

Bar Menu



Hours Served:
Mon-Thurs: 3:00-6:00
Fri and Sat - 3:00-6:00 and 9:00-10:00
Special Events as announced



Spicy Shrimp Scampi

Shrimp with garlic, chilies butter. Served with grilled focaccia toast points - \$8

Happy Hour Cheese Plate

Selection of three cheeses, field greens and cranberry mustard - \$7

Happy Hour Crab Cake

Jumbo lump crab meat, red peppers, green peppers, onions, and celery, pan fried till crispy and served with field greens and red pepper aioli - \$6

Barbecue Prawns

Madagascar prawns sautéed in butter, garlic, herbs and spices - \$12

Jambalaya

Andouille, Tasso ham, lardon, and blackened shrimp with a spicy tomato sauce and rice - \$16

Shrimp and Crawfish Etoufee

Shrimp and crawfish simmered in a Creole velouté and served with rice - \$16

Filé Gumbo

A Large bowl of gumbo with Chorizo, Andouille, and okra in a spicy rich broth served with rice topped w/ Andouille Sausage - \$15

Cornmeal Crusted Calamari

Fresh calamari, dusted in cornmeal, and deep fried. Served with Fire Lily sauce, fresh lemon and lime - \$9

Caesar Salad†

Romaine, Parmigiano Reggiano, and croutons tossed in Caesar dressing
\$5 (add shrimp \$3, Chicken \$2, Anchovies \$1)

Muffaletta

Traditional New Orleans sandwich with ham, salami, provolone, and olive salad. Served with field green salad - \$8

Tomato Bruschetta

Heirloom tomatoes, herbed Montrachet, sweet basil pesto, on a grilled baguette - \$9

Tenderloin Bruschetta

Black Angus tenderloin with gorgonzola spread, and chimichurri on a grilled baguette - \$12

Crudité

Fresh vegetables, warm pita, olive tapenade, Feta, and Hummus - \$7