



Dinner

Oyster Bar

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

La Côte Platter	42	Grand Platter	27	The Platter	17
Trio of Ceviches	<i>chef's daily selection</i>				8
Shrimp Cocktail	<i>house made cocktail sauce, lemons</i>				13

Fresh Shucked Oysters on the Half Shell

Louisiana

Half dozen	7	Dozen	13
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Import Varieties

Daily Selection

Premier Plates

Duck & Andouille Gumbo	<i>Chef's Granny's Recipe</i>	7
Crab Tasso Sweet Corn Chowder		7
Oyster Bienville	<i>mushroom bacon and parmesan crusted</i>	9
Charbroiled Oysters	<i>Herbsaint spinach, parmesan crust</i>	9
½ and ½	<i>half charbroiled and half bienville</i>	9
Cedar Smoked BBQ Shrimp	<i>goat cheese stone ground hominy grits</i>	9
Tuna Carpaccio	<i>cucumber ribbons and north shore strawberry vinaigrette</i>	7
Pork Belly	<i>mayhaw mostarda, wilted arugula</i>	9

Salads

Local Tomato	<i>local farms baby greens, key lime vinaigrette</i>	7
Chop	<i>romaine, spinach, apple, smoked bacon, warm brie vinaigrette</i>	7
Jumbo Lump Crabmeat	<i>mache, candied pecans, stone fruit cane vinaigrette</i>	15

Plats Principaux

Glazed Salmon	<i>Tabasco® & Steen's® cane syrup, roasted mirliton shrimp ragout</i>	24
Char grilled Lobster on the Half Shell	<i>roasted corn lobster beignets, pickled Mirliton slaw, spicy aioli</i>	34
Blackened Cowboy Rib-eye	<i>Bechnel farms spaghetti squash galette, house made worcestershire sauce</i>	38
Double Cut Ham Chop	<i>marshmallow sweet potato mash, bourbon molasses demi</i>	29
Pan Roasted Red Fish	<i>grilled local tomatoes, house made pickle jumbo lump crab ravigote</i>	32
Seared Tuna	<i>orange baby beet salad, fennel, arugula, lemon mosto olive oil</i>	29
Chicken and Dumplings	<i>brick chicken, braised rabbit dumplings, fresh local peas</i>	27
Whole Fish	<i>Abita braised mustard greens, smoked tomato butter emulsion</i>	30

Sides

<i>goat cheese stone ground hominy grits</i>	6	<i>marshmallow sweet potato mash</i>	6
<i>roasted mirliton shrimp ragout</i>	6	<i>roasted corn lobster beignets</i>	6

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