

Oyster Bar Menu

Served from 2:30 pm – till

Fruits de Mer

A fresh selection of fresh shucked Louisiana and Import oysters, jumbo shrimp, ceviches and mussels.

La Côte 42 Grand 27 The Platter 17

Trio of Ceviches *chef's daily selection* 8

Shrimp Cocktail *house made cocktail sauce* 13

Fresh Shucked Oysters on the Half Shell

Louisiana

Half dozen 7 Dozen 13

Import Varieties

Daily Selection

Premier Plates

Duck & Andouille Gumbo *Chef's Granny's Recipe* 7

Charbroiled Oysters *Herbsaint spinach, parmesan crust* 9

Oyster Bienville *mushroom bacon and parmesan crusted* 9

½ and ½ *half charbroiled and half bienville* 9

Oyster Shooters *cocktail sauce oysters and pepper vodka* 12

Crab Tasso Sweet Corn Chowder 7

Jumbo Lump Crabmeat *mache, candied pecans, stone fruit cane vinaigrette* 15

Chop *romaine, spinach, apple, smoked bacon, warm brie vinaigrette* 7

Plats Principaux

Glazed Salmon *Tabasco® & Steen's® cane syrup, roasted mirliton shrimp ragout* 24

Fried Oyster Po Boy *baby spinach, apple smoked bacon, creole mustard aioli* 15

Kettles

New Orleans BBQ Mussels *garlic, abita beer, tomato and herbs* 19

Seafood Cataplana *market seafood, chorizo chipotle broth, crostini, garlic aioli* 23

There may be a risk associated with consuming raw shellfish as is in the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

Executive Chef Chuck Subra & Staff