

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, and 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 & 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 ~** GF 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 ~** GF 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
- Chicken, Grape, and Almond Salad ~** \$14
Served on romaine lettuce with orange slices strawberries, and champagne vinaigrette
- Bayou Chicken Salad ~** \$14
Grilled, blackened, or fried chicken tenders over romaine lettuce, with bacon bits, cheddar cheese, hardboiled eggs, tomatoes, and your choice of dressing
- Salmon Salad ~** GF \$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
- Crawfish Bacon Salad ~** GF \$16
Fried crawfish tails with romaine, roasted tomatoes, feta, and a warm dijon bacon vinaigrette
- Cobb Salad ~** GF \$14
Mixed greens, grilled chicken, avocado tomatoes, eggs, cucumbers, bacon, and cheddar cheese with your choice of dressing

Oysters

- Louisiana Gulf Oysters ~** GF (½ dozen) \$12
Served on the half shell with cocktail sauce and horseradish
- Chargrilled Oysters ~** (½ 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 ~** GF \$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 ~** GF \$14
A half dozen corn flour dusted and deep fried oysters over sweet corn relish drizzled with balsamic maple glaze

✦ Hand Cut Steaks ✦

Filet Mignon ~ GF Market Price
Grilled 8 oz. filet with dauphinoise potatoes
grilled asparagus and a port wine demi

Ribeye Steak ~ GF Market Price
Grilled ribeye with dauphinoise potatoes
sautéed broccolini and a garlic herb butter

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

✦ Entrées ✦

Fried Shrimp ~ \$19
Six breaded and fried jumbo shrimp with french
fries, agrodolce and remoulade sauces

Catfish Boudreaux ~ \$21
Golden fried catfish fillet over seasoned rice
and vegetables topped with a crawfish cream
sauce

Red Snapper Perez ~ \$26
Blackened red snapper topped with our crawfish
étouffée served with seasoned rice and fresh
vegetable sauté

Shrimp and Grits ~ GF \$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

Pasta Jambalaya ~ \$29
An Owen Brennan's specialty: shrimp, chicken
crawfish, andouille sausage, tasso ham, tomatoes
and linguini tossed in a spicy cream sauce

Seafood Newburg ~ \$27
Linguini tossed with fresh shrimp, scallops, and
crabmeat in a rich newburg sauce, topped with
provolone cheese and baked golden brown

Vegetable Plate ~ 3 items \$18
Served with your choice of 3 lagniappes

Voodoo Chicken Pasta ~ \$19
Tender blackened chicken breast sautéed with
asparagus, creole stewed tomatoes, and penne
pasta tossed in roasted garlic cream sauce

✦ Soup du Jour ✦

Cup \$6.25 ~ Bowl \$11

Monday - Sweet Corn Clam Chowder

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Wednesday - Picayune Italian Chicken

Thursday - Picayune Italian Chicken

Friday - Roasted Red Pepper with Jumbo Lump
Crabmeat

✦ Burgers & Sandwiches ✦

*A half pound of Claybrook Farms
grass fed black angus ground beef.*

Creole Burger ~ \$15

Trinity stuffed burger patty, brioche bun, house
pepper jelly, goat cheese and shredded iceberg
lettuce. This burger placed 1st in Memphis
Burger Fest 2016 specialty category!

Reuben ~ \$13

Corned beef or turkey on marbled rye with
sauerkraut, swiss cheese, and remoulade
dressing

Chicken Salad Sandwich ~ \$11

Our chicken, grape, and almond salad on a
croissant with green leaf lettuce and tomato

Chicken Sandwich ~ \$12

Served grilled, blackened, or fried with lettuce,
tomato, pickle, and remoulade on brioche bun

Brennan's "BLT" ~ \$12

Fried green tomatoes, bacon, shredded lettuce
remoulade, and dijon mustard served on brioche
bun

Smoked Turkey Sandwich ~ \$11

Topped with avocado, applewood smoked
bacon, lettuce, tomato, & provolone finished
with a garlic aioli on croissant

✦ Po' Boys ✦

*A New Orleans favorite: served on a Gambino's Bread
with green onion dressing, shredded lettuce, tomato,
and pickle*

Shrimp Po' Boy \$13

Oyster Po' Boy \$16

Crawfish Po' Boy \$14

Fried Catfish Po' Boy \$13

Crab Cake Po' Boy with remoulade \$15

Blackened Red Snapper Po' Boy \$15

✦ Lagniappes ✦

"A little something extra" \$7 each

Pick any three vegetables for \$18

Sweet potato mash GF

Sautéed broccolini GF

Glazed baby carrots GF

Alli-gouda mac and cheese

Sweet corn sauté GF

Creamed spinach GF

Sautéed spinach GF

Lemon chili seared brussel sprouts GF

Stone ground grits with smoked cheddar GF

Fresh potato and vegetable sauté GF

Sautéed shiitake mushrooms GF

Dauphinoise potatoes GF

✦ *Lunch Specials* ✦

- French Dip Monday ~** \$13.5
Shaved prime rib on a hoagie roll with horseradish sauce, au jus, and french fries
- Tilapia Tuesday~** \$14
Blackened tilapia over sweet corn sauté with pineapple beurre blanc
- Shrimp Wednesday ~** \$13.5
Fresh gulf shrimp with spinach, artichoke hearts and tomatoes over penne pasta
- Piccata Thursday ~** \$13
Sautéed chicken breast with lemon and capers over linguini with dried tomatoes, mushrooms and green onions
- Catfish Thursday~** \$16
Fried catfish fillet over seasoned rice and vegetables topped with crawfish cream sauce
- Red Snapper Perez Friday ~** \$19
Blackened red snapper topped with our crawfish étouffée served with seasoned rice, chives, and fresh vegetable sauté

✦ *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

✦ *Executive Express Lunch* ✦

Served with a half house salad, half caesar salad or cup of soup

- Pasta Jambalaya ~** \$19
An Owen Brennan's specialty: shrimp, chicken andouille sausage, tasso ham, tomatoes, onions peppers, and linguini in a spicy cream sauce
- Red Beans and Rice ~** \$11
Red beans slow cooked with ham hocks and andouille sausage with seasoned rice
- "World Famous" Crawfish Étouffée ~** \$14
A traditional spicy cajun stew with crawfish tails and seasoned rice
- Shrimp Creole ~** GF \$14
Tender shrimp stewed in a rich tomato sauce with onions and peppers then topped with seasoned rice
- Stuffed Eggplant ~** \$17
Two slices of roasted eggplant topped with shrimp, crabmeat, and eggplant stuffing served with étouffée
- Voodoo Chicken Pasta ~** \$13
Tender blackened chicken breast sautéed with asparagus, creole stewed tomatoes, and penne pasta tossed in roasted garlic cream sauce

Laissez Bon Temps Rouler!

✦ *Desserts* ✦

All desserts are made in house from scratch.

Ask your server for details.

- Bananas Foster ~** \$13
- Jackson Square Bread Pudding ~** \$10
- Beignets ~** \$6
- Crème Brulée ~** GF \$6
- Phyllo Wrapped Brownie ~** \$11
- Maple Mascarpone Cheesecake ~** \$10
- Key Lime Pie ~** \$7

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"** Germentown 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! ~