



Seasonal Appetizers and Salads



Fennel Arugula Salad - Thinly shaved fennel, red onion, and Parmigiano Reggiano with arugula and truffled lemon vinaigrette - 9

Calamari - Cornmeal crusted calamari tossed with lemon juice and fresh parsley and served with Fire Lily aioli - 8

Baked Frère - ½ wheel of Crave Brothers “Petite Frère” with caramelized onions wrapped in puff pastry, baked golden & served with fresh fruit. (Please allow 20 minutes for this baked-to-order dish. We promise it’s worth the wait) - 12

Duck and Brie Bruschetta - Pan seared crispy duck breast with warm brie and cranberry marmalade, with baby arugula - 14

Cajun Mussels - Prince Edward Island mussels sautéed with shallots and leeks and chorizo, finished with white wine, butter, and Creole spice, served with grilled baguette - 9

Fried Alligator - Panko breaded alligator tail meat, deep fried and served on a bed of bacon braised collard greens, with Fire Lily aioli and piquillo pepper chutney. - 10

Seasonal Entrées

Andouille Tilapia - Farm-raised tilapia with an Andouille crust, on a bed of dirty rice and Cuban slaw - 17

Chicken Creole - Spicy tomato and pepper sauce with blackened chicken and scallions over rice - 12

Mahi Mahi - Crispy seared line-caught Mahi Mahi with pan fried piquillo pepper risotto cake, topped with a rocket salad and drizzled with a citrus beurre blanc - 19

Black Angus Filet* - Char-grilled Black Angus filet mignon, with bacon cheddar mash, bacon braised collard greens, and topped with a shallot and leek red wine demiglace - 28

Seafood Scampi - Jumbo Shrimp, crawfish, calamari, and Prince Edward Island mussels in a garlic tequila butter sauce tossed with linguini and fresh herbs and served with grilled baguette - 19

Grilled Ribeye* - Black Angus bone-in ribeye, char-grilled served with bacon sautéed Brussels sprouts and truffled Yukon gold potatoes, topped with roasted garlic compound butter - 27

Bouillabaisse - Mussels, calamari, tilapia, crawfish, shrimp, and scallops in a rich, saffron tomato broth, with fennel and roasted tomatoes served with grilled rouille-topped baguette - 21

Braised Short Ribs - Slow braised short ribs with smoked potato puree, roasted root vegetables, and topped with bacon, mushroom, and onion gravy - 19

Cajun Burger* - House ground Black Angus filet, flame grilled (or blackened) with 3 year cheddar, field greens, tomato, red pepper aioli, and shaved red onion on house made bun. Served with salad and chips - 10

Seared Scallops - Pan seared sea scallops with sweet pea risotto, radish, carrot, and arugula salad, drizzled with lemon butter sauce - 22

Fresh Oyster Menu

Fresh Shucked Oysters*

Choose from a variety of shucked-to-order oysters on the half shell
12/Half Dozen - 20/Dozen

Baked Oysters

Shucked to order. Select up to 2 preparations. 4 oysters per order

Fire Oysters - Fire Lily sauce, sharp cheddar, and peppadew salsa

Oysters Rockefeller - Bacon, spinach, and cream deglazed with absinthe. Topped with crispy crust

Oysters Casino - Bacon, chili, and red peppers with panko

\$14

**Consuming raw or undercooked meats, seafood, shellfish, or egg may increase the risk of food-borne illnesses*

