

*be kind & eat well*

## the start \*social hour selections

\**calamari* frites | buttermilk + panko + chunky marinara 12

devil with a shotgun | applewood smoked bacon + crispy gulf shrimp + b's oysters + sinner & saint glaze 17

\*crawfritter cakes | crawfish tail meat + andouille + cheddar + jalapenos + tiger sauce 13

n.o.b.s. (*New Orleans Bbq Shrimp*) | garlic + shallots + butter + lemon + worcestershire + white wine 18

sourdough & seafood *bruschetta* | shrimp + crab + fresh catch + rrbp hummus + smoked gouda + feta 16

#poke | ahi + shallots + scallions + avocado + plantains + house poke sauce mp

b's oysters | Cajun butter + love + fire 12 half dozen/22 dozen

crab cake | lump + claw meat + panko + citrus & ruffage + citrus coulis 18

\*brussel sprouts *royale* | spiced pecans + bells + bacon + apples + golden raisins + balsamic + parm 12

## the salads & soups

wedge-ish | iceberg + tomato + bacon + bleu crumbles + "straw-mary vin" 12

#aviators (aka *caesar*) salad | romaine + scratch dressing + parm + croutons 11

summertime salad | *steak* + kale + spinach + arugala + citrus + strawberries + chevre + Cajun pecans + honey bacon vin 16

salad toppers | chicken 6, shrimp 2.50 (ea), salmon 8, steak 10 \*add'l dressings | classic bleu | champagne vin

gumbo | crab, crawfish & shrimp or crawfish étouffée | 8 cup/12 bowl | *soup du jour* | mp

## the rest

all sandwiches served on 'new world bakery' bread and with choice of side

\*composed dishes

*grilled cheese* o' the season | walnut & arugula pesto + bleu cheese + pear + honey + proscuitto 15

high stack po' boys | shrimp, crawfish, catfish, or oyster + l.t. + p.r.o. + remoulade + lemon aioli 15

summertime blt | basil & cilantro pesto + fresh mozz + roasted tomato + balsamic bacon + evoo sear 14

#the reckoning | brioche + 2 quarter pound patties + 2 cheeses + l.t. + sauteed onions 15

the joint's fillet o' *fish sammich* | crisped, delicate whitefish + tartar + fontina + l.t. mp

o.c.d. (obligatory chicken dish) | brioche + crispy dill pickle chicken thigh + sweet Cajun slaw + choice of side 14

\**shrimp n grits* | gouda + cream + butter + bacon + spinach + crimini's + onion + sun-dried tomato + garlic 22

\*the Cajun **Combo** | 1/2 of one of our po' boys + cup o' soup or small salad 15

the grateful shrimp | crab-stuffed, bacon wrapped shrimp + tasso cream 26

"taterfish" | *fresh catch* + hash-brown potato crust + creole spices + lemon caper butter + choice of side 22

\*that *meatloaf* tho! | tomatoey n.o.b.sauce + garlicky mashers + veg o' the day 18

\*soulful seafood jam | salmon + seafood jambalaya + creole mustard beurre blanc 16

\*bayou fish chips & chips | catfish + mustard + cornmeal + house cut fries + house tartar 14

lagniappe: *filthy rice* | *veg of the day* | *gently wilted spinach* | *french fries* | *gouda grits* | *mashers* (6 each & all -gf-)

## the sweets

all desserts scratch made in house & all desserts 8

better than \_\_\_\_\_ chocolate | flourless, double chocolate s'mores sexiness (toasted graham cracker + marshmallow) gf

"if you like *pina colada*..." bread pudding | coconut cream, pineapple, rum

burnt creme | cream + egg + vanilla bean + sugar gf

*pucker up* pie | house pressed key lime juice + sweet cream + butter + graham cracker + strawberries gf

chocolate peanut butter pie *cheesecake* | peanut butter + cream cheese + sugar + crispies + graham crackers + chocolate gf

*peach* cobbler | peach + vanilla + brown sugar + lemon + coconut ice cream caramel drizzle gf