

you haven't lived til you've tried our
Bacon Beignet 6
 donut sandwich with candied bacon

PLAQUEMINE SINCE LOCK 2017

wine of the week
L'Hurluberlu 7 / 125ml
 Cab Franc, Loire Valley, FR

CHILLED SEAFOOD

Louët Feisser Oyster 24 / 6
rockpool, citrus, melon
 Josephine 36 / 6
iodine, cucumber, nut
 Cold Shrimp 15 / 6
 brandy mayo
 Cold Half Lobster 32
 brandy mayo

Chilled Platter 64
 4 Jersey, 4 Louët Feisser, 4 Josephine,
 4 shrimp

GRILLED & FRIED SEAFOOD

Oysters Rockefeller 15 / 3
 with absinthe, spinach & butter
 Chilli Oysters 15 / 3
 grilled under chilli butter & pecorino
 Oysters En Brochette 15 / 3
 bacon-wrapped, fried with gravy
 Grilled Half Lobster 32
 butter, cajun spice

Grilled Platter 60
 2 rockefeller, 2 chilli pecorino, 2
 brochettes, 1/2 lobster

SEAFOOD BOIL (contains sausage)

Shrimp boil 23 / 1/2lb
 potato, corn, celery, garlic
 Mussel boil 15 / 1lb
 potato, corn, celery, garlic
 Lobster (whole) 65
 potato, corn, celery, garlic

Seafood tower for 2 90
on top: 2 rockefeller, 2 chilli pecorino,
 2 brochette
in the middle: 2 Jersey, 2 Louët, 2
 Josephine, 6 shrimp
down below: 1/2lb shrimp, sausage,
 corn, potato
on the side: fries & cornbread

MAINS

Eggs Sardou 20
 poached with artichoke rockefeller, cornbread, hollandaise (v)
 Southern Fried Chicken 22
 with slaw & gravy
 Gumbo 21
 Louisiana chicken & andouille sausage soup with shrimp
 Jambalaya 32
 creole rice with duck & andouille sausage

PO'BOYS

Fried Shrimp Po'Boy 15
 Fried Green Tomato Po'Boy 11
 Blackened Chicken Po'Boy 14
 Peacemaker Po'Boy 18
 shrimp & oyster
 Fried Oyster Po'Boy 20
 Lobster Mayo Po'Boy 32
 served cold

OTHER SANDWICHES

Blackened Beef Smash Burger 12
 homemade bun
 Black & Blue Burger 14
 as above with roquefort & onion

extra bacon, avocado, cheddar or roquefort +2 each

SIDES

Cornbread 4
 whipped butter (v)
 Wedge Salad 6
 gem, tomato, bacon, stilton ranch
 Fried Green Tomatoes 5
 remoulade (v)
 Fries 5
 creole spice or plain (vg)
 Collard Greens 6
 chilli (vg)

DESSERTS

Beignets 6
 chicory coffee caramel
 Pecan Pie 9
 bourbon cream
 Plaquemine Sorbet 5
 persimmon
 Milk Gelato 5

inform us of allergies
 service discretionary
 ask for vegan or childrens' options
 @ @plaqueminelock

laissez les bons temps rouler!

COCKTAILS

Perfect Margarita	£11*
tequila, agave, lime (swap tequila for mezcal	+£1)
Creole Bloody Mary	£11*
vodka, tomato, creole spice, lemon, pickled okra	
Hurricane	£13
rum, citrus, grenadine, passion fruit	
Boulevardier	£11
bourbon, campari, vermouth	
Sazerac	£12
rye, bitters, absinthe, voodoo	
Mint Julep	£11
mint infused bourbon, soda	
One Mississippi	£11
strawberry rum, lime, sugar, mint	
Brandy Alexander	£11
brandy, creme de cacao, double cream, nutmeg	

SOFT DRINKS & MOCKTAILS

Franklin & Sons	£3
ginger beer, ginger ale or light tonic	
Shirley Temple	£5
grenadine, lime, ginger ale	
Arnold Palmer	£5
iced tea, lemonade, sugar	
Tropical Storm	£5
citrus, grenadine, passion fruit	
Virgin Mary	£5
tomato, creole spice, lemon, pickled okra	

mocktails £3 during happy hour

drinks marked * available for £4 during happy hour

CRAFT DRAFT

	<i>half / pint</i>
One More	£3.6 / £6.4*
american pale ale, hammerton, 4.1%	
Cwtch	£3.7 / £6.6
red ale, tiny rebel, 4.6%	
Ur-Dunkel	£3.7/£6.6
dark lager, paulaner, 5%	
Tint	£3.7/£6.6*
nitro stout, hammerton, 4.1%	
Devon Mist	£3.3 / £6
cloudy cider, sandford orchards, 4.5%	
N7	£3.7 / £6.6
ipa, hammerton, 5.2%	
Keller Pils	£3.5 / £6.2*
pilsner, lost & grounded, 4.8%	
House Party	£3.6 / £6.4
session ipa, lervig, 4%	
Estrella Galicia	£3.7 / £6.6
lager, 5%	
Vedett	£4.1 / £7.4
extra white, 4.7%	
Kriek Boon	£4.3 / £7.8
cherry lambic, boon brouwerij, 3.5%	
<u>BOTTLES & CANS</u>	
One More	£5.2
session pale ale, wild card, 330ml, 4.4%	
Cidre Breton	£12.6
kerisac, 1l, 5%	
Fruit Salad Days	£9.8
apricot sour, whiplash, 440 ml, 3.8%	
Orval	£7
trappist ale, abbaye d'orval, 250ml, 6.2%	
Augustiner	£7.5
helles lager, 500ml, 5%	
Crunch	£6.9
peanut butter stout, hammerton, 330ml, 5.4%	
Lumina	£5.6
gluten free pale ale, siren, 440ml, 4.2%	
Sport Zot	£6.1
belgian blonde, halve maan, 0%	
No Worries	£4
ipa, lervig, 0%	

BUBBLES

NV Mas Macia Cava
Barcelona, ES

NV Serena 1881
Prosecco, Venice, IT

NV Quartet
Roedrer Estate, California, USA

NV Ernest Remy Brut
Champagne, Blanc des Noirs, FR

125ml / btl

6.3 / 41

41

64

40 / 37.5cl
76 / 70cl

PINOT NOIR

'19 Bourgogne Rouge
Bachelet-Monnot, Burgundy, FR

'16 Santenay
Jean Noel Gagnard, Burgundy, FR

'19 ABC Knox Alexander
Santa Maria Valley, CA

'18 Sleepy Hollow
L'Usine, Santa Lucia Highlands, CA

'19 Alpine Vineyard
Rhys Vineyards, Los Gatos, CA

125ml / btl

12 / 63

88

16.6 / 96

117

159

CHARDONNAY

'19 Flaneur
Willamette Valley, OR

'20 Arbois
Domiane du Pelican, FR

'21 Walter Scott
Cuvée Anne, Willamette Valley, OR

'19 Alesia
Rhys Vineyards, Los Gatos, CA

'20 Deovlet
Santa Barbara, CA

'19 Nancie
Donelan, Sonoma County, CA

'20 Les Meix Chavaux
Meursault, Genot-Boulangier, FR

'19 Meursault
Domaine Jaques Prieur, FR

'20 Far Niente
Napa Valley, CA

'20 La Garenne
Puligny-Montrachet, Genot-Boulangier, FR

9.6 / 58

12 / 63

68

13 / 70

73

103

115

131

150

170

CAB & ZIN

'22 Silver Myn
Cab Blend Stellenbosch, ZA

'20 Perusini
Cab Fr Friuli, IT

'20 Frog's Leap
Zinfandel Napa Valley, CA

'20 Ridge Zinfandel
Lytton Springs, Dry Creek Valley, CA

'19 Far Niente
Cabernet Napa Valley, CA

6* / 31

10 / 49

13 / 68

97

184

OTHER RED

'22 Rippa Dorii
Tempranillo, Ribeira del Duero, ES

'21 Ultreia Rosso
Mencia, Paul Perez, Bierzo, ES

40

46

OTHER WHITE

'23 Da Vero
Cataratto, Sicily, IT

'23 Castel Firmian
Pinot Grigio, Trentino, IT

'23 Baron de Badassiere
Picpoul de Pinet, Languedoc, FR

'20 Ultreia Bianco
Godello, Raul Perez, Bierzo, ES

'22 Pouilly Fume
Serge Dageneau, Loire, FR

6* / 29

41

39

54

10 / 55

PINK

'22 Rose Mont Rose
Domaine Montrose, Languedoc, FR

'22 Le Rosé
Chêne Bleu, Vaucluse, FR

'22 Etna Rosato
Tenuta delle Terre Nere, Sicily, IT

7* / 37

52

54

drinks marked * available for £4 during happy hour

BOURBONBuffalo Trace, *Frankfort, KY*
*rich, rounded, vanilla, caramel*Tincup, *Denver, CA*
*bright, smooth, tonka bean, butter*Four Roses Small Batch, *Lawrenceburg, KY*
*medium, vanilla, tobacco*Woodford Reserve Bourbon, *Versailles, KY*
*velvet, plush, smooth*FEW Bourbon, *Evanston, IL*
*smooth, brown butter, spice*Balcones Baby Blue, *Waco, TX*
*sweetcorn, cayenne, maple*Michters US*1 Sour Mash, *Louisville, KY*
*baked apple, clove, buttered toast***RYE**Sazerac Straight Rye 6y, *Frankfort, KY*
*burnt cinnamon, sage, vanilla*Boondocks Rye, *Bardstown, KY*
*rich, voluptuous, liquorice*FEW Rye, *Evanston, IL*
*szechuan pepper, toffee*Whistlepig 10y, *Shoreham, VT*
*muscovado, caraway, guava***ANTIQUÉ**Elijah Craig 18y, *Bardstown, KY*Old Rip Van Winkle 10y, *Frankfort, KY*Old Rip Van Winkle 12y, *Frankfort, KY*Pappy Van Winkle 13y, *Frankfort, KY*Pappy Van Winkle 15y, *Frankfort, KY*Pappy Van Winkle 20y, *Frankfort, KY*Pappy Van Winkle 23y, *Frankfort, KY*Thomas H. Handy, *Frankfort, KY*William Larue Weller, *Frankfort, KY*George T. Stagg, *Frankfort, KY***50ml RUM**7.7 Clément Agricole, *Martinique, FR*Bayou Select, *Lake Charles, LA*

8.9

Clément Vieux Rhum Select, *Martinique, FR*

9.5

Santa Teresa 1796 Solero, *Santiago, CL***GIN**10.9 Broker's Gin, *London, UK*Hendricks, *Ayrshire, SC*

11.5

Bobby's Jenever, *Schiedam, NL*

16.9

AGAVEMexxo, mezcal, *Oaxaca, MX*Herradura Plata, tequila, *Jalisco, MX*

9.8

Herradura Añejo, tequila, *Jalisco, MX*

10.0

VODKAWheatley's, *Frankfort, KY*

11.8

Tito's, *Austin, TX*

15.0

OTHERMeletti Limoncello, *Ascoli Piceno, IT***25ml**Benedictine, *Normandy, FR*

19

Herbsaint, *New Orleans, LA*

10.9

Calvados, *Pays d'Auge, FR*

12.9

Amaretto Salizà, *Bepi Tosolini, IT*

9.8

14.6

21.5

32

11.4

16

16

50ml

7.7

8.3

8.3

11.1

7.7

8.9

9.8

9.0

10.5

11.6

7.7

8.0

7.5

8

8

10.6

11.0