

# Arleana's

## MAINS

### BITES

#### OYSTERS\* 2 FOR 12 / 6 FOR 26 🍻

Chef's choice

#### PICKLED 13 🍻

- VEGAN OPTION AVAILABLE -

Cauliflower purée, pickled carrots, bell peppers, cornichones, olives, jalapenos, beet root purée

#### FRIED GREEN TOMATOES 15 🍻🍷

Panko breaded, corn salsa

#### CRAB CAKES 21 🍻🍷🍷

Panko breaded, citrus aioli

#### FISH BITES 14 🍻🍷

Panko breaded cod, fries, cajun aioli

#### CRAB GRATIN\* 17 🍻🍷🍷

Gruyère cheese, roasted artichoke, cajun béchamel, fries

### SMALLS

#### SALMON TARTARE\* 27 🍻🍷

Pickled purple cauliflower, wakame seaweed salad, roasted tomato, wasabi aioli, crostini

#### ROASTED EGGPLANT 25 🍻🍷

- VEGAN OPTION AVAILABLE -

Yucca root mash, curried chickpeas, pineapple habanero salsa

#### LAMB SKEWERS 27 🍻🍷

Pikliz, jalapeño yogurt, cilantro, herb rice

#### SOFTSHELL CRAB\* 23 🍻🍷🍷🍷

Brioche bun, cajun aioli, creamy pikliz slaw: Haitian pickled cabbage, yucca fries

#### HOUSE SALAD 15 🍷🍷

Spring mix, cilantro, marinated grape tomatoes, pickled cucumber, coconut cream, house vinaigrette

#### CURRY MUSSELS\* 22 🍻🍷🍷

Penn cove mussels, coconut curry sauce, plantain buttered bread, shaved carrot, fennel, cilantro

### LARGE

#### JUMBO SEAFOOD SALAD\* 33 🍷🍷

- VEGAN OPTION AVAILABLE -

Spring mix, jumbo prawns, dungeness crab, pea tendrils, cilantro, creamy papaya slaw, coconut flakes, fennel, onion, tomato, fried rice paper

#### FRIED CATFISH 31 🍻🍷

Corn maque choux, yucca root mash, peri peri sauce

#### BLACK COD\* 33 🍻🍷

Black lentil succotash, beurre blanc, cilantro

#### BLACKENED SALMON 33 🍻🍷

Corn soubise, okra, fried plantains, jalapeño strawberry corn salsa, cilantro

#### HALIBUT\* 41 🍷

Lemon parmesan pearl couscous risotto, habanero cream sauce, red wine berry compote

#### GUMBO\* 35 🍻🍷

Andouille sausage, chicken, crab, jumbo shrimp, herb rice

#### POULE NAN SOUS 30

Chicken hind quarters, bell pepper, onion, habanero, citrus, herb rice

#### CURRY GOAT 29 🍷

Coconut rice, roasted tomato, yogurt, pineapple salsa

#### OXTAILS 34 🍷

Creamy polenta, baby carrots, red wine sauce, chili oil

#### 8OZ WAGYU STEAK\* 55 🍻🍷

Spiced roasted tomato, yucca fries, balsamic cipollini, black truffle plantain butter, citrus aioli, tobacco onions

### SIDES

#### COCONUT CORN MUFFINS 6 🍷🍷

#### HOUSE FRIES & DIP\* 8 🍻🍷

#### HERB RICE 7 🍷🍷

#### COCONUT HERB RICE 8 🍷🍷

#### YUCCA ROOT MASH 8 🍻🍷

#### SAUCE 2

Pineapple habanero salsa, cajun aioli 🍷 OR citrus aioli 🍷

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





**HAPPY HOUR = TUE-FRI: 3PM-6PM**

**TUE-THU: 3PM-10PM | FRI: 3P-11PM | SAT: 4PM-11PM | SUN: 9AM-3PM**

**ARLEANASRESTAURANT.COM**