FOR THE TABLE

Pimento Cheese Arancini 9

CRYSTAL HOT SAUCE AIOLI

Charbroiled Gulf Dysters

GARLIC PARMESAN BUTTER, GRILLED LEMON, FRENCH BREAD 1/2 DOZEN 11.95/DOZEN 19.95

Blue Crab Beignets 12

"CRAB BOIL" SEASONING, MALT VINEGAR AIOLI

Crispy Brussels Sprouts 8.50

CANE SYRUP MISO VINAIGRETTE, PICKLED BREAKFAST RADISH PEPITA NUTS

LIGHTER FARE

Seafood Gumbo 9.50

OYSTERS, CRAB, SHRIMP, LOCAL "JAZZMEN" RICE

Chop Salad 11 super Supe

CHOPPED ROMAINE, SMOKED TURKEY, BOILED EGG TOMATO, AVOCADO, SUNFLOWER SEEDS

PARMESAN, CREAMY HERB VINAIGRETTE

Garden Salad 8.50 super

LOCAL GREENS, CANDIED PECANS, BLEU CHEESE CHERRY TOMATOES, SUGAR CANE VINAIGRETTE

Oyster Salad 13.50 Super-

CORNMEAL FRIED GULF OYSTERS, BABY SPINACH, AVOCADO BLEU CHEESE, LARDON

TOASTED & GRILLED

All Sandwiches Are Accompanied by Truffle Fries or Hand Cut Chips

River 127 Burger 15

ADAM COX FARMS DRY AGED BEEF PATTY, AGED CHEDDAR HOUSE PICKLES, GARLIC AIOLI, BUTTER LETTUCE WILD FLOUR BRIOCHE

Fried Oyster BLT 14

CORNMEAL FRIED OYSTERS, APPLEWOOD SMOKED BACON
BUTTER LETTUCE, HEIRLOOM TOMATO, GARLIC AIOLI, HERB FOCACCIA

Duck and Brie Melt 16

DUCK CONFIT, TRIPLE CRÈME CHEESE, BALSAMIC ONION JAM GRIDDLED SOUR DOUGH

Crawfish Maison Poboy 14

LOCAL CRAWFISH TAILS, MAISON SAUCE, FRIED GREEN TOMATOES
BUTTER LETTUCE ON LEIDENHEIMER FRENCH BREAD

Shrimp or Oyster Poboy 15

LETTUCE, TOMATO, PICKLE AND MAYONNAISE ON LEIDENHEIMER FRENCH BREAD

Club Poboy 16

TURKEY, HAM, APPLEWOOD SMOKED BACON, BUTTER LETTUCE
GARLIC AIOLI, HEIRLOOM TOMATO ON LEIDENHEIMER FRENCH BREAD

ENTRÉES

Smoked and Blackened Scallops 34

ANDOUILLE CORN MAQUE CHOUX, CRISPY LEEKS POBLANO SAUCE

Steak Frites 28

HERB BUTTER FLAT IRON STEAK, TRUFFLE FRIES, BORDELAISE SAUCE

House Pappardelle 22 Superage

SAFFRON PASTA, WILD MUSHROOMS
ROASTED TOMATOES, ASPARAGUS, RUSTIC PESTO

ADD CHICKEN 5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.