

one bite will tell you what the menu can't

sept - dec '21 **start here**
*social hour selections

* **calamari frites** | buttermilk + panko + chunky marinara 12

devil with a shotgun | applewood smoked bacon + crispy gulf shrimp + b's oysters + sinner & saint glaze 15

* **popcraw** | crawfish tail meat + crispy jalapenos + tiger sauce 12

n.o.b.s. (*New Orleans Bbq Shrimp*) | garlic + butter + lemon + worcestershire + white wine 16

crabby creole dip | fontina + mozz + smoked gouda + artichoke + spinach + garlic + onion + house chips 14

blue crab claws | sauteed with Cajun butter + lemon + white wine mp (when available)

b's oysters | Cajun butter + love + fire 12 half dozen/22 dozen

crab cake beignets | jalapeno + cucumber + yogurt + citrus + herbs 15

* **brussel sprouts royale** | spiced pecans + bells + bacon + apples + golden raisins + balsamic + parm 12

salads & soups

wedge-ish | iceberg + tomato + bacon + bleu crumbles + "straw-mary vin" 12

the t**CHO**u**Pitoulas** | greens + cukes + pork belly croutons + egg + basil ranch + fresh veggies 14

aviators (aka caesar) salad | romaine + scratch dressing + parm 10

fall & winter salad | kale + greens + goat cheese + pecans + sweet potato croutons + chiongia beets + radish 14

salad toppers | chicken or shrimp 6, salmon 8 * add'l dressings | cheddar bleu | champagne vin

gumbo | crab, crawfish & shrimp or **crawfish étouffée** | 8 cup/12 bowl **bisque** | market price

the rest

all sandwiches served on 'new world bakery' bread and with choice of side
*composed dishes

grilled cheese o' the season | basil & jalapeno pesto + mozz + fontina + parm + proscuitto 15

high stack po' boys | shrimp, crawfish, catfish, or oyster + l.t. + p.r.o. + remoulade + lemon aioli 14

sourdough blt | half pound applewood smoked + grilled tomato + romaine + avocado + lemon aioli 14

the reckoning | brioche + half pound patty + andouille + 2 cheeses + l.t. + sauteed onions 15

the bird | grilled chicken breast + pickles + cheddar + lemon aioli + l.t. 13

* **shrimp n grits** | gouda + cream + butter + bacon + spinach + crimini's + onion + sun-dried tomato + garlic 20

the **grateful shrimp** | crab-stuffed, bacon wrapped shrimp + tasso cream 22

"taterfish" | **salmon** + hash-brown potato crust + creole spices + lemon caper butter 22

* that **meatloaf** tho! | tomatoey n.o.b.sauce + garlicky mashers + veg o' the day 15

o.c.d. (obligatory chicken dish) | airline breast + puff pastry nuggets + scratch filling 21

* big *Sexy* pasta | lobster mac & cheese market price

be kind & eat well

* **soulful seafood jam** | salmon + seafood jambalaya + creole mustard beurre blanc 16

* **bayou fish chips & chips** | catfish + mustard + cornmeal + house cut fries + house tartar 14

lagniappe: filthy rice | veg of the day | gently wilted spinach | french fries | grits fromage (6 each & all -gf-)

voluntary compliance

all desserts 7 (you're welcome)

the **chocolate & caramel** argument | flourless chocolate cake + caramel + maldon salt gf

old fashion bread pudding | bourbon + walnuts + butter + dried cherries + egg + heavy cream + orange zest

burnt creme | cream + egg + double vanilla (bean when available) + white chocolate gf

pucker up pie | house pressed key lime juice + sweet cream + butter + graham cracker + strawberries gf

chocolate peanut butter pie cheesecake | peanut butter + cream cheese + sugar + crispies + chocolate gf

apple & ginger cobbler | apple + ginger + vanilla + cream + brown sugar + lemon + streusel topping gf

* **consuming** raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness. | **gluten free** option available
any walked tabs will have a 22% gratuity added to it.

discipline is choosing between what you want now & what you want for dessert

purposefully packed with love, respect & a complete disregard for restraint