

DINNER MENU

STARTERS

SHRIMP REMOULADE

Chilled Gulf shrimp, deviled egg, pickled onion, grape tomatoes, radishes, capers, rémoulade, and crab boil pickles

SMOKED FISH TRIO

A medley of Gulf Coast smoked dips featuring yellowfin tuna, salmon, and snapper with fried saltines

SEA SCALLOPS

Lightly seared and served with grilled sweet corn, crispy pancetta, and chive oil

GULF CRAB CAKE

Served with rémoulade sauce and fried capers

BBQ SHRIMP

Gulf shrimp cooked in a lemongrass barbecue sauce and served with New Orleans French bread

CRABMEAT ST. FRANCIS

Baked lump crabmeat in a creamy seafood sauce with garlic buttered crostini

FRIED CALAMARI & SHRIMP

Served with fried peppers and roasted garlic & lime aioli

FRIED BRUSSEL SPROUTS

Tossed with spiced pecans, shaved parmesan, and Steen's cane syrup vinaigrette

ROASTED PORK BELLY

Served with stone ground grits and warm tomato relish

SALAD COURSES

CENTENNIAL SALAD

Tossed greens, hearts of palm, radishes, jalapeño croutons, pickled red onion, and Dijon vinaigrette

GARDEN DISTRICT SALAD

Fresh greens, grape tomatoes, cucumber, and shaved parmesan; served with your choice of buttermilk ranch, Roquefort, or Dijon vinaigrette

CAESAR SALAD

Fresh and charred romaine, shaved parmesan, white anchovies, Caesar dressing, and garlic crostini

GULF OYSTERS

FRESH OYSTERS ON THE HALF SHELL*

Served with cocktail sauce and champagne mignonette

CHARGRILLED OYSTERS

Flame-grilled with garlic butter and parmesan cheese

OYSTERS ROCKEFELLER

Half dozen, broiled with Herbsaint spinach

OYSTERS CASINO

Half dozen, broiled with smoked back bacon béchamel

OYSTERS LAPLACE

Half dozen, roasted with smoked Andouille crust

OYSTERS NELSON

Half dozen, crispy fried oysters with bacon hollandaise and Herbsaint spinach

OYSTER TRIFECTA

3 each of our Oysters Rockefeller, Casino, and LaPlace

SOUPS

BACK BAY BISQUE

Crabmeat, shrimp, and grilled corn relish

FILÉ GUMBO

Shrimp, crabmeat, Andouille sausage, and Mississippi Delta long grain rice

TONIGHT'S FEATURED ENTRÉES

CRAB-CRUSTED REDFISH

Panéed "on the half shell" with Lyonnaise potatoes and roasted asparagus

BLACK GROUPE

Pan-sautéed with a parmesan crust, Creole tomato butter, whipped potatoes, and charred broccolini

RED SNAPPER

Pan-fried with Andouille crust, Creole mustard hollandaise, Lyonnaise potatoes, and braised greens

BLACKENED YELLOWFIN TUNA*

Served with fried oysters, hot sauce hollandaise, risotto, and charred broccolini

LOUISIANA SHRIMP CREOLE

Gulf shrimp cooked in a spicy Creole tomato sauce with Mississippi Delta long grain rice

SEAFOOD PASTA

Gulf shrimp, crabmeat, sea scallops, asparagus, leeks, linguini, and scampi butter sauce

VIET-CAJUN SURF & TURF*

Grilled hanger steak with lemongrass barbecue shrimp, stone ground grits, and grilled corn

8OZ GRILLED FILET MIGNON*

ADD JUMBO LUMP CRABMEAT FOR ADDITIONAL CHARGE

Served with Béarnaise sauce, house Worcestershire, asparagus, and whipped potatoes

14OZ RIBEYE STEAK*

Served with sautéed mushrooms, black truffle butter, asparagus, and Lyonnaise potatoes

WOOD-GRILLED CHICKEN

Served with mushroom bordelaise, roasted vegetables, and whipped potatoes

14OZ PORK CHOP

Wood-grilled with peach barbecue sauce, braised greens, and sweet potato purée

GARDEN VARIETY RISOTTO

A selection of roasted vegetables served with creamy risotto

DESSERTS

SEA SALT CARAMEL & WHITE CHOCOLATE BREAD PUDDING

BANANA PUDDING CRÈME BRÛLÉE

KEY LIME PIE

BITTERSWEET CHOCOLATE SOUFFLÉ

**Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness.*

18% gratuity included for parties of 6 or more. \$2 charge for split plates.

All items are subject to change.