



SPRING 2018  
 lunch menu

## OYSTERS & SHRIMP

GULF OYSTERS ON THE HALF SHELL.....	½ dozen	\$9.5	dozen	\$18
MARKET BOUTIQUE OYSTERS served by the piece.....			MKT	
1 <sup>ST</sup> PLACE "HANGOUT OYSTER COOKOFF" OYSTERS ROCKEFELLER spinach, bacon, parmesan, béchamel, Pernod.....	½ dozen	\$16		
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		
CRISPY FRIED OYSTERS spicy edamame succotash, cajun remoulade.....	½ dozen	\$14		
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 DEVILED EGGS.....	\$8
sriracha aioli	
CRAB IMPERIAL ( <i>Baked Crab Dip</i> ).....	\$16
béchamel, sherry, parmesan	
FRIED GREEN TOMATOES.....	\$9
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.....	\$16
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
SHRIMP PO'BOY blackened or fried.....	\$15
HALF & HALF PO'BOY oyster & shrimp.....	\$15.5

**ROAST BEEF DEBRIS PO'BOY... \$15.50**  
 lettuce, tomato, pickle, tobasco aioli,  
 Leidenheimer bread

1/2 LB "C.B.S" BURGER.....	\$12
blend of chuck, brisket, and shortrib with lettuce, tomato, pickle, onion ADD CHEESE \$1 ADD BACON \$2	

## SOUP & SALAD

TOMATO BISQUE.....	\$3.95 / 6.95
parmesan, extra virgin olive oil	
CHICKEN & ANDOUILLE GUMBO.....	\$4.95 / \$7.95
SEAFOOD GUMBO.....	\$5.95 / \$8.95
CUP OF SOUP & HALF PO'BOY.....	\$13
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	

[ ADD SHRIMP \$7 • ADD CRAB \$8 ]

HUGO'S CRAB SALAD.....	\$19
1/4 lump blue crab, olives, celery, onions shredded iceberg lettuce, lemon vinaigrette,	
GRILLED SALMON.....	\$19
mixed greens, avocado, carrot, edamame, baby corn, lime-chili vinaigrette	
CRAB LOUIS.....	\$19
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, chipotle slaw, cocktail, tartar	
FRIED OYSTERS (6).....	\$15
fries, chipotle slaw, cocktail, tartar	
BAJA FISH TACOS (2).....	\$10.5
grilled, blackened, or fried cod; cabbage, cilantro, pico de gallo	
SHRIMP TACOS (2).....	\$13.5
fried or blackened; cabbage, cilantro, pico de gallo	
GRILLED RAINBOW TROUT.....	\$15
jalapeño-bacon creamed corn, crispy okra, pea shoots	

ASK US ABOUT  
 OUR DAILY LUNCH SPECIALS

THICK CUT FRIES: \$5	COLLARD GREENS: \$6	DIRTY RICE: \$6	CREAMED CORN: \$5	FRIED OKRA: \$5
TRUFFLE MAC AND CHEESE: \$6	CHIVE WHIPPED POTATOES: \$5	BRUSSEL SPROUTS: \$6	LEMON GARLIC SPINACH: \$6	RED BEANS & RICE: \$6