



WINTER 2018

DINNER MENU

OYSTERS & SHRIMP

GULF OYSTERS ON THE HALF SHELL ½ dozen: \$9.5 dozen: \$18
 MARKET BOUTIQUE OYSTERS served by the piece..... MKT

1ST PLACE "HANGOUT OYSTER COOKOFF" OYSTERS ROCKEFELLER ½ dozen: \$16
 spinach, bacon, parmesan, béchamel, pernod

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: \$16
 PEEL & EAT SHRIMP steamed or chilled ½ lb: \$14
 HALF & HALF 1/2 lb. peel & eat shrimp, 1 dozen gulf oysters \$28

FOR THE TABLE

TASSO HAM DEVEILED EGGS \$8
 sriracha aioli
 CRAB IMPERIAL (*Baked Crab Dip*) \$16
 béchamel, sherry, parmesan
 FRIED GREEN TOMATOES \$9
 tasso smoked ham, goat cheese, basil,
 confit sweet pepper sauce
 CRISPY CALAMARI \$12
 giardiniera, lemon aioli, marinara
 TUNA TARTAR \$15
 avocado, shallots, soy mirin sauce, chips
 BLUE CRAB FINGERS \$16
 lemon, cajun spices, sherry, french bread
 VODOO 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

TOMATO BISQUE \$3.95/\$6.95
 CHICKEN & ANDOUILLE GUMBO \$4.95/\$7.95
 SEAFOOD GUMBO \$5.95/\$8.95
 [ADD SHRIMP \$7 • ADD SIX OYSTERS \$12]
 HOUSE SALAD \$9
 tomato, radish, carrot, onion,
 herb buttermilk dressing
 CAESAR SALAD \$9
 ICEBERG WEDGE \$10.5
 tomato, onion, blue cheese, lardon,
 blue cheese dressing
 HUGO'S CRAB SALAD \$19
 1/4 lb. lump blue crab, olive, celery, onion,
 iceberg lettuce, lemon vinaigrette
 GRILLED SALMON \$19
 mixed greens, avocado, carrot, edamame,
 onion, baby corn, lime-chili vinaigrette
 CRAB LOUIS \$19
 romaine, tomato, egg, lump blue crab,
 russian dressing

SPECIALITIES

SMOKED ALLIGATOR SAUSAGE JAMBALAYA
 with seafood \$22
 with chicken \$19
 GRILLED RAINBOW TROUT \$24
 jalapeño-bacon creamed corn, crispy okra,
 pea shoots
 BOURBON GLAZED SALMON \$26
 brussels sprouts, sweet potato mash
 FRIED SHRIMP (8) \$19
 coleslaw, fries, tartar and cocktail sauces
 CRISPY FRIED OYSTERS (8) \$22
 coleslaw, fries, tartar and cocktail sauces
 HERB-BASTED REDFISH ON THE ½ SHELL \$28
 braised local greens, truffle mac & cheese
 PARMESAN CRUSTED FLOUNDER \$26
 garlic spinach, tomato chive oil
 CRAB STUFFED SHRIMP (8) \$26
 dirty wild rice, fried okra,
 green tabasco butter
 GRILLED 8 OZ. FILET OF BEEF \$34
 pontalba potatoes, sautéed mushrooms,
 béarnaise sauce
 FRIED FISHERMAN'S PLATTER \$28
 catfish, 3 shrimp, 3 oysters, crawfish,
 fries & slaw

VIET-CAJUN GROUPEL ... \$34
 crispy grouper, hot and sour vietnamese
 broth, okra, collard greens,
 crispy shallots

MARKET FISH

CHARGRILLED, SAUTÉED OR CAJUN BLACKENED
*served with market vegetables,
 buttered parsley potatoes & beurre blanc*
 ADD FRESH JUMBO LUMP CRAB BÉARNAISE
 TO ANY MARKET FISH FOR \$8
 JUMBO WHITE SHRIMP (8) \$19
 [SCOTTISH] SALMON \$24
 [NC] FLOUNDER \$26
 [NC] RAINBOW TROUT \$22
 [MS] CATFISH \$19
 [GULF] GROUPEL \$34

[GULF] REDFISH ... \$28

PO'BOYS & MORE

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

SHRIMP PO'BOY \$16
 OYSTER PO'BOY \$16
 ROAST BEEF "DEBRIS" PO'BOY \$15.5
 HALF & HALF PO'BOY ½ shrimp, ½ oyster \$16
 BLACKENED CATFISH BAHN MI \$16
 pickled carrots & daikon, cucumbers,
 jalapeño, cilantro, mayo
 BAJA FISH TACOS \$14
 blackened, grilled or fried cod; pico de gallo,
 cabbage, cilantro

½ LB. "C.B.S. BURGER" ... \$12
 chuck, brisket, short rib blend;
 lettuce, tomato, pickle & onion
 [ADD CHEESE \$1 • ADD BACON \$2]

CRAWFISH ÉTOUFFÉE: \$6

DIRTY RICE: \$6

COLLARD GREENS: \$6

CREAMED CORN: \$5

FRIED OKRA: \$5

TRUFFLE MAC & CHEESE: \$6

BRUSSELS SPROUTS: \$6

WHIPPED POTATOES: \$5

LEMON GARLIC SPINACH: \$6

RED BEANS & RICE: \$6