

appetizers

Escargot

Langlinais French Bread, Garlic Butter 16

Tartare of Tuna

Seaweed Salad, Ginger Vinaigrette, Tobiko, Wonton Chips 20

Crab Cake Minis

Dijionaise 15

Pork Belly Lettuce Wraps

Sweet Chili Glaze, Sriracha Aioli, Pickled Carrots, Cilantro,
Fresh Jalapenos, Romaine Lettuce 16

Prosciutto & Brie Board

Roasted Garlic, Pickled Mustard Seeds, Fresh Fruit, Dry Mission Figs,
Fruit Compote, Toast Points 26

Pickled Fried Green Tomatoes

Pickled Fried Green Tomatoes, Crab Boiled Shrimp, Louisiana White BBQ Sauce 15

second course

French Onion Soup

Melted Gruyere Cheese, Toast Points 9/17

Smoked Duck & Andouille Gumbo

Pop's Gumbo, Langlinais French Bread 10/18
add mini crab cake 3 add deviled egg 2

Romaine Wedge

Crispy Bacon, Danish Blue Cheese, Cherry Tomatoes, Buttermilk Chive Dressing 15

Southern Caesar Salad

Shaved Parmesan, House Croutons, Deviled Egg 10

Bluesiana Salad

Walnuts, Blue Cheese Crumbles, Cranberries, Raspberry Vinaigrette 14

House Salad

Goat Cheese, Berries, Hearts of Palm, Pecan Vinaigrette 14



executive chef
Holly Goeting

sous chef
Seth Ratcliff

general manager
Justin Caldwell

management
John Callais

key server
Kresse Fruge

host staff
Alyssa Breaux
Daniel Barillas
London Newton
Kendal Touchet
Elyse O'Barr
Lilianne Stephens

servers
Amanda McBay
Myles Lawrence
Jared Leger
Josh Barber
Maya Chapman
Emily Windham
Allyssa Prejean
Kyle Landry
Cody Guillbeau
Connor Klump

back waiters
Marlie Tomsu
Amelia Durbin
Nathaniel Caldwell
Hady Sobh
Kate Mire
Keith Kishbaugh

bar staff
Josh Barber
Maya Chapman
Amanda McBay
Devon Cole
Alex Lemoine

pastry
Kaylee Ratcliff

line cooks
Eduardo Alleyn
Evan Barras
Will Gaynor
Anna Turner
Joey Demint
James Davis
Tristan Gaspard
Drew Castleman
Tristan Rice

dish technicians
Terry Rich
Robert Whitrack

seasonal entrees

Charley G's Bechamel Crab Cakes

Roasted Garlic & Parmesan Cream Spinach, Dijonaise 20/26

Wood Grilled Ōra King Salmon

Harissa Honey Glaze, Zaatar Roasted Butternut Squash Risotto with Manchego Cheese & Lemon, Tzatziki Sauce 42

Pan Seared Sea Bass

Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra 48

Wood Grilled Yellowfin Tuna

Handmade Angel Hair Pasta, Pomodoro, Olive Tapenade, Herb Oil, Mint 34

Wood Grilled Lemon Pepper Shrimp

Sauté of Grilled Squash, Pork Belly & Melted Leek Ragout, Orange Sherry Vinaigrette 28

Crispy Duck

Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze 40

Market Catch of the Day

Chef Holly Goetting's Dock Fresh Catch MP

Market Pasta

Chef Seth Ratcliff's Seasonal Selection MP

Oven Roasted Lamb Rack

Charred Onion Soubise, Herb Roasted Fingerling Potatoes, Mint & Pickled Red Onion Salad 50

premium steaks

6oz Aged Filet 45

8oz Aged Filet 56

Aged Ribeye 55

Steak & Cake

6oz Filet, Béchamel Crab Cake & Creole Smashed Potatoes 60

Surf & Turf

6oz or 8oz Filet & Lobster Tail, Butter, Lemon MP

Add Crab Cake 9

Add Foie Gras MP

Add Lemon Caper Butter 6

Add Cracked Black Peppercorn Cognac Sauce 6

table sides \$8

Manchego Corn Grits

Wood Grilled Asparagus

Creole Smashed Potatoes

Corn & Tasso Macque Choux

Roasted Garlic & Parmesan Cream Spinach

Zaatar Roasted Butternut Squash Risotto
with manchego cheese & lemon