

COLD STARTERS

Bright, fresh, and full of flavor

Ahi and Blue Crab Nachos 19

Avocado Crema, Shaved Jalapeno,
Garlic Crunch

Marinated Blue Crab Claws 22

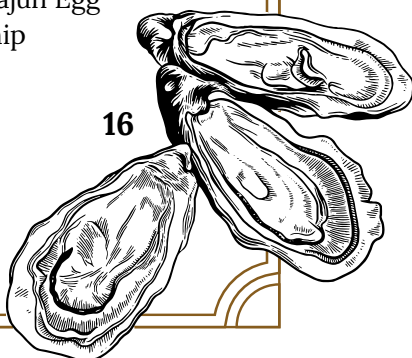
Citrus, Herbs and Spices

Beef Tartare 26

Shallot, Creole Mustard, Cajun Egg
Emulsion, House Kettle Chip

Shrimp Cocktail 16

Creole Cocktail



SOUPS & SALADS

Light fare to begin or complement

Classic Wedge 14

Iceberg, Heirloom Tomatoes, Chive,
Bleu Cheese, Lardons

Grilled Caesar Salad 14

Chargrilled Romaine Hearts, Garlic
Croutons, Crispy Prosciutto, Parmesan

Chicken and Sausage Gumbo 10

Andouille Sausage, Holy Trinity,
House-made Roux

French Onion Soup 10

Caramelized Onion, Gruyere Cheese,
Texas Toast

Crawfish Bisque 12

Louisiana Crawfish, Creme Fraiche

SMALL PLATES

For the table, or just for you

Chargrilled Oysters 18

Half Dozen Flame Grilled Gulf Oysters,
Tasso Butter

Onion Rings On Tap 12

Beer & Herb Battered, Blackened Ranch

Crawfish Queso 15

Served with Crispy Pork Skins

Lakefront Shrimp Toast 12

Texas Toast, Shrimp, Cream Cheese,
Pepper Jelly

Steen's Pork Belly Bites 15

Steen's Syrup and Chili Glaze, Spicy Aioli,
Pork Rind Crumble

Crawfish Cornbread 14

Crawfish, Sharp Cheddar, Scallions,
Cane Syrup Butter

Crispy Gulf Oysters 16

Gulf Oysters, Arugula,
Remoulade Vinaigrette

Parmesan Crusted Okra 10

Served with Spicy Aioli

Deviled Eggs 12

Chives, Flash Fried Oysters

Calcasieu Croquette 14

Blue Crab, Shrimp, Potato Cake

Louisiana Crab Cake 25

Jumbo Lump, Charred Corn,
Brown Butter Cream

Smoked Duck Tostada 14

Chipotle Slaw, Crumbled Andouille,
Queso Fresco, Avocado Crema

HANDHELDS

Served with Seasoned Fries

Fried Oyster BLT **18**

Flash Fried Gulf Oysters, Neuskes Bacon, Iceberg Lettuce, Tomato, Lemon Aioli, Texas Toast

Hot Honey **15**

Fried Chicken Sandwich

Chicken Thigh, Hot Honey, Slaw, Pickles, Gruyere Cheese, Garlic Aioli, Brioche Bun

Bayou Cubano **18**

Duck Carnitas, Smoked Ham, Mortadella, Swiss Cheese, Dijonnaise

Shrimp Poboy **16**

Fried Gulf Shrimp, Shaved Lettuce, Tomato, Pickle, Creole Remoulade

I-10 Smash Burger **19**

Wagyu Beef, Sharp Cheddar, Caramelized Onion, Pickles, Signature Sauce, Brioche Bun

ADDITIONS

Crispy Bacon - 2 Avocado - 3
Roasted Jalapeno - 1 Fried Egg - 2

FROM THE SEA

Sourced fresh and thoughtfully prepared

Grilled Redfish on the Half Shell **39**

Jumbo Lump Crab, Blackened Asparagus, Brown Butter Cream

Bacon Wrapped BBQ Shrimp **34**

Louisiana-style BBQ Sauce, Smoked Gouda Grit Cake

Gulf Coast Gnocchi **42**

Crawfish, Lump Crab, Shrimp, Shaved Parmesan, Truffle

Blackened Tuna **36**

Ahi Tuna Steak, Chipotle Slaw, Crispy Brussel Sprouts, Avocado Crema

Lakefront Seafood Platter **32**

Fried Louisiana Catfish, Shrimp, Oysters, Seasoned Fries, House-made Tartar, Creole Cocktail Sauce



FROM THE LAND

Flavorful entrees grilled to perfection

Steak Frites **48**

8oz Filet Mignon, Asparagus, Seasoned Fries

Garlic & Herb Grilled Chicken **29**

Brown Butter Mashed Potatoes, Blackened Asparagus

Beer Braised Beef Short Rib **41**

Dark Honey Demi-Glace, Brown Butter Mashed Potatoes

Tasso Brined Double-Cut Pork Chop **38**

Braised Collard Greens, Pepper Jelly Glaze

ENHANCEMENTS

Tailor your dish your way

Garlic Butter	5	Chimichurri	5	Jumbo Lump Crab	14	Blackened Shrimp	12
Dark Honey Demi-Glace	5			Fried Oysters	12	Crawfish	8

SIGNATURE SIDES

Crispy Brussel Sprouts **12**
Braised Collard Greens **10**
Blackened Asparagus **11**
Brown Butter Mashed Potatoes **9**

Truffle Fries **11**
Mac n' Cheese **10**
Corn Maque Choux **9**