



lunch

tidbits

Crab Cakes	25	Carpaccio*	20
NOLA BBQ Shrimp	18	Fried Green Tomatoes	15
Shrimp Cocktail	18	Eggplant Victoria	18
Fried Calamari	15	Gouda Mac	15
Crispy Creole Crawfish	17		
Charcuterie Plate	Market		

oysters

Fresh* ½ dozen / dozen	14 / 25
Char-Grilled ½ dozen	16
Bienville 4 each	17
Rockefeller 4 each	17

soups

7.50 / 12

Soup du Jour	Red Beans & Rice
Creole Gumbo	Turtle Soup

salads

Maple Glazed Salmon Salad* Blue Cheese Feta Cheese Cranberries Bacon Spiced Walnuts Potato Straws Cranberry Sage Vin.	20
Wedge Salad Iceberg Blue Cheese Crumbles Bacon Red Onion Garlic Tomatoes Blue Cheese Dressing	8 / 12
Cobb Bacon Egg Tomato Cucumber Avocado Cheddar	12
Caesar Herb Croutons	10
Spinach Spiced Walnuts Cranberries Bleu Cheese Cranberry Sage Vin.	12
Chicken, Grape & Almond Salad Romaine	16
Caprese Heirloom Tomato Mozzarella Basil Balsamic Glaze	14

Add-ons

Chicken 8	Lobster 18	Fried Oysters 10
Shrimp 9	Crawfish 12	Salmon* 11

Po' boys

House Made Pickle Spear | Choice of Kettle Chips, Fries or Creole Sweet Potato Fries

Creole Shrimp	16	Crawfish	16
Fried Oysters	17	Crab Cake	29
Coconut Crusted Grouper	18	Bourbon Beef Brisket	16
		Alligator Sausage	15

Parties of 6 or more will have an 18% Gratuity added.

No Separate checks for parties of 10 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Items subject to availability



executive lunch Served with Half Salad or Cup of Soup

Creole Shrimp	15	Crawfish Étouffée	16
Voodoo Pasta	16	Pasta Jambalaya	22
Shrimp & Grits	18	Beef Brisket	16

specials

Bayou Cheesesteak Monday	16	Picatta Thursday	19
Taco Tuesday	16	Cuban Friday	16
Shrimp Pasta Wednesday	16		

Handhelds

House Made Pickle Spear | Choice of Kettle Chips, Fries or Creole Sweet Potato Fries

Muffuletta Mortadella Salami Provolone Olive Relish Sesame Bun	16
Bacon Cheeseburger* LT Chipotle Mayo Cheddar Brioche	17
Smoked Turkey Sandwich LT Chipotle Mayo Bacon Swiss Avocado Wheat	15
Blackened Chicken & Brie Mango Chutney Red Onion Brie Ciabatta	14

fins and fowl

Brennan's Tenders Fries	17
Voodoo Chicken Pasta Asparagus Tomatoes Penne Roasted Garlic	25
Shrimp Creole Peppers Onions Rice	23
Catfish Boudreaux Crawfish Cream Sauce	24
Blackened Redfish Perez Crawfish Étouffée	29
Shrimp & Grits Tasso Ham Shiitake Delta Grind Grits Andouille	29
Classic Crawfish Étouffée Rice	24
Pasta Jambalaya Chicken Shrimp Andouille Tasso Linguini Crawfish	33

hand-cut beef

Filet* Dauphinoise Brandy Peppercorn Sauce Brussels	55
Ribeye* Collard Greens Garlic Mashed Potatoes Marchand de Vin	52
Add Oscar* Asparagus Crabmeat Hollandaise	16

eggs all served with house made English muffins

Classic Benedict* Canadian Bacon Hollandaise	16
Hussarde* Canadian Bacon Fried Green Tomatoes Wine Sauce Hollandaise	17
Crab Cake Benedict* Piquant Sauce Crab Cake Hollandaise	32
Eggs Victoria Smoked Salmon Capers Muffin Hollandaise	19

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