

CHRISTMAS SET MENU

For the entire table

To share:

Cornbread, whipped butter, pickles

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

Persimmon salad, goat's cheese, candied pecan

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Choose one of:

Turkey and grits

Shrimp boil with andouille, potato, corn, celery, garlic

Artichoke rockefeller, egg

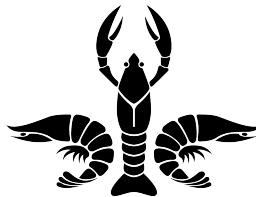
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Choose one of:

Pecan pie with bourbon cream

Pumpkin pie with whipped cream

£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

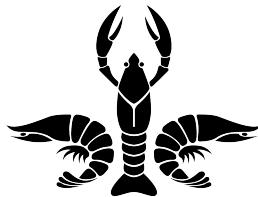
Fried and blackened, on the bone

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

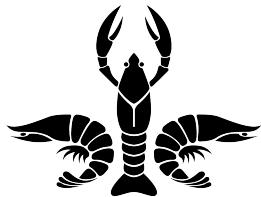
Boiled mussels

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