

# Oysters

DELIVERED FRESH DAILY FROM THE LOUISIANA GULF

THERE IS RISK ASSOCIATED WITH CONSUMING RAW SEAFOOD AND/OR SHELLFISH FOR THOSE WITH CERTAIN MEDICAL CONDITIONS.

<b>Raw</b>	½ Doz.
SHUCKED TO ORDER	\$9 / \$16
<b>Fried</b>	
CAJUN CORN-FLOUR BATTER	\$11 / \$18
<b>Charbroiled</b>	
SMOKY 30°/90° COMPOUND BUTTER   ROMANO & PARMESAN CHEESES	\$13 / \$21
<b>30°/90° Spinach &amp; Artichoke Baked Oysters</b>	
SPINACH   ARTICHOKE   CREAM CHEESE   PARMESAN   PANKO CRUMBS	\$14 / \$22
<b>Chef's Tasting</b>	
3 RAW   3 CHARBROILED   3 BAKED   3 FRIED	\$24

## 520 FRENCHMEN ST Sharing Plates

### 1 lb Peel and Eat Gulf Shrimp \$18

HUGE HEAD-ON GULF SHRIMP BOILED LOUISIANA STYLE

### Baked Brie \$14

SERVED WITH ASSORTED CRACKERS

BAKED FRENCH BRIE TOPPED WITH SEASONAL FRUIT COMPOTE, SLICED FRESH APPLES & DRIZZLED WITH HONEY

### Spinach & Artichoke Dip \$10

SERVED WITH CORN TORTILLA CHIPS

FRESH SPINACH, ARTICHOKE, PARMESAN & CREAM CHEESE BLENDED WITH CAJUN SEASONINGS

## The Lighter Side

DRESSINGS: RANCH, BLUE CHEESE, ITALIAN, CAESAR, BALSAMIC VINAIGRETTE  
ADD CHICKEN \$2 | SHRIMP \$3 | STEAK \$4

### House Salad \$8

ROMAINE | RED ONION | TOMATO | CUCUMBER | SHREDDED CHEDDAR CHEESE

### 30°/90° Salad \$9

ROMAINE | PICKLED PONCHATOUA STRAWBERRIES | ROASTED PUMPKIN SEEDS | FETA | BALSAMIC VINAIGRETTE

### HAPPY HOUR MONDAY-FRIDAY 4PM-7PM

50¢ RAW OYSTERS & \$8 BOILED SHRIMP ½ LB

\$2.50 MILLER HIGH LIFE & PABST BLUE RIBBON

\$8 DOUBLE WELLS

**NO SPLIT CHECKS. AUTOMATIC GRATUITY 18% ADDED TO PARTIES OF 6 OR MORE.**

CONSUMING RAW OR UNDERCOOKED MEATS OR EGG  
S MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## *Classic New Orleans Fare*

**Chicken & Andouille Sausage Gumbo \$9/\$14**

**Chicken & Andouille Sausage Jambalaya \$10/\$13**

**Gulf Meets Swamp choose 1 for \$10 or all 3 for \$23**

CORN-FLOUR BATTERED & FRIED CATFISH, SHRIMP, & ALLIGATOR WITH 30°/90° SAUCE  
SERVED WITH SHOESTRING FRIES

## *Po-Boys*

SERVED DRESSED WITH SHOESTRING FRIES & HOUSE-MADE COLESLAW | SUBSTITUTE GUMBO \$5

**Chicken \$12 | Fried Catfish \$13 | Fried Shrimp \$14 | Fried Alligator \$16 | Fried Oyster \$18**

## *Build Your Own Burger*

LETTUCE, TOMATO, PICKLE & ONION ON SIDE. SERVED WITH FRIES OR BAKED POTATO WITH BUTTER.  
POTATO ADD-ONS: SOUR CREAM OR CHEDDAR CHEESE \$1 | MUSHROOMS OR BACON BITS \$1.5

**Classic \$10** 8 OZ HAND-PATTIED BURGER, SERVED ON A TOASTED BRIOCHÉ BUN  
Cheese \$1 | Sautéed Mushrooms or Onions \$2 | Smoked Applewood Bacon \$3

## *Pizza*

SMALL 12" | LARGE 16"

**"Iberville" Four Cheese \$8/\$14**

PROVOLONE | MOZZARELLA | PARMESAN | FETA | RED SAUCE

**"Bienville" Chicken & Artichoke \$10/\$16**

GRILLED CHICKEN | ARTICHOKE HEARTS | FETA & MOZZARELLA | RED PEPPERS | ROASTED GARLIC | BLANCO SAUCE

**"Chartres" Pepperoni \$9/\$15**

LIGURIA PEPPERONI | MOZZARELLA | PROVOLONE | RED SAUCE

**"Frenchmen" Garden \$15**

SEASONAL VEGETABLES | MOZZARELLA | BLANCO SAUCE

**"Orleans" Supreme \$17**

LIGURIA PEPPERONI | ANDOUILLE SAUSAGE | BLACK OLIVES | MIXED BELL PEPPERS | MOZZARELLA | RED SAUCE

## *Sucre'*

**Chocolate Mousse Cake \$8**

**Cheesecake with Seasonal Fruit Sauce \$8**

### **HAPPY HOUR MONDAY-FRIDAY 4PM-7PM**

**50¢ RAW OYSTERS & \$8 BOILED SHRIMP 1/2 LB**  
**\$2.50 MILLER HIGH LIFE & PABST BLUE RIBBON**  
**\$8 DOUBLE WELLS**

**NO SPLIT CHECKS. AUTOMATIC GRATUITY 18% ADDED TO PARTIES OF 6 OR MORE.**

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# 16oz Draught Beer | \$7.00

Abita Andygator	[ABITA SPRINGS, LA]	HELLES DOPPELBOCK	8.0%
Abita 30°/90°	[ABITA SPRINGS, LA]	AMERICAN PALE LAGER	4.5%
Abita Amber	[ABITA SPRINGS, LA]	VIENNA LAGER	4.5%
Port Orleans Dorada	[NEW ORLEANS, LA]	MEXICAN LAGER	4.8%
Parish Envie	[BROUSSARD, LA]	AMERICAN PALE ALE	5.5%
Urban South Paradise Park	[NEW ORLEANS, LA]	AMERICAN PALE LAGER	4.5%
NOLA Blonde	[NEW ORLEANS, LA]	AMERICAN BLONDE ALE	4.9%
Lagunitas IPA	[PATALUMA, CA]	INDIAN PALE ALE	6.2%
Terrapin Luau Krunkles	[ATHENS, GA]	AMERICAN IPA	6.5%
St. Arnold Art Car	[HOUSTON, TX]	AMERICAN IPA	7.1%
Blue Moon	[GOLDEN, CO]	BELGIAN WHITE WITBIER	5.4%
Pabst Blue Ribbon   4	[LOS ANGELES, CA]	AMERICAN ADJUNCT LAGER	4.7%

Domestics   \$5	Imports   \$6.5	Cans   \$6.5
BUDWEISER	ABITA PURPLE HAZE	URBAN SOUTH HOLY ROLLER
COORS LIGHT	ABITA BOOT	GNARLY BARLEY KOROVA
MICHELOB ULTRA	SIERRA NEVADA PALE ALE	SIERRA HAZY LITTLE THING
MILLER LITE	SHINER BOCK	BELL'S OARSMAN
MILLER HIGH LIFE   4	CORONA EXTRA	DOGFISH HEAD SEAQUENCH
O'DOUL'S N/A   4	DOS EQUIS	ST. ARNOLD RASPBERRY AF
	MODELO	
	CRISPIN ROSÉ CIDER	DIXIE   5.50
	YUENGLING	
	STELLA ARTOIS	
	HEINEKEN	

## Wine List

<b>Reds</b>	<b>Whites</b>
Charles & Charles CABERNET, CALIFORNIA 8 30	Hidden Crush CHARDONNAY, CALIFORNIA 8 30
Casillero del Diablo CABERNET, CHILE 8 30	Sonoma-Cutrer CHARDONNAY, CALIFORNIA 14 46
A to Z PINOT NOIR, OREGON 12 38	Gabbiano PINOT GRIGIO, ITALY 7 24
Casillero del Diablo CABERNET, CHILE 9 32	Nobilo SAUVIGNON BLANC, NEW ZELAND 9 32
	Notorious Pink ROSE, FRANCE 9 36
<b>Bubbles</b>	
Freixenet CAVA, SPAIN 9 32	Hogue RIESLING, WASHINGTON 8 28
Torresella PROSECCO, ITALY 9 32	

