

DINNER

Foodcraft
fresh. local. delicious.



BREAD SERVICE

WARM CIABATTA LOAF \$6
Olive Oil, Chili Crisp, Whipped Butter

SOUP & SALADS

**SOPA DE CAMARONES
(SPICY SHRIMP SOUP) * \$11**

Shrimp, Chiles, Potato, Carrot, Onion,
Cilantro, Lime

**SPINACH STRAWBERRY
SALAD \$13**

Baby Spinach, Strawberries, Honey Goat
Cheese, Red Onion, Shaved Almond, Warm
Bacon Dressing

PANZANELLA SALAD \$13
Roasted Tomatoes, Red Onion,
Kalamata Olives, Herb Croutons, Garlic,
Cucumber, Red Wine Vinaigrette

ROMAINE WEDGE SALAD \$12
Romaine Lettuce, Heirloom
Tomatoes, Bacon, Red Onion,
Blue Cheese, Green Goddess Dressing
CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13
***FRIED OYSTER \$7 | *TRI-TIP STEAK \$14**

OYSTERS

RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14
Horseradish, Cocktail, Southern Chili Lab Hot
Sauce, Lemon, Seasoned Saltines

BROILED HALF DOZEN OYSTER* \$14

CHOICE OF

BOURBON PECAN BROWN BUTTER
Bourbon, Spiced Pecans, Brown Butter

BIENVILLE

Shrimp, Mushroom, Herbs, Bacon,
Bechamel Sauce

MASKA

Chimichurri & Parmesan

AL BBQ FRIED OYSTER* \$14
Fried Oyster, AL White BBQ Sauce,
Pulled Pork, Pickled Onion

FRIED OYSTER BASKET* \$14
Red Remoulade, Warm French Bread

SHAREABLES

BACON & SHRIMP STUFFED JALAPENO \$14
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,
Bourbon Tomato Bacon Jam

HONEY GOAT CHEESE \$12
Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

FRIED GREEN TOMATO \$12
Southern Fried Green Tomatoes, Smoked Gouda Pimento Cheese,
Roasted Poblano Dressing

SEAFOOD GRATIN* \$12
Crab, Shrimp & Crawfish, Roasted Garlic Bechamel,
Parmesan Cheese, Crouton

LAND & GULF

STEAK ADD ONS: *GRILLED SHRIMP \$9 | CRAB BUTTER \$8
FRIED OYSTER \$7

RIBEYE STEAK \$34
Rustic Mashed Potato, Holy Trinity Vegetable, Smoked Herbed Butter

TRI TIP STEAK* \$28
French Fries, Chimichurri Sauce

CRISPY SKIN SNAPPER* \$27
Parmesan Tortellini, Dijon Crawfish Cream Sauce,
English Peas, Crispy Prosciutto

GULF CRAB CAKE* \$26
Seared Crab Cake, Roasted Red Pepper Sauce,
Spinach, Lemon, Heirloom Tomato Salsa

MOJITO LIME CHICKEN THIGHS* \$24
Spiced Southern Succotash, Citrus Pan Au Jus

FISH & CHIPS \$26
Beer Battered Grouper, Red Potatoes, Citrus Caper
Tartar Sauce, Malt Vinegar Aioli

GARLICKY SHRIMP SCAMPI & GRITS* \$22
Garlicky Shrimp Scampi, Creamy Parmesan Delta Grind Grits

MARKET BOIL* \$48
A fun play on a classic seafood boil to include Market Fresh
Seafood and Smoked Sausage, Red Potatoes, Fresh Corn,
Drawn Butter, Spiced Southern Chili Lab Hot Sauce

EXTRAS

RUSTIC MASHED POTATO \$8

SAUTÉED SPINACH \$7

SPICED SOUTHERN SUCCOTASH \$7

FRENCH FRIES \$6

DELTA GRIND GRITS \$6

HOLY TRINITY VEGETABLE \$6



If you have any concerns regarding food allergies,
please alert your server prior to ordering.

*This item may contain raw or undercooked
ingredients.

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