

SAMPLE LUNCH MENU

LOUISIANA OYSTERS ON THE HALF SHELL
1/2 DOZEN 5.00 DOZEN 8.00

Or, the way Dick Brennan Sr. likes to eat them ...

OYSTERS ON THE HALF SHELL WITH CAVIAR
1/2 DOZEN 10.00 DOZEN 16.00

CRAB FINGERS

Sautéed with garlic and lemon 6.00

REDFISH BISQUE 6.00

SEAFOOD GUMBO 6.00

NEW ORLEANS PO-BOYS

ENTRÉE SALADS

SPINACH SALAD
with pecan molasses vinaigrette 7.00

SHRIMP & CRABMEAT COBB 16.00

MARINATED GRILLED CHICKEN 11.00

ENTRÉES

BLACKENED GRILLED GULF FISH
*on a ragoût of local legumes, pickled pork and crab
broth* Market Price

GULF FISH IBERVILLE
*with a sauté of Gulf shrimp, oysters, artichoke hearts,
mushrooms, and lemon beurre blanc* 14.00

CHICKEN UNDER A BRICK
*rosemary & garlic crusted, on wild mushrooms,
escarole & brabant potatoes, with Béarnaise or
Marchands de Vin* 15.00

SAMPLE DINNER MENU

PLATEAUX DE FRUITS DE MER
*A selection of fresh shucked Oysters on the Half-Shell with
local caviar, Gulf Shrimp, Crab Fingers, Roasted Calamari
and Marinated & Seasonal Seafood Salads*

LE GRAND (for 2-4 ppl) 40.00
LE ROYALE (for 6-8 ppl) 80.00

BAKED OYSTERS: *Rockefeller, Bienville & Fonseca*
1/2 doz 8.00 doz 14.00

ASPARAGUS SALAD 7.00

DEVEILED STUFFED CRAB 7.00

SHRIMP REMOULADE 7.00

ENTREES

GULF FISH PECAN 17.00

REDFISH ON THE HALF SHELL 24.00

NEW ORLEANS BARBEQUE SHRIMP 20.00

FRIED SEAFOOD PLATTER 28.00

PANEED VEAL
WITH JUMBO LUMP CRABMEAT
served with fettuccine topped with grated Romano 25.00

16 oz ANGUS RIB-EYE
*with Pommes Frites & choice of
andouille steak sauce or Béarnaise* 29.00

DESSERT

BOURBON MILK PUNCH
*A New Orleans favorite! A thick, smooth blend
of bourbon and house-made ice cream* 6.00

DOUBLE CHOCOLATE BLONDIE 7.00

VANILLA POT DE CRÈME 6.00

TRADITIONAL NEW ORLEANS
BREAD PUDDING
*warm bread pudding baked with cinnamon and raisins,
topped with bourbon caramel and anglaise sauce* 6.00