

Dinner

Lunch

INTRODUCTION

Caramelized sea scallops, charred poblano butter, fried goat cheese grits ... 15

Lump crabcake Napoleon, grilled macque choux relish, wild roquette pistou ... 13

Broiled Louisiana oysters, smelt roe béchamel, dynamite chili butter ... 16

Chipotle broiled oysters, mushroom, spinach, smoked cheddar, crawfish pico ... 16

Steamed Prince Edward mussels, white wine garlic butter, pommes frites, Dijon aioli ... 14

Salmon Belly crudo, keta pearls, sticky rice balls, honey ginger ponzu, micro coriander ... 15

Seared Ahi tuna, mozzarella fritti, yellow tomato vinaigrette, avocado, micro basil, reduced balsamic ... 14

SOUP

Spotlight gumbo ... 10

Chef's soup of the evening ... MKT

Lump crab bisque, Louisiana mirliton, Sherry finish, roe garni ... 12

SALADS

Briquette Salad ... 9

baby market greens, eggplant caviar, fresh goat cheese, petite tomatoes, choice of dressing

Living bibb lettuce, Kurubuta pork belly, smoked bleu cheese, candied Louisiana pecans, Creole mustard vinaigrette ... 11

Steelhead house-lox, wild rocket, shaved fennel, lardons, dill crème vinaigrette ... 12

Charred kale, marinated white anchovies, grilled garlic baguette, Arbequina Romano vinaigrette ... 10

OFF THE GRILL

Visiting Whole Fish ... MKT

Charred poblano butter, popcorn rice dressing, purple fennel slaw

Alaskan Halibut Fillet ... 32

Heirloom pommes frites, glazed brussels sprouts, pistou beurre

Florida Sword ... 30

Bacon plantain mash, wilted market greens, jerked shrimp beurre noisette

Louisiana Redfish on the Half Shell ... MKT

Charred lemon butter, Belle River crawfish relish, heirloom pommes frites

Whole Greek Sea Bass ... 28

Fennel slaw, lemon garlic aioli, olive and caper misto

Peppercorn Crusted Strip ... 34

Charred kale salad, Bordelaise Yukon potatoes

Pork Porterhouse ... 26

Bleu cheese crust, fig demi glace, baby green beans, bacon plantain mash

8oz Filet Mignon ... 43

Maitre D' Butter, Demi Glace, Dauphinoise potatoes, glazed brussels sprouts

OUT OF THE PAN

Local Catch Meuniere ... MKT

Lump crabmeat, toasted walnut butter, popcorn rice dressing, poached haricot verts

Crispy Skin Steelhead Salmon ... 25

Gulf seafood and wakame salad, sweet chili glazed butter, local jasmine rice

Monktail and Chips ... 21

Dixie beer battered Maine monk fish, Heirloom fries, kale salad, malt vinegar tartar

Snapper Pontchartrain ... 32

lump crab meat, Hollandaise, Heirloom pommes frites, baby green beans

Angus Backstrap ... 42

Pan seared foie gras, smoked bleu cheese, fig demi glace, Dauphinoise potatoes

Veal Sweetbreads ... 23

Caper demi butter, popcorn rice dressing, wilted market greens

Lamb Shank Puttanesca ... 24

Fresh tomato and olive sauce, angel hair pasta, market herb gremolata

Shrimp Pasta Briquette ... 24

mushrooms, tomatoes, fresh rocket, pimentos, cream sauce

ENCORE

Warm Blueberry Walnut Corn Muffin ... 7

Thai basil lemon coulis, local vanilla ice cream

Molasses Factory Foster ... 10

Fresh roasted plantain, cinnamon rum butter, vanilla ice cream, French pain perdu

Bread Pudding Beignets ... 10

White chocolate, Louisiana pecans, demi Irish café au lait

New Orleans Fried Ice Cream ... 8

Local ice cream selection, market fruit pico, truffle honey, crispy tortilla

Meyer Lemon Cloud ... 9

Poached meringue, charred lemon Anglaise, fresh red berries, Cracked Caramel Dust

Dark Chocolate Crème Brule ... 8

Frangelico berries, fresh whipped cream

Make A Reservation



APR 24, 2018



7:00 PM



2 PEOPLE

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