

THE BLUE MARLIN

EYE-OPENERS

FRESH MIMOSA

7

CAJUN BLOODY MARY

7

IRISH COFFEE

7

STARTERS

SMOKED YELLOWFIN TUNA DIP

with deep fried saltines and pickled red onion

9

CRABMEAT ST. FRANCIS

baked in a creamy seafood sauce with garlic-buttered crostini

14

ROASTED PORK BELLY

smoked peach BBQ sauce and grilled corn relish

10

FRIED BRUSSELS SPROUTS

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

8

FILE' GUMBO

Gulf shrimp, crabmeat, andouille sausage

11

SALADS

CLASSIC CAESAR

fresh and charred Romaine, shaved parmesan, garlic crostini, Caesar dressing

8

GARDEN DISTRICT SALAD

fresh greens, grape tomatoes, cucumber, pickled red onion, shaved parmesan. Your choice of Dijon vinaigrette, buttermilk ranch, or Steen's cane syrup vinaigrette

8

FEATURED BRUNCH

EGGS BENEDICT

14

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

EGGS BORDELAISE

19

petite prime beef tenderloin medallions, poached eggs, and mushroom bordelaise sauce on toast; served with fresh fruit and Brabant potatoes

LOUISIANA CRAB CAKES BENEDICT

22

with poached eggs and bacon hollandaise; served with fresh fruit and Brabant potatoes

GULF COAST OMELET

18

Gulf shrimp, lump crabmeat, asparagus, and tarragon crème-fraiche; served with Brabant potatoes

ACADIAN OMELET

18

smoked andouille, gruyere, mushrooms, and caramelized onions; served with Brabant potatoes

GRILLADES AND GRITS

19

slow-roasted beef debris in red wine gravy; served with stone ground grits and topped with a poached egg

BUTTERMILK PANCAKES

13

classic homemade pancakes served with fresh fruit and bacon

CRAB-CRUSTED FISH OF THE DAY

28

panéed with crabmeat panko crust and roasted asparagus

BLACKENED YELLOWFIN TUNA

28

with hot sauce hollandaise, haricot verts, and Brabant potatoes

DESSERT

SEA SALT CARAMEL & WHITE CHOCOLATE BREAD PUDDING \$8 • TRIPLE CHOCOLATE MOUSSE \$8

**menu subject to change*