



**FAT TUESDAY**  
MARCH 4TH, 2025

**SOUP OR SALAD**

**OYSTER STEW...12**

BUTTER, SHALLOTS, LOCAL CREAM, FRESHLY SHUCKED OYSTERS, PERNOD

**MUFFULETTA PANZANELLA...15**

BABY ARUGULA, PROVOLONE, SALAMI, COPOCOLLA, MORTADELLA, ROASTED PEPPERS, OLIVES, GIARDINIERA, TOASTED CIABATTA

**ENTRÉE**

**CHICKEN & SAUSAGE GUMBO...25**

FRESH LOCAL CHICKEN, HOUSE-MADE ANDOUILLE SAUSAGE,  
"HOLY TRINITY",  
CREOLE SEASONINGS, ROUX, STEAMED RICE

**CRAWFISH MONICA...28**

ONIONS, GARLIC, WHITE WINE, CAJUN SEASONING, CREAM, CRAWFISH TAIL  
MEAT, GEMELLI PASTA,  
PARMIGIANO REGGIANO

**BLACKENED SALMON...36**

FRESH FAROE ISLAND SALMON, CAJUN SEASONED, CAST IRON SEARED,  
BABY SPINACH, RICE, CREOLE CREAM

**DESSERT**

**BANANA FOSTERS CHEESECAKE...10**

NILLA WAFER CRUST, BROWN SUGAR, BANANAS, CINNAMON, DARK RUM

**PECAN BREAD PUDDING WITH BOURBON SAUCE...10**

CROISSANTS, CINNAMON, NUTMEG, PECANS, BROWN SUGAR, EGGS, VANILLA,  
BOURBON