



APRIL 2017
lunch 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.*

PO'BOYS & MORE

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

CRAWFISH PO'BOY.....	\$12.5
FLOUNDER PO'BOY blackened or fried.....	\$14
OYSTER PO'BOY [ADD BACON \$2].....	\$15.5
ROAST BEEF "DEBRIS" PO'BOY.....	\$15.5
SHRIMP PO'BOY blackened or fried.....	\$15
HALF & HALF PO'BOY oyster & shrimp.....	\$15.5

MUFFULETTA ... \$14
ham, salami, mortadella, provolone, sesame bun, olive spread

1/2 LB BURGER.....	\$14
white cheddar cheese, lettuce, tomato, pickle	
GENUINE COBIA SANDWICH.....	\$18
lettuce, tomato, tartar, soft bun	

SOUP & SALAD

CHICKEN & ANDOUILLE GUMBO.....	\$3.95 / \$6.95
SEAFOOD GUMBO.....	\$4.95 / \$8.95
SOUP OF THE DAY.....	MKT
CUP OF SOUP & HALF PO'BOY.....	\$13

HOUSE SALAD.....	\$9
tomato, radish, carrot, onion, herb buttermilk dressing	

CAESAR SALAD.....	\$9
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"BETTER THAN" ICEBERG WEDGE.....	\$10.5
tomato, onion, blue cheese, lardon, creamy oregano dressing	

[ADD SHRIMP \$9 • ADD CRAB \$8]

HUGO'S CRAB SALAD.....	\$19
1/4 lump blue crab, olives, celery, onions shredded iceberg 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	

SPECIALTIES

CUP OF SOUP & SALAD.....	\$10
CUP OF SOUP & HALF PO'BOY.....	\$13
SHRIMP & ANDOUILLE JAMBALAYA.....	\$14
CRAWFISH ETOUFFÉE.....	\$14
served over white rice	
FRIED SHRIMP (6).....	\$14
fries, coleslaw	
FRIED OYSTERS (6).....	\$15
fries, coleslaw	
BAJA FISH TACOS (2).....	\$10.5
white sauce, cabbage, cilantro, pico de gallo	
SHRIMP TACOS (2).....	\$13.5
fried or blackened; white sauce, cabbage, cilantro, pico de gallo	
BLACKENED MAHI TACOS (2).....	\$14
white sauce, cabbage, cilantro, mango pico	
GRILLED RAINBOW TROUT.....	\$15
crispy okra, creamed corn, jalapeños, bacon	
JUMBO CAJUN RUBBED WINGS.....	\$12
5 pieces, blue cheese dressing, and fries	

ASK US ABOUT OUR SUNDAY
LOW COUNTRY BOIL!

THICK CUT FRIES: \$5	MATCHSTICK VEGGIES: \$5	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