

APPETIZERS

CRAB CAKES

pan sautéed, served with chipotle aioli & jicama slaw 13

SHRIMP COCKTAIL

Cajun-boiled jumbo shrimp over our Sensation Salad with cocktail sauce 13

SHRIMP OR CRAWFISH EDDY

sautéed in a creamy tarragon sauce, served with toast points 13

OYSTERS ROCKEFELLER

½ dozen baked on the half shell with cream spinach, spiked with Pernod & topped with ½ dozen fried oysters and parmesan 19

CRAB ST. HELEN

grilled portabella topped with sautéed crab, artichoke hearts & drizzled with herbed garlic butter sauce 14

CAJUN CALAMARI

lightly breaded & served with spicy tomato basil & tartar sauce 11

ESCARGOT

imported French snails, baked in beurre à l'ail and Cajun spices 10

GUMBOS & ÉTOUFFÉES

your choice of gumbo: seafood, shrimp, crawfish or chicken & andouille sausage 7

your choice of étouffée: shrimp or crawfish 7

FRIED GREEN TOMATOES

served over a roasted asparagus cream and topped with lump crab 9

SALADS

SPINACH SALAD

baby spinach tossed in a warm bacon dressing, topped with candied pecans, cherry tomatoes & goat cheese 6

ALMOND GOAT CHEESE SALAD

mixed greens tossed in a warm bacon dressing, topped with almond crusted goat cheese & cinnamon brandy apples 7

GREEK SALAD

tossed in lemon garlic vinaigrette, garnished with olives, peppers, tomatoes, cucumbers, red onion & feta 6

CREOLE CAPRESE SALAD

slices of fresh tomatoes & fresh buffalo mozzarella seasoned with extra virgin olive oil and Cajun herbs & spices 7

SENSATION SALAD

tossed with parmesan cheese, grated carrots & lemon garlic vinaigrette 5

WEDGE SALAD

gorgonzola dressing, apple smoked bacon & tomatoes, garnished with balsamic vinegar reduction 6

CÆSAR SALAD

garnished with croutons & freshly grated parmesan reggiano cheese 5

SALMON SALAD

*blackened & served over mixed greens, tossed in our garlic lemon vinaigrette with fresh vegetables
choice of dirty rice or white rice 19*

YELLOWFIN AHI SALAD

your choice of preparation over fresh baby spinach, tossed with chipotle vinaigrette & topped with jicama slaw 21

*20% Gratuity will be added to parties of eight or more
Shared Main Courses will incur a \$10.00 plate charge*

MAIN COURSES

ALL SERVED WITH YOUR CHOICE OF WHITE RICE, DIRTY RICE, CHEF'S POTATOES, OR VEGETABLES

✦ FISH OF THE DAY ✦

- St. Robert: *your choice of fish, blackened, topped with sautéed shrimp, served over herb beurre blanc* 24
- St. George: *your choice of fish, pan-sautéed, topped with sautéed crabmeat, served over herb beurre blanc* 25
- Francine: *your choice of fish, blackened, served over crawfish tails sautéed in creamy tarragon sauce* 26
- Pernod: *your choice of fish, blackened, served over crawfish tails & creamy Pernod sauce* 23
- Almondine: *pan sautéed, served over meunière sauce, topped with sautéed crabmeat* 27

TORTILLA CRUSTED SALMON

lightly breaded, flash fried, topped with fried avocado & lump crab over roasted red pepper sauce 28

HERB-CRUSTED MAHI

lightly breaded, pan sautéed, topped with crabmeat & served over roasted red pepper sauce 23

BLACKENED SALMON SARDOU

topped with fried shrimp & tasso hollandaise, over sautéed spinach, artichoke hearts & herb beurre blanc 25

SALMON ROCKEFELLER

blackened, topped with sautéed crabmeat, served over cream spinach & herb beurre blanc 25

✦ FILET OF BEEF TENDERLOIN or RIBEYE STEAK ✦

all steaks served over our veal demi red wine reduction & a choice of sides

- St. Robert: *blackened, topped with mushroom-bacon cream sauce & served with grilled shrimp* 34/36
- St. Michael: *blackened, topped with sautéed crawfish tails & béarnaise sauce* 33/35
- St. George: *blackened, topped with sautéed crabmeat & béarnaise sauce* 34/36
- St. Patrick: *grilled and drizzled with truffle oil & topped with foie gras* 37/39
- Simple: *blackened with a garnish of the vegetable of the day* 28/30

CRESCENT CITY CHICKEN

boudin stuffed, bacon-wrapped & served over a bourbon meunière 21

PORK PORTERHOUSE

A 14 oz. pork chop served over a Creole mustard cream & topped with sweet potato hay 26

BLACKENED SHRIMP

served over crawfish étouffée with white rice 22

SHRIMP VICTORIA

grilled, over sautéed artichoke hearts, mushrooms, cherry tomatoes & baby spinach in herb beurre blanc 24

SWEET POTATO CATFISH

topped with sweet potato, grilled shrimp & served over herb beurre blanc 21

À-LA-CARTE

- Grilled Asparagus 8
- Shrimp, Crawfish, and Andouille Jambalaya 10
- Sweet Potato & Tasso Purée 5
- Garlic Sautéed Spinach 5