

## FOR THE TABLE

GARLIC PARMESAN BEIGNETS (4) ... \$12  
garlic butter, parmesan, marinara sauce  
(ADD AN EXTRA BEIGNET +\$2)

TASSO HAM DEVILED EGGS ... \$14  
sriracha aioli

CRISPY CALAMARI ... \$16  
giardiniera, lemon aioli, marinara

TUNA TARTAR ... \$20  
avocado, crispy shallots,  
soy mirin sauce, chips

BLUE CRAB FINGERS ... \$24  
lemon, cajun spices, sherry, french bread

CAJUN EGG ROLLS ... \$14  
crawfish, andouille sausage, boudin,  
collard greens, white cheddar, remoulade

SMOKED TROUT DIP ... \$15  
celery and carrots

1/4 LB. JUMBO LUMP CRAB CAKE ... \$30  
maque choux, tartar sauce

## SOUP

CHICKEN & ANDOUILLE GUMBO ... \$6.95 / \$9.95

SEAFOOD GUMBO ... \$7.95 / \$10.95

## SALADS

ADD SHRIMP +\$10 • ADD CHICKEN +\$11  
ADD OYSTERS +\$14

GARDEN ... \$12  
mixed lettuce, carrot, onion,  
cherry tomato, cucumber, radish,  
shaved parmesan, house dressing

CAESAR ... \$12  
romaine, parmesan, croutons

ICEBERG WEDGE ... \$13  
tomato, onion, blue cheese crumbles,  
lardon, blue cheese dressing

TRUE GREEK ... \$15  
tomato, mixed olives, green bell pepper,  
cucumber, feta cheese, greek dressing

LEAFY GREEN SALMON ... \$28  
cherry tomatoes, cucumber, avocado,  
edamame, radish, carrots, onions,  
rice noodles, mint and basil,  
lemongrass vinaigrette

CRAB LOUIS ... \$34  
romaine, tomato, egg, super lump  
crab, russian dressing

HUGO'S CRAB SALAD ... \$34  
jumbo lump crab meat, shredded  
lettuce, tomato, olive, onion,  
celery, lemon vinaigrette

## OYSTERS & SHRIMP

GULF OYSTERS ON THE HALF SHELL adams bay, louisiana ..... ½ DOZEN: \$15 DOZEN: \$28  
MARKET BOUTIQUE OYSTERS served by the piece ..... MKT

HUGO'S OYSTERS ..... ½ DOZEN: \$20  
bacon, jalapeño, white cheddar

RC'S CHARGRILLED OYSTERS ..... ½ DOZEN: \$20  
parmesan, blackened spices, garlic butter (ADD JUMBO LUMP CRAB MEAT +\$10)

1<sup>ST</sup> PLACE "HANGOUT OYSTER COOKOFF" OYSTERS ROCKEFELLER ..... ½ DOZEN: \$20  
spinach, bacon, onion, parmesan, cream, pernod

OYSTER COMBO ..... ½ DOZEN: \$20  
(2) Hugo's, (2) RC's Chargrilled, (2) Rockefeller

PEEL & EAT SHRIMP steamed or chilled ..... ½ LB: \$15

COLD PLATTER (6) Oysters, (6) Peel & Eat Shrimp, (3 oz.) Crab Fingers, Trout Dip ..... \$55

## SPECIALTIES

HUGO'S JAMBALAYA ..... \$26  
andouille sausage, shrimp, chicken

PRALINE CRUSTED SALMON ..... \$32  
brussels sprouts, roasted sweet potatoes, bourbon glaze

HERB-BASTED REDFISH ON THE ½ SHELL ..... \$34  
braised local greens, triple mac & cheese

PARMESAN CRUSTED FLOUNDER MILANESE ..... \$34  
whipped potatoes, arugula salad, dill lemon butter

CRAB STUFFED SHRIMP (8) ..... \$32  
dirty wild rice, fried okra, green tabasco butter

STEAK FRITES ..... \$36  
8 oz. prime baseball cut sirloin, fries, chimichurri

ÉTOUFFÉE PASTA ..... \$30  
crawfish, shrimp, red and green peppers, onions, parmesan cheese

CRISPY FRIED CATFISH WITH RED BEANS & RICE ..... \$26  
grilled andouille sausage

BUTTERMILK FRIED QUAIL ..... \$35  
crawfish fried rice, sweet and sour sauce

BRANZINO FISHERMAN STYLE ..... \$38  
grilled branzino, brabant potatoes, spinach with chimichurri

## MARKET FISH

CHARGRILLED, SAUTÉED OR CAJUN BLACKENED

(MAKE IT PONTCHARTRAIN WITH DIRTY RICE, 4 SHRIMP & 1 OZ. CRABMEAT: +\$15)

*All items are served with beurre blanc, crispy brabant potatoes & market vegetable.*

[TEXAS] JUMBO WHITE SHRIMP (8)..... \$24	[NORTH CAROLINA] FLOUNDER..... \$34
[LOUISIANA] CATFISH..... \$26	[GULF] REDFISH..... \$34
[SCOTTISH] SALMON..... \$32	[GREECE] BRANZINO..... \$38

TRIPLE MAC & CHEESE \$8 • LEMON GARLIC SPINACH \$8 • WHIPPED POTATOES \$7 • CRAWFISH ÉTOUFFÉE \$12 • COLLARD GREENS \$8

BRUSSELS SPROUTS \$8 • DIRTY RICE \$8 • RED BEANS & RICE \$8 • FRIED OKRA \$7 • CRAWFISH FRIED RICE \$10