



APPETIZERS

crawfish etouffee ~

rich & zesty w/dirty rice 13

ahi sashimi ~

seared-rare ahi tuna, sticky rice, wakeme, wasabi & soy 14

shrimp cocktail ~

freshly grated horseradish, bloody mary sauce 11

crispy calamari basket ~

spicy asian bbq, toasted peanuts 9.5

crab cake ~

lump crab meat, dave's slaw, oriental honey mustard 13

mussels mardi gras ~

andouille sausage, cajun tomato ragout, grilled baguette 10

blackened scallops ~

creamy cucumber salad, remoulade 12.5

crispy fried oysters ~

cornmeal crusted, jalapeno tartar, citrus salsa 9

oysters rockefeller ~

traditional 1899 new orleans recipe from antoine's 11



SOUP CALENDAR

gumbo ya-ya 5 / 7

chicken, smoked andouille,
okra & rice

lobster bisque 6 / 8

dave's incredibly rich &
delicious award-winning recipe

CUP 3

BOWL 5

monday ~ french onion

tuesday ~ chicken tortilla

wednesday ~ mushroom-barley

thursday ~ tomato-basil

friday ~ creamy seafood chowder

saturday ~ chef mark's weekend whim

SALADS

house 5

honey-lemon chardonnay,
cucumber wrap,
sunflower seeds

classic caesar 5

black olives,
sourdough croutons

wedge 5.5

smoked bacon,
egg, 1,000 island
w/blue crab 12

baby spinach 8

goat cheese, roasted beets, walnuts, red onion, balsamic reduction & lemon infused evoo

tuna nicoise 15

seared ahi, green beans, egg, tomato, olives, potato, white balsamic vinaigrette

hellfire crawfish salad 14

spicy fried crawfish, candied pecans, tomato, blue cheese, buttermilk dressing

chopped lobster 14

iceberg, lobster meat, bacon, kalamata olives, egg, crispy vidalia onions, 1,000 island

save room for: **DESSERT** 6

seasonal cheesecake
vanilla bean creme brulee
molten lava chocolate bomb
local apple cobbler
bananas foster

WE SERVE MITCHELL'S
ICE CREAM & SORBET



SIDES

"french onion" potato gratin n'awlins 5

lobster mashers 7

fried okra w/buttermilk dipping sauce 4

louisiana red beans & dirty rice 5

steamed asparagus 7

jalapeno cornbread
w/honey butter 4

HOUSE SPECIALTIES



voodoo salmon ~

grilled faroe island salmon, red beans & dirty rice, crawfish etouffee, fried green tomatoes 22

cedar planked salmon ~

faroe island salmon, lemon dill butter, whipped potatoes, broccoli florets 19.5

pan roasted shrimp & scallops ~

“blue point” lobster mashers, roasted garlic buerre blanc, green beans 23.5

herb crusted walleye ~

wild mushroom risotto, caramelized brussels sprouts & pancetta, sage brown butter 24.5

chicken marsala ~

whipped potatoes, spinach, wild mushroom marsala sauce 17

almond crusted tilapia ~

lobster basmati, julienne vegetables, citrus butter 21

bourbon street shrimp ~

black tiger shrimp, cajun tomato ragout, red beans & dirty rice 21

champagne surf & turf ~

twin medallions & a coldwater lobster tail, roasted garlic mashers, asparagus, veal demi & champagne butter 29.5

cajun redfish ~

cast iron blackened, cheddar-andouille mashers, garlic green beans, clarified butter & lemon 24

centercut filet mignon ~

char-grilled, garlic spinach, house mashers, demi-glace 27

creole strip steak ~

certified angus beef®,

“french onion” potato gratin, garlic spinach, creole demi 22



BOWLS

french quarter bouillabaisse 23

saffron-tomato broth, whitefish, scallops, shrimp, mussels & clams w/vegetables & potatoes

add a 5 oz. coldwater lobster tail 15

lobster cavatappi 19.5

chopped lobster meat, baby spinach, shiitakes, lobster cream, parmesan

szechuan seafood lo mein 19.5

tiger shrimp, scallops & salmon w/stir-fried veggies & lo mein noodles in a sweet & spicy glaze



TASTE OF N’AWLINS FEAST ~ 34⁹⁵

~ a heapin’ platter of n’awlins favorites ~

creole strip steak, bourbon street shrimp & voodoo salmon

served with red beans & dirty rice, fried green tomatoes, jalapeno cornbread



ERIC KENNEDY - GENERAL MANAGER

MARK CAMERON - EXECUTIVE CHEF

AN INCREASED DANGER OF FOOD-BORNE ILLNESS EXISTS
WHEN CONSUMING RAW OR UNDER-COOKED MEAT AND SEAFOOD

GUESTS WITH FOOD ALLERGIES, PLEASE ALERT YOUR SERVER