



• STARTERS •

FRIED GREEN TOMATOES

Garden fresh green tomatoes fried and topped with sauteed shrimp, mushrooms, and a creole beurre rouge 11.99

CRABMEAT WONTONS

Lump crabmeat, cream cheese and Creole seasonings in Gyoza wraps, flash fried and served with our Mojo sauce 12.99

SMOKED DUCK SPRING ROLLS

Served with mojo sauce, hoisin, and chili mustard 12.99

STUFFED MUSHROOMS

Fresh Monterrey mushrooms stuffed with Gulf shrimp, deep-fried and served with horseradish sauce 12.99

FRIED CRAB CLAWS

Served with cocktail and tartar - MARKET PRICE

CRESCENT CITY NACHOS AU GRATIN

Classic Mexican white queso, fresh salsa, and bacon served au gratin with sour cream, fried jalapenos, green onions, and homemade tortilla chips 9.99
with seasoned beef +\$2
with fried shrimp +\$7

FRIED CHEESE CURDS

With marinara, gravy, or ranch on the side 12.99

• OYSTERS •

OYSTERS ON THE HALF SHELL

Fresh Gulf oysters shucked to order and served with our house-made cocktail sauce, horseradish and black pepper mignonette DOZEN OR HALF DOZEN/MARKET PRICE

CHARGRILLED OYSTERS

Fresh Gulf oysters, shucked to order and grilled with garlic butter and freshly grated parmesan cheese DOZEN OR HALF DOZEN / MARKET PRICE

• SOUPS + SALADS •

CORN + CRAB BISQUE

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants
— Cup 7.99 / Bowl 9.99

SEAFOOD GUMBO

A classic "Big Easy" gumbo made with okra, Gulf shrimp, and crabmeat— Cup 7.99 / Bowl 9.99

GRILLED CHICKEN SALAD

Marinated boneless chicken, grilled and served over a bed of fresh spring mix with Granny Smith apples, grapes, diced celery, spiced pecans, and gorgonzola cheese in a balsamic vinaigrette 16.99

CAJUN COBB SALAD

Chilled marinated boneless chicken, atop mixed greens, cheddar, jack cheese, and parmesan cheeses, bacon, egg, avocado, tomatoes, tossed in our cajun ranch 15.99

SENSATION SALAD

Our original signature salad mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette 6.99 / Large 10.99

CAESAR SALAD

Romaine, shaved parmesan, house-baked croutons tossed in our Caesar dressing - 6.99 / Large - 10.99

HOUSE SALAD

Mixed greens with carrots, cabbage, cheddar and jack cheese, bacon, croutons, tomato - 6.99 Large - 10.99

• ADD-ONS •

grilled chicken+\$6.99 blackened shrimp+\$7.99
blackened chicken+\$7.99 Atlantic Salmon +\$11.99
fried shrimp+\$6.99 fried jalapeños+\$1.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk, or nuts may increase your risk of foodborne illness. 8.16

• FRESH FISH •

GRILLED CATCH OF THE DAY

Lightly seasoned with Creole spices and topped with lemon butter MARKET PRICE

BLACKENED CATCH OF THE DAY

add 1.75

TOPPINGS

ORLEANS TOPPING

Sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce 9.99

PONTCHARTRAIN TOPPING

Fresh Gulf lump crabmeat, mushrooms, green onions in a lemon butter 11.99

• CRESCENT CITY CLASSICS •

Add salad for \$5.99

Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

CRAWFISH ETOUFFEE

Our best bayou recipe, spicy and served over rice 20.99

Shrimp Etouffee 18.99

ZYDECO CHICKEN

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms, and Romano cheese in a Cajun cream sauce with choice of side 16.99

JUMBO FRIED SHRIMP

One dozen Gulf shrimp lightly dusted in corn flour and Creole seasonings; served with a choice of side 17.99

CATFISH PLAQUEMINE

Fried MS Delta catfish topped with shrimp, mushrooms, bell pepper, and onions in a creole cream sauce, served over jambalaya 23.99

BIG EASY BURGER

Certified Black Angus Beef, topped with cheddar and jack cheeses, caramelized onions and sauteed mushrooms and served with lettuce, tomato, pickles and fried onion 14.49

STEAK FRITES

6 oz flatiron grilled to temp and topped with compound butter and service with parmesan and herb fries 25.99

RIBEYE

Twelve ounces of choice cut, Certified Black Angus ribeye served with French fried tobacco onions, with a side and house salad 42.99

SHRIMP AND GRITS

Sauteed jumbo shrimp, caramelized onions with brandy, sauteed mushroom and spicy andouille sausage in vegetable stock over stone ground grits 21.99

CAJUN ENCHILADA

Fresh Gulf shrimp and crawfish, peppers, onions, and pepper jack cheese rolled in a flour tortilla, topped with a spicy Creole cheese sauce and served with jambalaya 18.99

FRIED SHRIMP PO BOY

Mississippi Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles, and seafood remoulade 13.99

• PASTA •

Add salad for \$5.99

Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

MARDI GRAS PASTA

Shrimp, crawfish, red and green bell pepper, onion, and tomato tossed in a creole cream sauce with fettuccini 21.99

BLACKENED CHICKEN FETTUCCINI

Boneless breast of chicken blackened in a cast iron skillet, sliced, and served on a bed of fettuccini tossed with mushrooms and green onions in Alfredo 16.99

• SIDES •

CHEESE GRITS
RIVERBEND MASHED
POTATOES
FRESH-CUT FRIES
FRIED GREEN TOMATOES

STEAMED BROCCOLI
FRESH FRUIT
CREAMED SPINACH +1
SIDE SALAD +2
CUP OF SOUP +3

STEAMED VEGETABLES
CRESCENT CITY
ROASTED POTATOES
SWEET POTATO FRIES +1
ROASTED ASPARAGUS +2

• COCKTAILS •

**Negroni

Gin, Campari, Sweet vermouth 10

**Sazerac

Rye, Sugar, bitters 9

Please Don't Eat the Daisies

vodka, aperol, lemon, sugar, St. Germain 10

Espresso Martini

cathead hoodoo, cold brew, vodka, brown sugar, maple, salt 10

Classic Daiquiri

rum, lime, sugar 9

House Margarita

blanco tequila, triple sec, lime, lemon, orange, sugar 9

**Dark and Stormy

dark rum, lime, ginger beer 9

**Bee's Knees

Gin, Honey, Lemon 9

**Moscow Mule

Vodka, lime, ginger beer 9

Pimm's Cup

pimm's, lemon, ginger, sugar 10

Stockyard Pony

bourbon, aperol, lemon, bitters 10

Left Banke

elderflower, lemon, peychaud's, sparkling 10

Broken Compass

scotch, passionfruit, orgeat, lemon 12

**Old Fashioned

Bourbon, sugar, bitters 10

**Happy Hour - \$6 select classic cocktails
In Mahogany Bar from 2pm-7pm Every Day

DRAFT BEER

Wheat/ Sours/ Fruited Ales

1817 Peach Wheat - Okalona, MS
Fruited Sour - 6.0% ABV - 10 oz

****Abita Strawberry** - Abita Springs, LA
Fruited Wheat - 4.2% ABV - 16 oz

****Blue Moon** - Denver, CO
Wheat Ale - 5.4% ABV - 16 oz

Chandeleur H90 - Gulfport, MS
Fruited Wheat - 5.8% ABV - 16 oz

Chandeleur Love Bug - Gulfport, MS
Passionfruit Sour - 6.0% ABV - 10 oz

Chandeleur Lil Miss Sour - Gulfport, MS
Fruited Sour - 5.5% - 10 oz

Parish Sips Peach Pinot Noir - Broussard, LA
Fruited Sour - 4.8% ABV - 10 oz

****Southern Prohibition DMT** - Hattiesburg, MS
Sour Ale - 5.0% ABV - 10oz

Urban South Rocket Pop - New Orleans, LA
Fruited Gose - 5.2% ABV - 16oz

Urban South Cucumber Lime - New Orleans, LA
Fruited Gose - 4.0% ABV - 16oz

Lexington Tangerine Cream Ale - Lexington, KY
Cream Ale - 5.5% ABV - 16oz

Wicked Weed Fresh Pressed
Asheville, NC - Fruited Wheat - 5.2% ABV - 16 oz

****Yazoo Hefeweizen** - Nashville, TN
Hefeweizen - 5.0% ABV - 10 oz

Ambers/Porters/ Stouts

****Guinness** - Dublin, Ireland
Irish Dry Stout - 4.2% ABV - 16 oz

Key City O'Hanrahan's Curse - Vicksburg, MS
Red Ale - 5.8% ABV - 16 oz

Parish Reve - Broussard, LA
Coffee Milk Stout - 6.8% ABV - 10 oz

Yazoo Gerst - Madison, TN
Amber Ale - 4.9% ABV - 16 oz

Lagers/Pilsners

Michelob Ultra - St. Louis, MO
American Light Lager- 4.2% ABV - 16 oz

****Miller Lite** - Milwaukee, WI
American Light Lager- 4.2% ABV - 16 oz

Southern Prohibition House Beer
Bohemian Pilsner - 4.5% ABV - 16 oz

Urban South Paradise Park - New Orleans, LA
American Lager- 4.5% ABV - 16 oz

Blondes/Pale Ale/IPA

1817 Wavy Dave's - Okalona, MS
Session Hazy IPA - 5.0% ABV - 10 oz

1817 Wavy Fruited and Spiced - Okalona, MS
Belgian Tripel - 9.5% ABV - 10 oz

****Bell's 2 Hearted** - Kalamazoo, MI
India Pale Ale - 7.0% ABV - 16oz

****Kona Big Wave** - Kailua-Kona, HI
Golden Ale - 4.4% ABV - 16 oz

Fertile Ground Forgotten Space - Jackson, MS
IPA - 6.0% ABV - 16 oz

Lagunitas IPA

Lagunitas IPA -Petaluma, CA
Session Hazy IPA -6.2% ABV - 16 oz

Parish Ghost in the Machine - Broussard, LA
DIPA - 8.5% ABV - 10 oz

Parish Dr. Juice - Broussard, LA
Hazy IPA - 6.0% ABV - 16 oz

****Southern Prohibition Crowd Control**
DIPA - 8% ABV - 16oz

Terrapin Hopsecutioner- Athens, GA
IPA - 7.3% ABV - 10 oz

Yazoo Birthday Saison - Madison, TN
Session IPA - 5.5% ABV - 10 oz

WINES BY GLASS & BOTTLE

red

pinot noir glass/bottle

7 Les Volets, Pay d'Oc **11/40**

6 Roessler Black Pine, Sonoma **18/68**

Thomas Morey, Maranges La Fussiere 2015 -/85

6 MacMurray Ranch, RRV, CA 2019 -/56

Boen, Russian River Valley 2020 -/64

9 Scott Family Estate "Dijon Clone",

Arroyo Seco, Monterey 2018 -/140

7 Orin Swift "Slander", St Helena 2016 -/120

Chanson, Marsannay 2014 -/62

7 Loring "Gary's Vineyard", SLH 2014 -/75

Laird "Phantom Ranch", Carneros 2021 -/160

7 Anne Amie "Two Estates",

Willamette Valley 2017 -/85

B-Side, North Coast, CA 2017 -/55

zinfandel

7 Michael David "Freakshow" LODI **11/40**

Ridge "Three Valleys" Sonoma 2019 -/75

7 Biale "Party Line", Napa Valley 2017 -/60

Seghesio, Sonoma County, CA 2016 -/60

7 Jeff Cohen Cellars "Rinaldi Vineyard",

Fiddletown 2015 -/120

syrah

Brotte " Marandy", Saint Joseph 2015 -/70

E.Guigal, Cote Rotie 2007 -/125

8 K Vinter "Rock Garden", WA, 2013 -/120

McPherson "MWC", Central Victoria 2017 -/38

8 Michael David "Petite Petit", Sirah, Lodi 18' -/45

interesting red wines

7 Mollydooker "Two Left Feet" S. Australia **20/76**

6 Pedroncelli Friends Red Blend, Sonoma **10/36**

Gascon Malbec, Mendoza, Argentina **10/36**

Chateau Smith Velvet Devil Merlot,

6 Washington **10/36**

Rhone Red Le Vielle Ferme, Ventoux **glass only 8/-**

6 Stags' Leap, Merlot, Napa 2016 -/70

Whitehall Lane, Merlot, Napa 2015 -/60

5 Troublemaker by Austin Hope, CA -/45

Orin Swift "Abstract", St Helena 2020 -/100

6 Orin Swift "Machete", Napa 2018 -/120

Saddleback "Rancher Red", Napa 2016 -/60

Chateau Haut Beyzac Classic, Haut-Medoc 15' -/50

cabernet sauvignon

8 Cartlidge and Brown, California **10/36**

Austin Hope "Paso Robles" **19/72**

6 Substance, Columbia Valley 2018 -/45

Cade "Howell Mountain", Napa Valley 2014 -/215

7 Franciscan, California 2020 -/42

Orin Swift "Palermo", Napa 2017 -/125

8 Quilt, Napa Valley 2019 -/110

Stags' Leap, Napa Valley 2018 -/110

7 B-Side, North Coast, CA 2018 -/60

Andrew Will, Columbia Valley 2016 -/75

7 Coquerel "Terroir", Walnut Wash Vineyard,

Napa Valley 2018 -/90

8 Laird Family Estate, Napa 2018 -/175

italian

8 Gabbiano, Chianti Classico 2017 -/40

8 Cantine del Colle, Gioia del Colle, Primitivo

Riserva 2013 -/50

8 Vigneti Del Sole, Montepulciano d'Abruzzo 19' -/30

Antinori, Riserva Chianti Classico -/90

white

pinot gris glass/bottle

Vigneti Del Sole, Friuli, Italy **11/40**

Laird "Cold Creek", Carneros 2021 -/75

Anne Amie, "Two Estates",

Willamette Valley 21' -/48

McPherson "MWC", Victoria 2017 -/38

sauvignon blanc

Nobilo, Marlborough, NZ **10/36**

Spy Valley, Marlborough 2020 -/38

Coquerel "Terroir", Napa Valley 2018 -/75

Franciscan, California 2021 -/35

riesling

Louis Guntrum "Royal Blue",

Rheinhessen, Germany 2021 **11/40**

High Def, Mosel 2019 -/32

Kung Fu Girl, Columbia Valley 2021 -/30

Willamette Valley Vineyards, Oregon 2018 -/30

J.J. Prum, Spatlese, Wehlener Sonnenuhr,

Mosel 2007 -/90

Dr. Loosen, Mosel 2020 -/35

chardonnay

Leese Fitch, California **11/44**

Louis Jadot, Bourgogne **16/60**

Aromatic, Pays d'Oc 2020 -/36

Flora Springs, Napa 2016 -/90

Laird "Cold Creek", Carneros 2021 -/95

Coquerel, Napa Valley 2015 -/80

J.M. Boillot, Macon-Villages 2016 -/70

Roessler, "Big Bend", RRV, CA 2015 -/50

Felino, Mendoza, Argentina 2018 -/42

Loula's Revenge, Napa 2015 -/65

Louis Michel & Fils, Chablis 2016 -/78

Vincent Girardin, Les Charrons,

Meursault 2015 -/120

sparkling

Montecchia Prosecco, Italy **13/48**

Montsarra Cava, Spain NV -/48

Domaine Chandon Brut Rose, CA NV -/60

Veuve Cliquot Brut, Champagne NV (375ml) -/70

Veuve Cliquot Brut, Champagne NV -/140

Moet & Chandon Brut, Champagne NV -/120

Gloria Ferrer Brut, Sonoma NV -/48

Domaine Carneros Brut, Carneros 2016 -/70

interesting white wines

Rhone White

La Vieille Ferme, Luberon **glass only 8/-**

Tintero, Moscato D'Asti, Italy **14/50**

Coquerel Verdelho "Terroir", Walnut

Wash Vineyard, Napa Valley 2017 -/68

Babylonstoren Chenin Blanc,

Western Cape, South Africa 2017

-/48 Brotte "Esprit Barville", Cote du

Rhone 2017 -/45

Babylonstoren Viognier, Western Cape,

South Africa 2016 -/48

Broadbent, Vinho Verde, Portugal -/24

rose

The Pinot Project, Pays d'Oc **13/46**

Domaine Gueneau, Sancerre, France, 2017 -/65

Broadbent, Vinho Verde Rose, Portugal -/24

Elk Cove, Willamette Valley 2019 -/38

Coquerel "Terroir", Walnut Wash Vieyard,

Napa Valley 2020 -/50

BOTTLED/CANNED BEER

Angry Orchard - Apple Cider - 12 oz

Budweiser - American Adjunct Lager - 12 oz

Bud Light - American Light Lager - 12 oz

Blue Moon - Wheat Ale - 12 oz

Chandeleur Lil Miss - Sour - 12 oz

Coors Light - American Light Lager- 12 oz

Coors Edge - American Non-Alcoholic Light Lager- 12 oz

Corona - Lager- 12 oz

Dos Equis Especial - Lager- 12 oz

Dos Equis Amber - Lager- 12 oz

Southern Prohibition Crowd Control - Double IPA - 12 oz

5 Guinness - Irish Dry Stout - 12 oz **6**

4 Heineken - European Pale Lager - 12 oz **5**

4 Michelob Ultra - American Light Lager- 12 oz **5**

5 Miller Light - American Light Lager - 12 oz **4**

7 Modelo Especial - Mexican Lager - 12 oz **5**

4 Modelo Negra - Munich Style Lager - 12 oz **5**

4.5 Yuengling Lager American Lager - 12 Oz **4**

4.75 Pabst Blue Ribbon - American Lager - 12 oz **3**

5 Parish Ghost in the Machine - Double IPA - 12 oz **7**

5 Stella Artois - European Pale Lager - 12 oz **5.5**

7 High Noon

- Peach, Pineapple, Mango, Watermelon Hard Seltzer - 12 oz **6**