

## COCKTAILS

### FRENCH 79\* 16

Citadelle Gin, Passionfruit, Lemon, Crémant

### HURRICANE\* 17

Plantation White & Dark, Smith & Cross OFTD, Orange, Lime, Passionfruit, Grenadine

### SAZERAC MARTIN 17

Old Forester Rye, Demerara, Angostura & Peychaud's, Lucid Absinthe

### VIEUX CARRE 20

Old Forester Rye, Hennessy Cognac, Carpano Antica, Benedictine

### GRASSHOPPER 16

Tempus Fugit Crème de Menthe, Tempus Fugit Crème de Cacao, Mint, Heavy Cream

## SMALLS

### CRAB CAKE\* 11

Crab, Panko, Celery, Onions, Bell Pepper, Citrus Aioli

### FRIED OKRA 9

Okra, Flour, House-Seasoning

### SALTFISH HUSH\* 8

### PUPPIES

Saltfish, Shrimp, Cornmeal, Garlic, Onion, Cajun Aioli

### COCONUT CORN 7

### MUFFINS

Flour, Cornmeal, Brown Sugar, Coconut Flakes

### COLLARD GREENS 8

Collards, Ham Hocks, Carrots, Bell Pepper, Vinegar, Garlic, Onions

# LARGE

## FRIED CATFISH\* 16

Panko, Flour, House-Seasoning, Scoop Fries

## MUFFULETTA 17

Italian Cold Cuts, Spicy Chopped Giardinera, Swiss Cheese, Slider Buns, Dijonnaise

## CRAWFISH\* 20

Crawfish Tails, Parmesan Cream Sauce, Penne Pasta, Tomatoes, Baguette + Plantain Butter

## RED BEANS & RICE 17

Andouille Sausage, Red Kidney Beans, Garlic, Onions, Bell Pepper, House-Seasoning, Rice

## JAMBALAYA\* 23

Crab, Shrimp, Andouille Sausage, Chicken, Onions, Celery, Bell Peppers, Tomatoes, Cajun Seasoning, Rice

## GUMBO\* 25

Shrimp, Crab, Chicken, Andouille Sausage, Herb Rice

## OXTAILS 34

House-seasoning, Garlic, Peppers, Lima Beans

## SHRIMP, SAUSAGE\* 23

U10 Prawns, Andouille Sausage, Cajun, Tomato Sauce, Cheesy Grits

## FRY PLATTER\* 23

Fried Catfish • Saltfish Hush Puppies • Fried Okra • Fries



GLUTEN



EGG



DAIRY



SHELLFISH



VEGETARIAN

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized fruit or vegetables juices may increase your risk of foodborne illness if you have certain medical conditions