

Appetizers

Crispy Gourmet Fries— <i>select one style</i> : Garlic and Parmesan, Truffle and Parmesan, or Plain	\$5.50
Steamed Mussels in Shallot—and–White Wine Broth, with Crispy Dill Fries	\$12.50
Artisanal Cheeses (<i>daily selection</i>) served with Toast Points	\$13.95
Bacon-wrapped Gulf Shrimp served with a Creamy Corn Maque-Choux	\$9.95
Crawfish-stuffed Mushroom Caps in a Brandy Cream Sauce	\$8.95
Cream of Spinach—and–Collard Greens Dip with Toasted Flour Tortilla Chips	\$7.50
Flash-fried Calamari with Sirachi Aioli and Thai Cilantro Dip	\$9.95
Fried Green Tomatoes with Shrimp-and-Avocado Remoulade	\$10.95
Crab, Shrimp, and Crawfish Cake on a bed of Black-Eyed Pea Hummus and an Olive Tapenade	\$12.95
Crispy Goat-Cheese Cake and house-smoked Duck Confit in a Bourbon-Pecan Glaze with Caramelized Peaches	\$11.50
Jumbo Buttermilk-battered Fried Onion Rings, served with a Smoked Onion Sambal Aioli	\$7.95

Tuscan Style Pizza

The Marigny—Rosemary, Goat Cheese, and Caramelized Onions, with a Pineapple-Balsamic Drizzle	\$13.95
Traditional—Housemaid Marinara sauce and house made Mozzarella Cheese	\$11.95
Margarita—Roasted Tomatoes, Garlic, house made Mozzarella, with an Aged Balsamic Syrup and Basil Pesto	\$12.95
Prosciutto and Arugula Pizza with a Truffle Aioli and Parmesan Cheese	\$14.95

Salads

Fried Louisiana Oyster—and–Spinach Salad served with Strawberry Vinaigrette and Candied Pecans	\$11.95
Wedge Salad with Bacon, Red Onion, Tomatoes, Crumbled Bleu Cheese, and a Buttermilk Bleu Cheese Dressing	\$7.95
Warm Caprese Salad with sliced Grilled Tomatoes, house made Mozzarella and an Aged Balsamic Glaze	\$8.95
Caesar Salad—Romaine Hearts, Grated Parmesan Cheese, Garlic Herb Croutons, and a Creamy Caesar Dressing	\$8.95
Mixed Greens and Roasted Beets with a Creamy Balsamic Dressing and Crumble Feta	\$6.95

Add any of the following items to your salad:

Grilled, Blackened, or Fried Chicken Breast, Oysters, Shrimp, or Fish of the Day	\$5.95
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Soups

House made Gumbo of the Day	Cup \$6.25	Bowl	\$8.25
French Onion Soup		Cup	\$7.50
Soup of the Day	Cup \$6.25	Bowl	\$7.95

Pasta

Char-broiled Louisiana Oysters baked with Roasted Garlic and aged Reggiano Cheese over Fettuccini	\$18.95
Panéed Chicken with Alfredo Sauce over Fettuccini	\$17.95
Shrimp-and-Crab Scampi over Linguini	\$19.95
Marigny Meatballs with Linguini	\$14.95
Housemaid Vegetable Lasagna (<i>you may add our Sausage Marinara Sauce</i>)	\$17.95

Seafood

Almond-Crusted Trout with a Root Vegetable—and—Andouille Hash, Almandine Sauce	\$18.95
Grilled Salmon with a Bourbon BBQ Glaze, served with a Creamy Scallion Risotto	\$19.50
Blackened Redfish with a Creole Crawfish Cream Sauce, served over Southern Fried Rice	\$18.95
New Orleans—style BBQ Shrimp with Creamy Smoked-Gouda Grits and slow-cooked Collard Greens	\$18.50
Shrimp, Crabmeat, and Potato Au Gratin	\$22.50
Fried Seafood Platter— <i>Choose a style:</i> Oysters, Shrimp, Catfish, or a Combination Plate, served with your choice of two sides	\$17.50

Add any of the following to your Seafood Platter:

Crabmeat, Fried Soft-shell Crab, or Blackened Shrimp	\$5.95
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Meats

St. Louis Ribs, served with house made Macaroni-and-Cheese and slow-cooked Collard Greens	\$19.95
Southern Fried Chicken served with Red Beans and Rice, and Corn Fritters	\$16.95
Roasted Chicken with a Bourbon Butternut Squash—and–Sweet Potato Mash, topped with Crispy Onion Strings	\$18.95
New Zealand Lamb Osso Bucco, Red Wine Reduction and Green Chile Mash Potatoes	\$18.50

Po-Boys and Burgers

All Burgers and Po-Boys are served with your choice of Salad or Fries

The Frenchmen Po-Boy— Fried Green Tomatoes and Gulf Shrimp, dressed with lettuce, tomatoes, and our house made Remoulade Sauce \$11.95

Po-boys—*select one*: Fried Louisiana Oysters, Shrimp, Catfish, or Chicken Breast, dressed with lettuce, tomatoes, and our house made Remoulade Sauce \$10.95

Burgers—*choose one of the following preparations:* \$11.95

Wild Blue—Bleu Cheese, Sautéed Onions and Mushrooms, and Apple wood Bacon \$11.95

The Hickory—Topped with BBQ sauce, Bacon, Ham, and Cheddar Cheese \$11.95

Avocado Burger—Fresh Avocado, Goat-Cheese Spread, Caramelized Onions, and Sprouts \$11.95

Sides

Butternut Squash—and–Sweet Potato Mash; Roasted-Garlic Mashed Potatoes; French Fries;

Creamy Smoked-Gouda Grits; Slow-Cooked Collard Greens; Macaroni- and-Cheese; Corn Fritters

Any one side \$5.50