



## Lunch

### Oyster Bar

*A fresh selection of fresh shucked Louisiana and Import oysters, jumbo shrimp, ceviches 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>				12

### 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>Lujele 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
Olive Oil Poached Tuna	<i>baby greens, teardrop tomatoes, baby apples, pecan orange vinaigrette</i>	13
Torn Green Salad	<i>bib lettuce, artichokes, olives, capers, feta, garbanzo croutons, lemon olive oil</i>	9

### Platz Principaux

Glazed Salmon	<i>Tabasco® &amp; Steen's® cane syrup, roasted mirliton shrimp ragout</i>	18
NY Strip Steak	<i>Bechnel sweet tobacco onions, haricot vert</i>	19
Crispy Cannelloni	<i>grilled chicken, vegetable, basil cream, balsamic drizzle</i>	16
Cracklin' Crusted Pork Tenderloin	<i>marshmallow sweet potato mash, bourbon molasses demi</i>	18
Pecan Crusted Flounder	<i>lemon scented jumbo crab, grilled local tomato</i>	19
Pan Roasted Red Fish	<i>sweet corn jonny cake, abita braised mustard greens</i>	19

### Sandwiches

all served with house made chips

Crawfish Burger	<i>spicy smoked tomato aioli, baby arugula, lemon confit</i>	13
Kobe Burger	<i>roasted red pepper garlic aioli, house made pickles, petite house salad</i>	14
Fried Oyster Po Boy	<i>baby spinach, apple smoked bacon, creole mustard aioli</i>	13
Croque Madame	<i>ham, gruyere, Dijon cream, fried egg, petite house salad</i>	11

### 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>Bechnel sweet tobacco onions</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*