

STARTERS

SHRIMP REMOULADE

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

SMOKED SALMON DIP

Served with capers, pickled red onion, and dill crème fraîche

CRABMEAT ST. FRANCIS

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

FRIED BRUSSEL SPROUTS

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

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

SALADS

COAST COBB

Gulf shrimp, bacon, egg, avocado, blue cheese, grilled corn relish, green onions, fresh greens, and red wine vinaigrette

SOUTHERN WALDORF

Warm grilled chicken, bacon, apples, roasted pecans, blue cheese, fresh greens, and Steen's cane syrup vinaigrette

CAJUN FRIED CAESAR SALAD

Fried shrimp, calamari, and assorted peppers tossed with an oversized Caesar salad

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

SOUPS

BACK BAY BISQUE

Crabmeat, shrimp, and grilled corn relish

FILE GUMBO

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

FEATURED BRUNCH

EGGS BENEDICT

Poached eggs, smoked back bacon, English muffins, and hollandaise; served with fresh fruit and Brabant fingerling potatoes

EGGS BORDELAISE

Smoked back bacon and eggs on toast with mushroom bordelaise and hollandaise sauces; served with fresh fruit and Brabant fingerling potatoes

LOUISIANA CRABCAKES BENEDICT

Poached eggs, crispy pancetta and bacon hollandaise; served with Brabant fingerling potatoes and fresh fruit

GULF COAST OMELET

Shrimp, back-fin lump crabmeat, asparagus, and tarragon crème fraîche

ACADIAN OMELET

Smoked Andouille, gruyère, mushrooms, and caramelized onions

SHRIMP & GRITS

Gulf shrimp cooked in a lemongrass barbecue sauce; served with stone ground grits and crispy pancetta

BUTTERMILK PANCAKES

Served with maple syrup and fresh fruit

ROASTED PORK BELLY

Served with braised greens, warm tomato relish, and stone ground grits

CRAB-CRUSTED REDFISH

Panéed "on the half shell" with crabmeat panko crust and charred broccolini

BLACKENED YELLOWFIN TUNA

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

GRILLED HANGER STEAK

Served with mushroom bordelaise, whipped potatoes, and roasted asparagus

**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.