

*OYSTERS ON THE HALF SHELL HALF DOZEN

\$15 DOZEN \$28

Baked, Broiled, Grilled, or Fried

Rockefeller Assorted greens & Pernod	18
Bienville Shrimp, mushroom & green onions	19
Que Sera Smoked Gouda pimento cheese with jalapeño	18
Oysters 222 Rockefeller, Bienville, Que Sera	19
Oysters Mel Grilled with parmesan lemon garlic butter served with breadcrumbs	18
Comeback Oysters 6 Cornmeal fried with spicy comeback sauce and a dill pickle	18

SMALL PLATES & LAGNIAPPE

Creole Seafood Gumbo

Soup Du Jour	MKT Price
Shrimp Cocktail 5 Cold boiled shrimp with house cocktail sauce	15
Fried Clam Strips with Dot's tartar sauce	14
Barbecue Gulf Shrimp with baked cheese grits	17
*Beef Carpaccio Shaved beef tenderloin with cracked black pepper, shaved parmesan, . . . 18 mixed greens, extra virgin olive oil & horseradish sauce. Served with French Bread Croutons	
A Wedge of Iceberg with smoked bacon, bleu cheese crumbles, crushed egg and spicy . . . 12 comeback dressing	6 / 12
Beet Salad Spinach with Candied walnuts, shaved red onion, orange wedges, bleu 14 cheese crumbles & a lemon vinaigrette	7 / 14
White Cornmeal Fried Oysters Salad On baby spinach with shaved red onion, 8.5 / 17 smoked bacon, crushed egg & red Roquefort dressing	
Icy Blue Mussels in white wine lemon garlic butter with red pepper flakes and green 15 onions served with pomme frites and grilled French bread	

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Corkage Fee \$20 Gratuity added to parties of 6 or more