



# EASTER 2024 MENU

THREE COURSES \$75 AND UP (PER PERSON)

## ADD A SOUP (+\$7.50)

SHRIMP, CHICKEN AND SAUSAGE GUMBO

CREAMY SHRIMP BISQUE

VEGAN CARROT COCONUT GINGER SOUP\*

## APPETIZERS & SALADS

ESCARGOTS EN CROUTE\*

truffled mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE\*

lemon garlic beurre blanc

JUMBO LUMP CRAB & SHRIMP RAVIGOTE\*

half avocado, mixed lettuces

MIXED LETTUCES & ARUGULA "WEDGE"\*

creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, pepitas

*VEGETARIAN/VEGAN OPTION AVAILABLE*

CRISPY CALAMARI\*

soba noodle salad, curried aioli

LITTLE GEM CAESAR

parmesan crisps, boquerones anchovies, cheesy toast

*VEGETARIAN OPTION AVAILABLE*

PELICAN CLUB BAKED OYSTERS\*

applewood smoked bacon, parmesan, garlic herb butter

TUNA POKE

onions, avocado crema, mango, tortilla chips

NEW ORLEANS STYLE BBQ SHRIMP

jumbo shrimp served in cast iron skillet with garlic bread

## MAINS

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT\*

jalapeño hollandaise, meunière, baby potatoes, DV

SEARED RARE AHI TUNA & CHINOIS SALAD\*

ginger soy glaze, avocado

WHOLE CRISPY FISH\*

citrus chili sauce, jasmine rice

CRAB AND SHRIMP CAKES BENEDICT

english muffin, crab & shrimp cakes, poached eggs, tasso gravy, aged cheddar stone ground grits

PORK GRILLADES & GRITS

slow cooked, smothered in "creole gravy," aged cheddar stone ground grits

BELL & EVANS HALF FRIED CHICKEN

served on an iron skillet with sweet onion and corn pudding, chinois slaw, lavender spicy honey

MUSTARD & HERB CRUSTED RACK OF LAMB (+\$8)

mint-demi, buttery mashed potatoes, DV

WILD LOUISIANA SHRIMP & GRITS\*

exotic mushrooms, crispy bacon, aged cheddar stone ground grits

8 OZ CENTER CUT FILET MIGNON (+\$8)\*

marchand de vin, buttery mashed potatoes, DV

TRIO OF DUCK\* (+\$2)

pan seared duck breast, crispy duck confit and duck liver dirty rice, braised fennel, ginger orange sauce

LOUISIANA CIOPPINO - IN ITS OWN POT\*

basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine

*VEGETARIAN/VEGAN OPTION AVAILABLE*

## DESSERTS

WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

BOURBON PECAN PIE

chocolate sauce, ice cream

FLOURLESS CHOCOLATE DECADENCE CAKE\*

almonds, whipped cream

COCONUT CREAM PIE

chocolate sauce, whipped cream

GRAND MARNIER CRÈME BRÛLÉE\*

\*GLUTEN FREE AVAILABLE

PLEASE, NO SEPARATE CHECKS.

MENU SUBJECT TO CHANGE

GRATUITY ADDED TO PARTIES OF 6 OR MORE