

HAND CRAFTED COCKTAILS

SD D
02-01-12

hurricane ~ pat o'brien's classic recipe with bacardi select 10

shanghai mule ~ absolut orient apple, ginger beer & fresh lime 8

mardi gras fizz ~ a twist on ramos' fizz with a dash of fire orchid elixir 8

n'awlins sweet tea ~ absolut wild tea, st. germaine, simple syrup & iced tea 8

noir manhattan ~ woodford reserve, noval black port, carpano antica sweet vermouth 10

kaffir gimlet ~ hangar one kaffir lime, fresh lime juice, simple syrup, up or on the rocks 9

hr bloody mary ~ absolut peppar, spicy mary mix, shrimp cocktail, tomolive 10

sazerac ~ the new orleans favorite since 1859 made with (ri)¹ whiskey 9



APPETIZERS

spinach-artichoke bake ~ seasoned lavash crackers 9.5

crawfish & andouille ravioli ~ house made pillows, fried okra, cajun cream 8

jumbo lump crab cake ~ blue crab, oriental honey mustard 11

ahi sashimi ~ seared-rare ahi tuna, sticky rice, cukes, wasabi 12

blackened dayboat scallops ~ creamy cucumber salad, remoulade 12.5

crabby stack ~ fried green tomatoes, jumbo lump crabmeat, creole sauce 10

crispy calamari basket ~ spicy asian bbq, toasted peanuts 9.5

chilled shrimp stack ~ freshly grated horseradish, bloody mary sauce 11

mussels mardi gras ~ steamed in creole spices, andouille, tomato, grilled baguette 9.5

gumbo ya-ya 4 / 6

smoked andouille sausage, chicken,
okra & southern veggies

lobster bisque 6 / 8

dave's incredibly rich & delicious
award-winning recipe

the hot-plate sampler platter 24
mussels mardi gras, blackened scallops,
crispy calamari basket



SALADS

house 5

honey-lemon chardonnay,
cucumber wrap, sunflower seeds

wedge 5.5 w/blue crab 10

smoked bacon, egg,
red onion, thousand island

classic caesar 5

romaine hearts, black olives, sourdough croutons

baby arugula 8

pears, figs, goat cheese, almonds, prosciutto, red onion, cherry-port vinaigrette

hellfire rock shrimp salad 14

spicy fried rock shrimp, candied pecans, tomato, blue cheese, buttermilk dressing

save room for:

DESSERT 6

seasonal cheesecake

vanilla bean creme brulee

king cake bread pudding

molten lava chocolate bomb

baked apple cobbler



SIDES

lobster mashers 7

red beans & rice 5

hand-cut fries 4

szechuan green beans 5

fried green tomatoes 4

WE SERVE MITCHELL'S ICE CREAM & SORBET



HOUSE SPECIALTIES

cedar planked salmon ~

slowly baked, lemon dill butter, whipped idahos, broccoli florets 19.5

fire grilled ginger soy salmon ~

edamame jasmine rice, julienne vegetable saute, caramelized sweet onions 19

stuffed brook trout ~

cornbread & andouille stuffing, red beans & rice, creole mustard 22

louisiana redfish ~

blackened, crawfish & andouille ravioli, fried green tomatoes, cajun cream sauce 23

chicken marsala ~

whipped potatoes, spinach, wild mushroom marsala sauce 17

voodoo salmon ~

bronzed fillet, crawfish risotto, fried green tomato, andouille cream 20.5

pan roasted shrimp & scallops ~

“blue point” lobster mashers, roasted garlic buerre blanc, green beans 23.5

centercut filet mignon ~

char-grilled, steamed asparagus, roasted garlic mashers, demi-glace 27

pan roasted grouper ~

rock shrimp jambalaya, steamed rice, creole mustard 25

champagne surf & turf ~

twin char-grilled tenderloin medallions w/cabernet demi-glace & five oz. lobster tail w/champagne cream, whipped potatoes, asparagus 32

steak creole ~

C.A.B.® sirloin, crawfish hash, fried okra, creole demi 21

BOWLS

lobster cavatappi 19.5

coldwater lobster, baby spinach, shiitakes, lobster cream, parmesan

noodle bowl 15

hearty broth w/ramen noodles,
roasted pork shoulder, crab dumplings,
shiitakes, scallion, lime and chili

szechuan seafood lo mein 19.5

dayboat scallops, tiger shrimp & salmon
w/stir-fried veggies & lo mein noodles
in a sweet & spicy glaze



TASTE OF N'AWLINS FEAST ~ 34.95

~ a heapin' platter of n'awlins favorites ~

steak creole, bourbon street shrimp & voodoo salmon
served with confetti rice & topped with a fried green tomato

