

## THE OYSTER BAR MENU

### \*OYSTERS

<b>ROCKEFELLER</b> ASSORTED GREENS & PERNOD	— 18
<b>BIENVILLE</b> SHRIMP, MUSHROOM & GREEN ONIONS	— 19
<b>QUE SERA</b> SMOKED GOUDA PIMENTO CHEESE WITH JALAPEÑO	— 18
<b>OYSTERS 222</b> ROCKEFELLER, BIENVILLE, QUE SERA	— 19
<b>OYSTERS LEO</b> BROILED OYSTERS ON THE HALF SHELL WITH RED ONION MARMALADE, BLEU CHEESE, AND A LEMON GARLIC BUTTER	— 18
<b>OYSTERS MEL</b> GRILLED WITH PARMESAN LEMON GARLIC BUTTER SERVED WITH BREADCRUMBS	— 18
<b>OYSTERS DEVEILED</b> 4 DEVEILED EGGS TOPPED WITH FRIED OYSTERS	— 15
<b>COMEBACK OYSTERS</b> 6 CORNMEAL FRIED WITH SPICY COMEBACK SAUCE AND A DILL PICKLE	— 18

### SOUP, SALADS & STARTS

<b>CREOLE SEAFOOD GUMBO</b>	— 10 / 14
<b>FRIED CLAM STRIPS</b> WITH DOT'S TARTAR SAUCE	— 14
<b>FRIED PICKLE CHIPS</b> WITH COMEBACK	— 8
<b>BOWL OF ONION RINGS</b> WITH COMEBACK SAUCE	— 6 / 12
<b>BOWL OF TRUFFLE FRIES</b> WITH PARMESAN & HERBS	— 6 / 12
<b>SHRIMP COCKTAIL</b> 5 COLD BOILED SHRIMP WITH HOUSE COCKTAIL SAUCE	— 15
<b>BARBECUE GULF SHRIMP</b> WITH BAKED CHEESE GRITS	— 17
<b>*BEEF CARPACCIO</b> SHAVED BEEF TENDERLOIN W/ CRACKED BLACK PEPPER, CAPERS, PARMESAN TUILE, ARUGULA, EXTRA VIRGIN OLIVE OIL & HORSERADISH SAUCE. SERVED WITH FRENCH BREAD CROUTONS	— 18
<b>BAYOU LE BATRE BLUE CRAB CLAWS</b> CORNMEAL FRIED BLUE CRAB CLAWS SERVED WITH HOUSE COCKTAIL SAUCE	— 14 / 28
<b>A WEDGE OF ICEBERG</b> WITH SMOKED BACON, BLEU CHEESE CRUMBLES, CRUSHED EGG AND SPICY COMEBACK DRESSING	— 6 / 12
<b>CAESER SALAD</b> WITH ROMAINE LETTUCE, PARMESAN, BUTTERED CROUTONS, AND A CREAMY CAESAR DRESSING	— 6 / 12
<b>WHITE CORNMEAL FRIED OYSTERS SALAD</b> ON BABY SPINACH WITH SHAVED RED ONION, SMOKED BACON, CRUSHED EGG & RED ROQUEFORT DRESSING	— 8.5 / 17
<b>BEET SALAD</b> SPINACH WITH CANDIED WALNUTS, SHAVED RED ONION, ORANGE WEDGES, BLEU CHEESE CRUMBLES & A LEMON VINAIGRETTE	— 7 / 14

ADD A PROTEIN ~ GRILLED OR FRIED ~

CHICKEN \$8

5 SHRIMP \$12.50

NY STRIP \$30

FILET \$40

## SANDWICHES & PLATES

### COMEBACK CHICKEN SANDWICH

FRIED CHICKEN BREAST WITH TOMATO, BACON, LETTUCE & COMEBACK SAUCE. SIDE OF FRENCH FRIES & DILL PICKLES. — 15  
+ Add Cheese \$1

### \*CHEESEBURGER

WITH RED ONION MARMALADE, SMOKED BACON, CHEDDAR CHEESE, LETTUCE & TOMATO ON A BRIOCHE BUN WITH FRENCH FRIES & DILL PICKLES — 16

### CHICKEN SCALLOPINI

BREADED CHICKEN BREAST PAN FRIED IN A LEMON CAPER BUTTER SERVED ON LINGUINI CARBONARA — 26

### CAJUN SEAFOOD ALFREDO

SHRIMP & CRAWFISH TAILS IN A CAJUN ALFREDO SAUCE WITH GREEN PEAS SERVED OVER LINGUINI — 28

### DAWES FISH & CHIPS

TEMPURA BATTERED COD SERVED WITH FRIES, PEAS & TARTAR SAUCE — 15

### PO'BOY

YOUR CHOICE OF SHRIMP, OYSTER, OR CATFISH WITH LETTUCE, TOMATO, DILL PICKLES AND DOT'S TARTAR SAUCE SERVED ON FRENCH BREAD WITH FRENCH FRIES — 20

### FRIED CATFISH PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & DOT'S TARTAR SAUCE — 20

### FRIED GULF SHRIMP PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & DOT'S TARTAR SAUCE — 22

### FRIED OYSTER PLATE

WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & DOT'S TARTAR SAUCE — 22

### FRIED SEAFOOD PLATTER

SHRIMP, OYSTERS & CATFISH WITH FRENCH FRIES, POPPYSEED SLAW, HUSHPUPPIES & TARTAR SAUCE — 26

### TROUT ALMONDINE

GRILLED MOUNTAIN TROUT WITH TOASTED ALMONDS IN A LEMON SAGE BROWN BUTTER SERVED ON A CORN CAKE WITH GRILLED ROMAINE CROWNS — 28

### \*STEAK FRITES

CARVED PRIME NY STRIP WITH POMME FRITES & ARUGULA SALAD — 38

### \*COFFEE RUBBED FILET MIGNON

WITH VIDALIA ONION RINGS, GRILLED ASPARAGUS, A DOUBLE STUFFED POTATO & BORDELAISE SAUCE — 45

## DAILY FEATURES

### BRUSCHETTA

TOMATO & ONION RELISH SERVED OVER A CROSTINI WITH BABY ARUGULA FINISHED WITH A BALSAMIC VINAIGRETTE. — 10

### SLOW ROASTED NESBITT FARMS PORK BELLY TACOS

WITH BBQ SAUCE, MANGO SALSA, CHEDDAR CHEESE & SHREDDED LETTUCE. — 14

### SAUTÉED GULF BLUE CRAB CLAWS

IN A WHITE WINE LEMON GARLIC BUTTER WITH PARMESAN & FRENCH BREAD CROUTONS — 16

### THE GARY STAR

FRIED CATFISH & FRIED CRAWFISH TAILS OVER BAKED CHEESE GRITS WITH NEW ORLEANS STYLE BBQ SAUCE. FINISHED WITH GREEN ONIONS — 22

### PAN ROASTED ASHLEY FARMS DUCK BREAST & LEG CONFIT

WITH AN ORANGE JEZEBEL SAUCE. SERVED ON A MUSHROOM RICE PILAF WITH BRAISED COLLARD GREENS — 34

## FEATURED WINES

### KIVELSTADT CELLARS WAYWARD SON ORANGE LAKE COUNTY CA

A FLAVOR PROFILE OF WHITE WINE WITH THE TEXTURE OF RED WINE, MAKING IT EXTREMELY FOOD-FRIENDLY AND FUN TO SHARE. IT HAS A FLORAL NOSE WITH HINTS OF VERMOUTH, ORANGE BLOSSOM, SNAPDRAGON FLOWER AND GREEN TEA. THIS IS FOLLOWED BY A PHENOLIC ATTACK WHICH IS PULLED TO THE FINISH BY WEIGHT AND ACID ON THE MID-PALATE. — 13 / 45

\*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