

# HOLIDAY SET MENU

**November and December 2025**

For everyone to share:

Cornbread, whipped butter, pickles

Persimmon salad, goat's cheese, candied pecan

Fried green tomatoes

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Optional oyster course at the market rate

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Choose one of:

Gumbo with chicken, shrimp, and andouille sausage

Sweet potato and bourbon soup

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Choose one of:

Turkey and grits

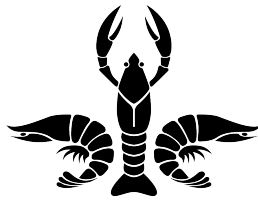
Halibut meunière and celeriac mash

Artichoke rockefeller, egg

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Pecan pie

*£45 per person*



# STANDING PARTY MENU

**Available all year**

For everyone to share:

Cold seafood by the dozen

Oysters, shrimp

Boiled seafood by the pound

Mussel, shrimp, crawfish (subject to availability)

Cornbread

Cooked and served whole in 20" skillets

Po'boys, served by the foot

Chicken, shrimp, oyster, fried green tomato

Chicken platter

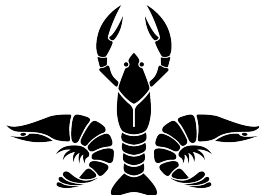
Fried and blackened, on the bone

Wedge salad platter

Gem, tomato, stilton, bacon

Mini bacon beignets by the dozen

*Priced by the platter, please enquire for price list*



# SEAFOOD TOWER MENU

**Available all year**

Best available fresh seafood served raw, grilled and boiled

Example towers:

Fresh oysters by the half dozen

Cold shrimp by the half dozen

Cold crawfish by the lb (subject to season)

Cold lobster

Dressed crab

Cooked oysters (en brochette, rockefeller, you name it we can do it)

Boiled shrimp

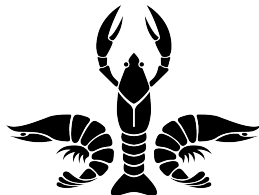
Boiled mussels

Boiled clams

Boiled crawfish

Boiled lobster

*Price per person according to market rate*



# LUNCH MENU

**Available for weekday lunches**

Choice of:

Plaquemine salad (Persimmon salad, goat's cheese, candied pecan)

Fried shrimp po'boy

Fried oyster po'boy

Blackened chicken po'boy

Blackened beef burger

Fries and slaw for the table

*£20 per person*

Optional add-ons:

Cup of gumbo +£5

Bacon beignet +£6

Caramel beignet +£3

Pecan pie +£9