



CRESCENT CITY SEAFOOD DIP

Housemade mixture of shrimp, crawfish, pimento and cream cheese, baked and served with beignets ... 14.95

BAYOU CAKES

Creole-style cakes of crawfish, andouille sausage, rice, and cheese, topped with pepper jelly drizzle ... 12.95

CAST IRON CORNBREAD

Homemade cornbread baked in cast iron skillet and served with honey butter ... 8.95

WESTBANK BBQ SHRIMP

A third lb. of fresh Gulf shrimp roasted in a blend of Worcestershire and boozy butter, served with a crusty French bread ... 12.95

FRIED OKRA

Extra-sized portion of our deliciously fried little bits of Southern Candy ... 6.95

PO BOY FRIES

House fries topped with roast beef debris, cheddar cheese curds, and horseradish cream ... 13.95

GUMBO

A Creole staple! Chicken, andouille sausage, and okra in a savory tomato broth, served with rice and a wedge of french bread ... cup 8.95 bowl 12.95

PEEL & EAT SHRIMP

Fresh Gulf shrimp boiled in a spicy lemon garlic and tomato broth, then served hot or chilled with a Cajun cocktail sauce ... ½ lb. 10.95 lb. 20.95

BREAD BASKET

A warm and inviting selection of our slightly toasted French bread. Perfect as a starter or a shareable side to complement any meal ... 6.95

CAJUN CHICKEN COBB

Fresh Romaine topped with blackened chicken, heirloom tomato, cucumber, red onion, Cajun cheese curds, boiled egg and French bread crostini ... 13.95

PO BOY SALAD

Deconstructed wedge salad served with salami, mortadella, prosciutto, wedges of provolone and Swiss, along with Cajun white cheddar cheese curds, olive spread, and crunchy bread ... 13.95

HOUSE SALAD

Mixed greens, tomatoes, cucumber, carrots and croutons ... 6.95

CAESAR SALAD

Chopped Romaine topped with asiago cheese, and croutons ... 7.95

CHEF’S SOUP SELECTION ... 7.95

RAW ON THE HALF-SHELL *

Fresh Gulf oysters served with cocktail sauce, lemon, and mignonette sauce
half dozen ... 14.95 dozen ... 27.95

STONEFIRED OYSTERS *

Fresh Gulf oysters served with herbed compound butter, aged Parmesan and French bread crumbs. Served with lemon cheeks and crostini
half dozen ... 14.95 dozen ... 27.95

BRIE AND BACON OYSTERS *

Fresh Gulf oysters served with house cured bacon, creamy Brie and green onion garnish
half dozen ... 15.95 dozen ... 28.95

SOUTHERN ROCKEFELLER OYSTERS *

Fresh Gulf oysters served with collard green bechamel, country ham, corn bread, and green onion
half dozen ... 16.95 dozen ... 30.95

BAYOU BOWL

Red beans and rice, collards fried okra, a single Bayou cake and Cajun barbecue chicken garnished with onion pickle ... 10.95

WESTBANK BOWL

White rice, West Bank BBQ, shrimp, artisan romaine and heirloom tomato, served with French bread ... 10.95

**FRIED OKRA
RICE**

RED BEANS & RICE

COLLARD GREENS

BAKED MAC & CHEESE

FRENCH FRIES

3.49 (unless otherwise stated)

~ALL SANDWICHES SERVED WITH FRIES~

MINI MUFFALETTA

Blanco roll filled with mortadella, salami, prosciutto, Swiss, provolone, and house made caperberry olive spread. Topped with mixed greens, heirloom tomatoes and a balsamic reduction ... 13.95

ROAST BEEF PO BOY

Braised roast beef on French Bread, dressed with shredded lettuce, tomato, and mayonnaise ... 14.95

SHRIMP PO BOY

Fried shrimp on French Bread, dressed with shredded lettuce, tomato, and lemon dill tartar sauce ... 15.95

AU POIVRE PO BOY

French bread, roast beef, mayo, lettuce, tomato, and a peppery cream sauce filled with Madagascar green peppercorn and fresh cracked pepper ... 16.95

OYSTER PO BOY

Fried oysters on French Bread, dressed with shredded lettuce, tomato, and lemon dill tartar sauce ... 18.95

CATFISH PO BOY

Fried catfish on French Bread, dressed with shredded lettuce, tomato, and lemon dill tartar sauce ... 13.95

BAYOU BIRD

Blanco roll filled with Cajun fried chicke breast, bacon jam and housemade pimento cheese, topped with Artisan lettuce and heirloom tomato ... 14.95

SPICY SAINT SHRIMP PO BOY

Half lb. of sweet Gulf shrimp covered in our “Spicy Saint” sauce, butter, lettuce, and heirloom tomato, served on crusty French bread ... 16.95

BIG EASY CHICKEN & WAFFLE SANDWICH

Crispy fried chicken breast served between 2 golden waffles, with a side of spicy maple syrup ... 15.95

ETOUFFEE

ADD SHRIMP (\$8), CHICKEN (\$6), OR CRAWFISH (\$8)

Classic scratch made sauce from chicken stock, celery, bell peppers, onion, and garlic, slow simmered and served over rice with toasted French bread ... 10.95

STEAK FRITES VERDANT *

A 10oz pan roasted Delmonico strip, basted with boozy butter, sliced and served with crispy fries and topped with a lemon caper verdant and Worcestershire reduction ... 23.95

QUARTER PASTALAYA

ADD SHRIMP (\$8), CHICKEN (\$6), OR CRAWFISH (\$8)

Penne pasta cooked with andouille sausage, creole spices, our trinity blend, and roasted heirloom tomatoes, finished with our master chicken stock ... 12.95

BLACKENED SNAPPER *

ADD SHRIMP (\$8)

Gulf coast snapper coated in black magic seasoning, roasted in a stone oven, and finished with a Pontchartrain sauce of mushroom, white wine, lemon, and caper reduction, served with white rice ... 23.95

AU POIVRE PASTA

Fresh pasta tossed in green peppercorn Mornay sauce, and topped with stonefired NY Strip ...22.95

FRIED CATFISH

Nuggets of catfish, battered and fried to golden perfection, served with fries and lemon dill tartar sauce ... 12.95

MUDBUG MAC & CHEESE

Elbow noodles mixed with crawfish, pimento and cream cheese, topped with panko and baked to perfection ... 13.95

SHRIMP & GRITS

Gulf shrimp sautéed and finished with trinity gravy, lemon, and white wine, served over stone ground Gouda grits ... 16.95

RED BEANS AND RICE

A laundry day tradition! Red beans and rice blended with creole seasoning and stock, served with house smoked andouille sausage and a wedge of French bread ... 11.95

ST. GEORGE SEARED SEABASS *

Creole Seared sea bass filled with lemon and parsley, cooked in the stone oven and finished with a lemon basil buerre monte ... 23.95

BOURBON ST. BEIGNETS

THE Bourbon Street dessert! Light puffs of croissant pastries topped with powdered sugar and a side of pecan praline sauce ... 9.95

DECADENT CHOCOLATE CAKE

Chocolate, chocolate, and more chocolate! So rich, so delightfully decadent! ... 10.95

SEASONAL CHEESECAKE

Ask your server for the flavor of the week ... 9.95

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

COCKTAILS	NOLA'D FASHIONED bourbon, simple syrup, Peychaud's Bitters, and orange bitters ... 10	19 CRIMES HARD CHARD <i>Chardonnay</i> pear, green apple, butter GLS ... 9 BTL ... 27	
	FLEUR DE LIS Hendrick's Gin, elderflower liqueur, cucumber, lime, and ginger ale ... 10	KENDALL JACKSON <i>Chardonnay</i> vanilla, apple, tropical fruit BTL ... 32	
	SWAMP JUICE coconut rum, blue curacao, lime, pineapple juice and lemon lime soda ... 10	SEA SUN <i>Chardonnay</i> pineapple, mango, vanilla BTL ... 34	
	SAZERAC Sazerac Rye Whiskey, Herbsaint, sugar cube, and Peychaud's Bitters ... 10	SYCAMORE LANE <i>Chardonnay</i> oak, butter, citrus GLS ... 7 BTL ... 21	
	COFFEE RUM OLD FASHIONED Plantation Original Dark Rum, Mr. Black, demerara sugar, and chocolate bitters ... 13	GIACATO <i>Pinot Grigio</i> ripe pear, peach, apricot GLS ... 9 BTL ... 27	
	BOURBON & SAGE Four Roses, sage, and lemon ... 13	MEZZACORONA DOMENICA <i>Pinot Grigio</i> white stone fruit, melon, lemon BTL ... 32	
	PINA VERDE Green Chartreuse, pineapple, lime, and cream of coconut ... 14	SYCAMORE LANE <i>Pinot Grigio</i> pear, green apple, tropical GLS ... 7 BTL ... 21	
	HURRICANE light rum, dark rum, passion fruit, peach, lime, and grenadine ... 11	FRONTERA <i>Sauvignon Blanc</i> grapefruit, green apple, grass GLS ... 7 BTL ... 21	
	QUARTER MIMOSA try any of our house flavors: orange, pineapple, passion fruit, peach, cranberry, or grapefruit ... 8	PRISMA <i>Sauvignon Blanc</i> passion fruit, mango, citrus GLS ... 10 BTL ... 30	
		VALCKENBERG <i>Riesling</i> green apple, peach, apricot GLS ... 12 BTL ... 34	
	CUPCAKE <i>Moscato</i> nectarine, honey, peach GLS ... 8 BTL ... 24		
AFTER DINNER	BOURBON MILK PUNCH bourbon, milk, cream, vanilla, and nutmeg ... 10	CAYMUS <i>Cabernet Sauvignon</i> vanilla, oak, dark fruit BTL ... 96	
	GRASSHOPPER creme de menthe, creme de cacao, and cream ... 8	CHASING LIONS <i>Cabernet Sauvignon</i> black currant, plum, oak GLS ... 9 BTL ... 27	
	BRANDY ALEXANDER cognac, creme de cacao, cream, and nutmeg ... 8	NOAH RIVER <i>Cabernet Sauvignon</i> cassis, rhubarb pie, cigar box GLS ... 9 BTL ... 27	
	ESPRESSO MARTINI Tito's, Mr. Black Coffee Liqueur, and cold brew coffee ... 12	PAVETTE <i>Cabernet Sauvignon</i> black cherry, cedar, tobacco GLS ... 10 BTL ... 30	
	TOBLERONE COCKTAIL Bailey's Chocolate, frangelico, Mr. Black, honey and cream ... 11	PRISONER "UNSHACKELED" <i>Cabernet Sauvignon</i> plum, blackberry, stone fruit BTL ... 51	
	BANANAS FOSTER MARTINI vanilla vodka, banana liqueur, spiced rum, brown sugar and smoked cinnamon bitters ... 12	SYCAMORE LANE <i>Cabernet Sauvignon</i> red fruit, oak, chocolate GLS ... 7 BTL ... 21	
	COFFEES	BELLE GLOS BELADE <i>Pinot Noir</i> plum, black cherry, cherry BTL ... 48	
	NAWLINS COFFEE coffee New Orleans style with a hint of chicory ... 3	BELLE GLOS DAIRYMAN <i>Pinot Noir</i> blackberry, raspberry, cinnamon BTL ... 72	
	CAFE AU LAIT our Nawlin's coffee mixed with steamed milk, the perfect pairing for beignets! ... 5	LEESE FITCH <i>Pinot Noir</i> strawberry, vanilla, caramel GLS ... 10 BTL ... 30	
		NOAH RIVER <i>Pinot Noir</i> cherry cola, raspberry, plum GLS ... 9 BTL ... 27	
BEER	BUD LIGHT Lager ... 4.25	SILVERGATE <i>Pinot Noir</i> cherry, cola, black fruit GLS ... 7 BTL ... 21	
	COORS LIGHT Lager ... 4.25	SYCAMORE LANE <i>Merlot</i> plum, black cherry, vanilla GLS ... 7 BTL ... 21	
	MICHELOB ULTRA Lager ... 4.25	DUCKHORN DECOY <i>Merlot</i> cherry, raspberry, plum BTL ... 41	
	MILLER LITE Lager ... 4.25	VELVET DEVIL <i>Merlot</i> black fruit, cedar, tobacco GLS ... 10 BTL ... 30	
	YUENGLING Lager ... 4.25	NOAH RIVER COLLECTIVE <i>Zinfandel</i> black cherry, blackberry, raspberry GLS ... 10 BTL ... 30	
	LANDSHARK LAGER Lager ... 4.75	HULLABALOO <i>Zinfandel</i> dark cherry, plum, black pepper GLS ... 9 BTL ... 27	
	CATAWBA WHITE ZOMBIE Wit ... 4.75	CALLIA <i>Malbec</i> black fruit, cedar, cassis GLS ... 10 BTL ... 30	
	AMB LONG LEAF IPA ... 4.75	19 CRIMES CALI RED <i>Red Blend</i> candied fruit, toasted oak GLS ... 10 BTL ... 30	
	EDMUNDS OAST BOUND BY TIME IPA ...6.25	CONUNDRUM <i>Red Blend</i> ripe berries, cocoa, vanilla BTL ... 29	
	PISGAH GREYBEARD IPA ... 6.50	PARADUXX <i>Red Blend</i> black cherry, blueberry, cocoa powder BTL ... 68	
WICKED WEED PERNICIOUS IPA ... 7.00	THE BOMB <i>Red Blend</i> ripe berries, black cherry, black mission fig BTL ... 39		
WESTBROOK A VERY FINE BROWN Brown ... 6.00	TAYLOR FLADGATE 10 YR. TAWNY <i>Port</i> ripe fig, chocolate, jam GLS ... 10 BTL ... 47		
ON DRAFT	LONE RIDER SWEET JOSIE Brown ... 5.00	Cellaring certain beers allows their flavors to evolve, smoothing harsh edges while developing richer, more complex notes, especially in high-alcohol or wild-yeast styles like barleywines, imperial stouts, and lambics.	
	WISEACRE GOTTA GET UP TO GET DOWN Milk Stout ... 5.00		
	EDMUNDS OAST SEASONAL SOUR Sour ... 7.00		
	ORIGINAL SIN BLACK WIDOW Cider ... 4.75		
	NOBLE APPLE PIE HARD CIDER Cider ... 6.25		
	NON ALCOHOLIC OPTIONS		
	ATHLETIC FREE WAVE HAZY IPA NA ... 4.25		
	ATHLETIC UPSIDE DAWN GOLDEN NA ... 4.25		
	ROYAL BLISS ROTATING IPA ABV Varies ... 6.25 Ask your server for today's selection		BROOKLYN BLACK OPS 11.6% Imperial Stout 750ml ... 18.00
	ROYAL BLISS ROTATING/SEASONAL ABV Varies ... 6.25 Ask your server for today's selection		GOOSE ISLAND BCBS 14.7% Imperial Stout 16.9oz ... 16.00
LAGNIAPPE LIGHT ABV 4.8% Light Lager ... 6.00 Lower carbs, lower calories, and highly requested! Your new favorite light lager is crisp and refreshing, featuring subtle hops and malty sweetness	GREAT DIVIDE CHOC. OAK AGED YETI 9.5% Imperial Stout 22oz ... 15.00		
	PRAIRIE BOMB STOUT 13% Imperial Stout 12oz ... 10.00		
	OLDE HICKORY LINDLEY PARK 10% Barrel Aged Imperial Stout 22oz ... 18.00		
	BROOKLYN TRIPEL BURNER 10.6% Tripel 25.4oz ... 18.00		
	BROOKLYN LOCAL #1 9% Belgian Dark Strong Ale 25.4oz ... 18.00		
	BROOKLYN LOCAL #2 9% Belgian Dark Strong Ale 25.4oz ... 18.00		
	WICKED WEED BLACK ANGEL 6.6% Wild Ale 500ml ... 18.00 (Limited Inventories)		