



FALL 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
SHRIMP PO'BOY blackened or fried.....	\$15
HALF & HALF PO'BOY oyster & shrimp.....	\$15.5

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

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

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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ICEBERG WEDGE.....	\$10.5
tomato, onion, blue cheese, lardon, blue cheese 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.....	\$18
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
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CUP OF SOUP & HALF PO'BOY.....	\$13
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SHRIMP & ANDOUILLE JAMBALAYA.....	\$14
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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	

CATCH OF THE DAY.....	MKT
market vegetables, buttered parsley potatoes, choice of sauce	

ASK US ABOUT OUR SUNDAY
 LOW COUNTRY BOIL!

THICK CUT FRIES: \$5	JULIENNED VEGGIES: \$5	DIRTY RICE: \$6	CREAMED CORN: \$5	FRIED OKRA: \$5
TRUFFLE MAC 'N CHEESE: \$5	WHIPPED POTATOES: \$5	CHIPOTLE SLAW: \$5	LEMON GARLIC SPINACH: \$6	RED BEANS & RICE: \$6