

# 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 / \$24
<b>30°/90° Spinach &amp; Artichoke Baked Oysters</b>	
SPINACH   ARTICHOKE   PARMESAN   PANKO	\$14 / \$24
<b>Chef's Tasting</b>	
3 RAW   3 CHARBROILED   3 BAKED   3 FRIED	\$24

## 520 FRENCHMEN ST Sharing Plates

**1 lb. Peel & Eat Gulf Shrimp \$18** SERVED WITH RED BLISS POTATO SALAD  
HUGE HEAD-ON GULF SHRIMP BOILED LOUISIANA STYLE

**Fried Frog Legs \$16**  
LOUISIANA FRIED FROG LEGS OVER MIXED GREENS WITH HOUSE-MADE REMOULADE

**Spinach & Artichoke Dip \$10** SERVED WITH CORN TORTILLA CHIPS  
SPINACH, ARTICHOKE, PARMESAN & CREAM CHEESE BLENDED WITH CAJUN SEASONINGS

## The Lighter Side

DRESSINGS: RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE  
ADD CHICKEN \$4 | SHRIMP \$5

**House Salad \$8**  
MIXED GREENS | RED ONION | TOMATO | CUCUMBER | CHEDDAR CHEESE

**30°/90° Salad \$9**  
MIXED GREENS | STRAWBERRIES | TOASTED 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 \$12 or all 3 for \$25

CORN-FLOUR BATTERED & FRIED CATFISH, SHRIMP, & ALLIGATOR WITH HOUSE MADE REMOULADE  
SERVED WITH FRIES

## *Po-Boys*

SERVED DRESSED WITH FRIES | SUBSTITUTE GUMBO OR JAMBALAYA \$5

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

Iberville Four Cheese \$12

PROVOLONE | MOZZARELLA | PARMESAN | FETA | RED SAUCE

Bienville Chicken & Artichoke \$14

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

Chartres Pepperoni \$14

LIGURIA PEPPERONI | MOZZARELLA | PROVOLONE | RED SAUCE

Mushroom Love \$16

MEDLEY OF ROASTED MUSHROOMS | MOZZARELLA & HERBED RICOTTA | ROASTED GARLIC CREAM SAUCE

Orleans Supreme \$15

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

## *Sucre'*

Chocolate Mousse Cake \$8

Cheesecake with Seasonal Fruit Sauce \$8

Beignet Fries with Powdered Sugar or Cinnamon Sugar \$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.**

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

## 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%
Urban South Lime Cucumber	[NEW ORLEANS, LA]	LEIPZIG GOSE	4.0%
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%
Bell's Oberon Ale	[KALAMAZOO, MI]	AMERICAN PALE WHEAT ALE	5.8%
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%

<p><b>Domestics   \$5</b></p> <p>BUDWEISER COORS LIGHT MICHELOB ULTRA MILLER LITE MILLER HIGH LIFE   4</p> <p>O'DOUL'S N/A   4</p>	<p><b>Imports   \$6.5</b></p> <p>ABITA PURPLE HAZE ABITA STRAWBERRY LAGER SIERRA NEVADA PALE ALE SHINER BOCK CORONA EXTRA DOS EQUIS MODELO CRISPIN ROSÉ CIDER YUENGLING STELLA ARTOIS HEINEKEN</p>	<p><b>Cans   \$6.5</b></p> <p>URBAN SOUTH HOLY ROLLER GNARLY BARLEY KOROVA SIERRA NEVADA HAZY LITTLE THING NOLA TANGERINE WHEAT ST. ARNOLD RASPBERRY AF GNARLY BARLEY JUCIFER IPA</p> <p>DIXIE   5.5</p>
--	--	--

## Wine List

Reds	Whites
A to Z PINOT NOIR, OREGON 12 38	Hidden Crush CHARDONNAY, CALIFORNIA 8 30
Charles & Charles CABERNET, CALIFORNIA 8 30	Sonoma-Cutrer CHARDONNAY, CALIFORNIA 14 46
Casillero del Diablo CABERNET, CHILE 8 30	Stellina PINOT GRIGIO, ITALY 7 24
Casillero del Diablo MALBEC, CHILE 9 30	Nobilo SAUVIGNON BLANC, NEW ZELAND 9 32
	Notorious Pink ROSE, FRANCE 9 36
	Hogue RIESLING, WASHINGTON 8 28

## Bubbles

Freixenet CAVA, SPAIN 9 32	Bolla PROSECCO, ITALY
-------------------------------	-----------------------