



GRASSO'S MARDI GRAS

FEBRUARY 17TH, 2026

STARTERS

Louisiana Crawfish Bisque	\$14
Maryland Crab Cake with Mesclun Greens, Remoulade	\$24
½ Dozen Blue Point Oysters Rockefeller or Raw with Crème fraîche & Hot Horseradish	\$26
BBQ Grilled Shrimp & Andouille Sausage with Cheese Grits	\$22
Brussel Sprouts & Arugula Salad Caesar Dressing	\$14

SIDES

BBQ Pulled Pork Mac & Cheese	\$14
Cheddar Cheese Grits	\$14
Haricot Vert Almandine	\$14
Red Beans with Andouille Sausage & Jasmine Rice	\$14

ENTREES

Encrusted Catfish	\$42
Walnut & Panko Encrusted, Dijon Mustard Sauce, Jasmin Rice, Haricot Vert	
Blackened Swordfish	\$44
Lemon Beurre Blanc, Topped with Crabmeat, Cheddar Cheese Grits, Haricot Vert	
Seafood Jambalaya	\$38
PEI Mussels, Shrimp, Little Neck Clams, Andouille Sausage, Peppers, Jasmine Rice	
Bourbon Street Pork Shank	\$38
Slowly Braised, Andouille Sausage, Red Beans, Jasmine Rice	
½ Rack BBQ Pork Ribs	\$36
Slowly Cooked, Falls off the bone, Steak Fries	
Fettuccine Mardi Gras	\$34
Cajun Chicken, Shrimp, Andouille Sausage Touch of Cream, Touch of Garlic.	
Marinated Grilled Skirt Steak	\$45
Chimichurri Sauce, Red Beans with Andouille Sausage & Jasmine Rice	