LUNCH DECEMBER 2025



Deviled Eggs, bacon jam, pickled mustard seeds | 10 GF

Beer-Battered Gulf Shrimp, green goddess | 15

Stuffed Blue Crab, Gulf Coast Américaine | 11

Chef's Selection Gulf Oysters, bbq mignonette, horseradish, cocktail sauce (6) 21 / (12) 40

Gumbo, andouille, chicken, grilled okra, rice | 14

Snapper Throats, Crystal aioli, celeriac rémoulade | 22 AGF

Crispy Beef Belly, shoestring potatoes, salsa macha verde, and carrot | 16 GF

Salad, baby tomatoes, pecorino, pickles, and croutons in black garlic ranch \mid 14 \lor

Bologna Panzanella, toasted cornbread, pistachio, chard | 18

Steak Salad, avocado, charred corn, tomato, fried onions, black garlic ranch | 20

Burger, ½lb. beef patty, house bun, lettuce, tomato, pickles, American cheese, bacon jam, fries | 18 Fish Sandwich, Southerleigh beer-battered flounder, grain mustard remoulade, fries | 17 East Texas Crawfish Roll, soft roll, celery, lettuce, trinity, crawfish, fries | 19 Chicken Sandwich, grilled or fried, lettuce, tomato, pickles, American cheese, Dukes mayo, fries | 16 Hot Chicken, Nashville-style, coleslaw, pickles, house bun, fries | 18

Winter Squash & Barley Risotto, glazed squash, cranberry gremolata | 24 v Cracker-Crusted Redfish, rice pilaf, jumbo blue crab butter | 39 Pork & Calabacita, smoked pork chop, stewed tomato, mole pipián | 33 GF Famous Pressure-Fried Half Chicken, mini biscuits, pickles, sweet hot sauce | 26 Southerleigh Spicy Shrimp Boil, 1lb. Gulf shrimp, sausage, corn, potatoes, boil butter | 45 GF

Crab Mac & Cheese, blue crab | 19

Crispy Fries | 8 GF, V

Creamed Corn, Neufchâtel | 11 v

Herb-Roasted Carrots, brown butter dukkah, hot honey, candied jalapeños | 13 GF, V

Sweet-and-Spicy Cornbread, whipped hot honey butter | 9 v

Weekend Biscuits, house-cultured butter, seasonal jam | 10 v

Carrot Cake, coconut, cream cheese icing, pumpkin seed brittle | 9
Chocolate Tart, chocolate cookie, bourbon caramel, and smoked marshmallow | 11





