

SPRING 2018



DINNER MENU

APPETIZERS

Hummus & Toasted Naan <i>Za'atar Spiced Olive Oil - Assorted Olives - Cold</i>	\$6.50	Curry Fries <i>Yellow Curry Spice - Cilantro - Sriracha Ketchup - Tikka Masala Sauce - Hot</i>	\$6.50
Art & Spin <i>Fresh Spinach - Mozzarella - Artichoke - Alfredo Cream - Hot</i>	\$8.50	Deviled Eggs <i>Chef's Choice - Changes Weekly - Served with Picayune Pickles</i>	\$5.50
For The Love of Crab <i>Crab Meat - Butter - Cream Cheese - Panko - Hot</i>	\$11.00	Traditional Boudin Balls <i>(6) Deep Fried and Served with a Tangy White Remoulade Sauce - Hot</i>	\$9.00
Spicy Coriander Chicken <i>Coriander / Chili / Tomato Sauce - Garlic - Ginger - Cilantro - Hot</i>	\$9.00	Picayune Original Wing 1/2 Dz.	\$10.00
Falafel <i>Feta - Spicy Tzatziki - Tabbouleh - Hot</i>	\$8.75	<i>Sweet & Savory Asian Glaze - Toasted Peanuts - Green Onion</i>	
Charbroiled Oysters 1/2 Dz.	\$MKT	<i>Green Curry Sauce - Cilantro - Toasted Coconut</i>	
<i>Garlic Butter - Parmesan - Ask server for special featured varieties</i>		<i>Honey Garlic Lemon - Cracked Black Pepper - Parmesan</i>	
		<i>Tikka Masala Sauce - Chopped Roasted Cashew - Parsley</i>	
		<i>Spicy Sweet Thai Chili Sauce - Roasted Garlic - Fried Thai Chili Sticks</i>	
		<i>Devil Sauce - Sriracha - Buffalo - Red Curry - Ghost Pepper - Ice Water</i>	

TOSSED SALADS

Arugula <i>Apple - Grape Tomato - Almond - Romano - Citrus Vinaigrette</i>	\$14.50
Spinach <i>Sundried Tomato - Feta - Chopped Bacon - Fried Onion</i> <i>Mango Pickle Balsamic Vinaigrette</i>	\$12.50
Caesar <i>Sliced Romaine Heart - Fried Croutons - Romano - Parmesan</i>	\$14.50
Chopped <i>Mixed Greens - Shredded Cabbage - Feta - Red Onion - Bacon</i> <i>Roasted Pepper - Artichoke - Creamy House Dressing</i>	\$12.50

STACKS

Each Served with Hand Cut Fries

1/2 LB Angus Burger on Brioche <i>House Seasoned - Dressed - Cooked to Order - Choice of Cheese - Garlic Aioli</i>	\$12.75
Whiskey Chicken on Gyro <i>Smoked Gouda - Caramelized Onion - Spinach - Garlic Aioli</i>	\$9.75
Black & White BLT on Banh Mi <i>Blackened White Fish - Dressed - Bacon - Roasted Red Pepper Aioli</i>	\$10.50
Portobello Burger on Brioche <i>Roasted Pepper - Dressed - Choice of Cheese - Garlic Aioli</i>	\$10.50

LOCAL FLAVORS

Cajun Carbonara \$16.00 <i>Shrimp, Bacon, Green Onion & Smoked Sausage</i> <i>Tossed in a Spicy Cream Sauce</i> <i>Topped with Grated Parmesan</i>	Chicken Picayune - \$14.00 <i>Pan Fried Chicken Breast</i> <i>Artichoke, Mushroom, Green Onion,</i> <i>Crab Meat, Topped with Lemon Butter</i> <i>Over Garlic Mashed Potatoes</i>	Double Cut Chop \$18.00 <i>Marinated Grilled Pork Chop</i> <i>Topped By Spicy Deep Fried Oysters</i> <i>Served with Sriracha Hollandaise</i> <i>with White Cheddar Grits</i>
Catfish Amandine \$17.00 <i>Panko Encrusted Catfish</i> <i>Beurre Meuniere Sauce</i> <i>Topped with Toasted Almonds</i> <i>Served with Dirty Rice</i>	Blackened Snapper \$24.00 <i>Seasoned and Seared</i> <i>Served atop a Fried Crab Cake</i> <i>Topped Andouille Cream Sauce</i> <i>Served with Sautéed Spinach</i>	Seared Salmon \$18.00 <i>In Sweet Asian Reduction</i> <i>Topped w/ Sautéed Shrimp</i> <i>and Green Onion</i> <i>Served with Spiced Onion Basmati</i>

ROASTED AND GRILLED

EACH 7-8 OZ PORTION SERVED WITH A CHOICE OF TWO SIDES

Rosemary & Thyme Chicken Breast Served with Green Curry Sauce - \$22.00
Lemon Grass Char Siu Pork Served with Spicy Tomato Chili Sauce - \$23.00
Mama Steak Beef Tenderloin with Wild Mushroom Wine Sauce - \$26.00
Lamb T-Bones with Tamarind Chipotle Sauce - \$26.00
Kho Khe Jumbo Shrimp with Spiced Cream Sauce - \$24.00
Vegetarian Vegetable Napoleon Stack - \$18.00

ADD A SIDE PORTION TO ANY MENU ITEM

Herbed Chicken \$6	Spiced Kho Khe Shrimp \$15	Roasted Tofu or Paneer \$6
Char Siu Pork \$8	Beef Tenderloin \$15	Charbroiled Lobster Tail \$24

SIDES

Herbed Couscous \$3	Hand Cut Fries \$3	Spiced Onion Basmati \$3	Mashed Potatoes \$3
Steamed Vegetable \$3	Toasted Naan \$3	Side Salad \$4	Dirty Rice \$3
Truffle Mac n Cheese \$4	Sautéed Spinach \$3	Tabbouleh \$3	Sautéed Mushroom \$3