



APRIL 2017

dinner menu

OYSTERS & SHRIMP

GULF OYSTERS ON THE HALF SHELL	½ dozen \$9.5	dozen \$18
MARKET BOUTIQUE OYSTERS served by the piece		MKT
OYSTERS ROCKEFELLER spinach, bacon, parmesan, béchamel, Pernod	½ dozen	\$14
RC'S CHARGRILLED OYSTERS parmesan, blackened spices, garlic butter	½ dozen	\$14
HUGO'S OYSTERS bacon, jalapeño, cheddar	½ dozen	\$14
OYSTER COMBO 2 each of: Rockefeller, RC's & Hugo's	½ dozen	\$14
CRISPY FRIED OYSTERS spicy edamame succotash, Cajun remoulade	½ dozen	\$12
PEEL & EAT SHRIMP steamed or chilled	½ lb.	\$12
HALF & HALF 1/2 lb. peel & eat shrimp, 1 dozen gulf oysters		\$26

FOR THE TABLE

TASSO HAM DEVILED EGGS	\$8
sriracha aioli	
CRAB IMPERIAL (<i>Baked Crab Dip</i>)	\$15
béchamel, sherry, parmesan	
FRIED GREEN TOMATOES	\$8
tasso smoked ham, goat cheese, confit sweet pepper sauce	
CRISPY CALAMARI	\$12
giardiniera, lemon aioli, marinara	
TUNA TARTAR	\$15
avocado, crispy shallots, soy mirin sauce, housemade chips	
BLUE CRAB FINGERS	\$14
lemon, cajun spices, sherry, french bread	
VOODOO MUSSELS	\$14
cajun spices, andouille sausage, tasso ham, tomato, abita ale broth	

**Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.*

SOUP & SALAD

CHICKEN & ANDOUILLE GUMBO	\$4.95/\$7.95
SEAFOOD GUMBO	\$5.95/\$9.95
SOUP OF THE DAY	MKT
HOUSE SALAD	\$9
tomato, radish, carrot, onion, herb buttermilk dressing	
CAESAR SALAD	\$9
"BETTER THAN" ICEBERG WEDGE	\$10.5
tomato, onion, blue cheese, lardon, creamy oregano dressing	
HUGO'S CRAB SALAD	\$19
1/4 lb. lump blue crab, olives, celery, onions, iceburg lettuce, lemon vinaigrette	
GRILLED SALMON	\$18
mixed greens, avocado, carrot, edamame, baby corn, lime-chili vinaigrette	
CRAB LOUIS	\$21
romaine, tomato, egg, lump crab, russian dressing	

[ADD SHRIMP \$9 • ADD CRAB \$8]

SPECIALITIES

SEAFOOD JAMBALAYA	\$22
shrimp, market fish, crawfish, peppers, onions	
GRILLED BBQ TUNA	\$27
tomatillo puree, sun chokes, blistered tomato, black eyed pea succotash, radicchio slaw	
HERB BASTED REDFISH ON THE 1/2 SHELL ...	\$28
creamed leeks, blue crab hushpuppies	
GRILLED RAINBOW TROUT	\$22
crispy okra, creamed corn, jalapeños, bacon	
BLACKENED MAHI TACOS	\$14
white sauce, cabbage, cilantro, mango pico	
FRIED SHRIMP (8)	\$19
coleslaw, fries	
CRISPY FRIED OYSTERS (8)	\$22
coleslaw, fries	
SPICED AND SEARED COBIA	\$28
mirliton slaw, coconut rice, curry sauce	
PARMESAN CRUSTED FLOUNDER	\$26
garlic spinach, tomato chive oil	
CRAB STUFFED SHRIMP (8)	\$25
dirty wild rice, fried okra, green tabasco butter	
MARINATED 8 OZ. HANGER STEAK	\$28
truffle fingerling hash, crispy onions	
ROASTED HALF CHICKEN	\$19
baby carrots, fondant potato, lemon-thyme jus	

LOBSTER TRUFFLED MAC & CHEESE ... MKT
1 ¼ lb lobster stuffed with truffled
mac & cheese and nueske's bacon,
plus your choice of side

MARKET FISH

CHARGRILLED, SAUTÉED OR CAJUN BLACKENED
with market vegetables,
buttered parsley potatoes & choice of sauce
DILL LEMON BUTTER • SOY CHILI
TOMATO-BASIL VINAIGRETTE • TARTAR

[ADDITIONAL SAUCES \$3]

JUMBO WHITE SHRIMP (8)	\$19
[GULF] COBIA	\$28
[GULF] REDFISH	\$28
[VENEZUELA] TUNA	\$27
[SCOTTISH] SALMON	\$24
[NC] FLOUNDER	\$26

Add Crab & Parmesan Crust for \$4.95!

PO'BOYS

Our Po'Boys are dressed on Leidenheimer's
bread with lettuce, tomato, pickle & tabasco
mayo;
all items are served with thick cut fries

SHRIMP PO'BOY	\$15
OYSTER PO'BOY	\$15.5
ROAST BEEF "DEBRIS" PO'BOY	\$15.5
HALF & HALF PO'BOY	\$15.5
half shrimp, half oyster	

ASK US ABOUT OUR SUNDAY
LOW COUNTRY BOIL!

THICK CUT FRIES: \$5

MATCHSTICK VEGGIES: \$6

DIRTY RICE: \$6

CREAMED CORN: \$5

FRIED OKRA: \$5

SWEET POTATO FRIES: \$5

BLUE CRAB HUSHPUPIES: \$6

MARKET VEGETABLES: \$6

LEMON GARLIC SPINACH: \$6

RED BEANS & RICE: \$6