Jackson Square Bread Pudding ~ \$10

Myers's rum sauce topped with whipped cream

Beignets ~ \$6

Six golden brown beignets with powdered sugar and warm caramel sauce

Crème Brulée ~ GF \$6

Topped with fresh fruit

Phyllo Wrapped Brownie ~ \$11

Chocolate ganache brownie wrapped in phyllo dough and baked. Topped with vanilla ice cream and raspberry coulis

Maple Mascarpone Cheesecake ~ \$10

Served with walnut shortbread, candied bacon, and a maple bourbon glaze

Key Lime Pie ~ \$7

Served with whipped cream topping

Memphis' "Best Sunday Brunch" ~ Seating from 9:30 am – 2:30 pm ~ LIVE MUSIC by the Lannie McMillan Jazz Trio ~

Accolades ~ "#1 Best Sunday Brunch" in Memphis Magazine, 21 years running and Memphis Most, 6 years running ~ **"Best Business Lunch"** Memphis Magazine ~ **"Best Overall"** and **"Best Entrée/Appetizer"** Germantown Taste of the Town ~ **"Best Cajun Creole"** Best of Memphis ~ **"#1 Best Bloody Mary 2013 "** in the State of Tennessee and **"#1 Best Bloody Mary 2014 "** in the City of Memphis Sponsored by ABSOLUT Vodka

Private Dining Rooms and Off-site Catering ~ Whether it is your place or ours, we will make it an event to remember! ~ We have 5 private dining rooms accommodating anywhere from 10-150 guests. We also have the availability to reserve the entire restaurant for large groups on a Sunday evening after 5 pm. Call our Private Dining Manager at (901) 761-0990 or our Catering Manager at (901) 826-8877 for details! ~