

Gluten-Free Options

STARTERS

Ahi and Blue Crab Nachos 19

Avocado Crema, Shaved Jalapeno,
Sea Salt & Olive Oil Crisp

Beef Tartare 26

Shallot, Creole Mustard,
Cajun Egg Emulsion, Sea Salt &
Olive Oil Crisp

Smoked Duck Tostada 14

Crumbled Andouille, Queso Fresco, Avocado
Crema, Sea Salt & Olive Oil Crisp

Devilled Eggs 12

Classic Southern Style Devilled Eggs,
Blackened Shrimp

Classic Wedge 14

Iceberg, Heirloom Tomatoes. Chive, Bleu
Cheese. Lardons

MAINS

I-10 Smash Burger 19

Wagyu Beef, Sharp Cheddar, Caramelized
Onion. Pickles, Dijonnaise

**Grilled Redfish
on the Half Shell** 39

Jumbo Lump Crab, Blackened Asparagus,
Lemon Butter

Blackened Tuna 36

Ahi Tuna Steak, Avocado Crema,
Sauteed Brussel Sprouts

**Tasso Brined
Double-Cut Pork Chop** 41

Brown Butter Mashed Potatoes,
Pepper Jelly Glaze

Garlic & Herb Grilled Chicken 29

Brown Butter Mashed Potatoes,
Blackened Asparagus

Filet Mignon 48

8oz Filet Mignon, Asparagus,
Brown Butter Mashed Potato

ENHANCEMENTS

Tailor your dish your way

Garlic Butter	5	Chimichurri	5	Jumbo Lump Crab	14	Blackened Shrimp	12
						Crawfish	8

SIDES

Sauteed Brussel Sprouts 12

Blackened Asparagus 11

Brown Butter Mashed Potatoes 9

Corn Maque Choux 9

Vegetarian Options

Onion Rings On Tap **12**

Beer & Herb Battered, Blackened Ranch

Parmesan Crusted Okra **10**

Served with Spicy Aioli

Devilled Eggs **12**

Classic Southern Style Devilled Eggs,
 Kimchi

Vegetable Gnocchi **14**

Seasonal Vegetables, Truffle Oil

Grilled Caesar Salad **14**

Chargrilled Romaine Hearts,
 Garlic Croutons, Parmesan

Classic Wedge **14**

Iceberg, Heirloom Tomatoes,
 Chive, Bleu Cheese

Gnocchi Verde **14**

Spinach Gnocchi, Asparagus, Brussel
 Sprouts, Peppers, Leeks, Beer Blanc

SIDES

Crispy Brussel Sprouts **12**

Blackened Asparagus **11**

Brown Butter Mashed Potatoes **9**

Truffle Fries **11**

Mac n' Cheese **10**

Corn Maque Choux **9**

