



## STARTERS

Louisiana Crawfish Bisque	\$12
Maryland Crab Cake with Mesclun Greens, Remoulade	\$24
1/2 Dozen Blue Point Oysters Rockefeller or Raw with Caviar, Crème fraîche & Hot Horseradish	\$22
BBQ Grilled Shrimp & Andouille Sausage with Cheese Grits	\$20
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

Pecan Encrusted Flounder Panko, Garlic, Lemon, Butter White Wine Jasmin Rice, Haricot Vert	\$38
Blackened Swordfish Lemon Beurre Blanc, Topped with Crabmeat, Cheddar Cheese Grits, Haricot Vert	\$42
Seafood Jambalaya PEI Mussels, Shrimp, Little Neck Clams, Andouille Sausage, Peppers, Jasmine Rice	\$38
Bourbon Street Pork Shank Slowly Braised, Andouille Sausage, Red Beans, Jasmine Rice	\$38
1/2 Rack BBQ Pork Ribs Slowly Cooked, Falls off the bone, Steak Fries	\$34
Fettuccine Alfredo Cajun Chicken, Parmesan Cheese, Touch of Cream, Touch of Garlic.	\$30
Marinated Skirt Steak Dirty Rice	\$44