

SNACKS

HEARTH BAKED JAPANESE MILK BREAD Salted Maple Butter 5.**LOUISIANA CRAWFISH & SHRIMP ETOUFFEE** Local Jasmine Rice & Crispy Okra 11.**WHIPPED BURRATA** Calabrian Chili Honey, Grilled Housemade Sourdough 12.**STUFFED CRAB** Full of Louisiana Jumbo Lump Crab & Crawfish, Crab Boil Aioli & Grilled Lemon 20.**MURDER POINT OYSTERS ON THE HALF SHELL** Traditional Accompaniments 18/36.**ROASTED LOUISIANA OYSTERS** Brioche Breadcrumbs, Parsley Chili-Garlic Butter & Grilled Lemon 18.**RICOTTA GNOCCHI** Spicy Sauce Diavola, Crispy Garlic, Basil, Parmesan 14.**SPICY TUNA & CRISPY RICE** Hawaiian Tuna, Caviar, Cilantro & Wasabi 17.**THE ORIGINAL DUCK WRAPS** Maple Leaf Farms Duck, Smoked Bacon Glazed with Local Honey 18.**ROASTED BRUSSELS** Pickled Lunchbox Peppers, Kentucky Colonel Mint, Sambal Aioli 12.**TRUFFLE FRIES** Our Hand Cut Fries, Parmesan, Italian Truffle, Garlic Aioli 12.**DEVEILED FARM EGGS** Caramelized Miso, Smoked Trout Roe, Damn Fine Hot Sauce, Pig Skins 12.**LACINATO KALE CAESAR** Parmesan, O.G. Dressing, Guanciale, Pickled Onion, Calabrian Breadcrumbs 12.**ICEBERG SLAB** Point Reyes Bleu Cheese, Heirloom Tomato, Soft Herbs, Cracklin', Buttermilk Dressing 12.

HANDMADE PASTAS

RIGATONI Traditional 44 Farms Beef Bolognese Simmered for 8 Hours, Shaved Parmesan, Basil 24.**GULF SHRIMP PACCHERI** Calabrian Chili Tomato Sauce, Cream, Parmesan & Crispy Garlic 26.**MAINE LOBSTER CONCHIGLIE** Lobster-Champagne Cream, Gulf Shrimp, Lemon Zest 34.**KIMCHI CRESTE DI GALLO** White Pork Bolognese, Grilled Spouting Broccoli, Korean Chili Flake 25.

MAIN

GULF FISH OF THE DAY Louisiana Jumbo Lump Crab, Sweet Pea, Roasted Wild Mushroom & Truffle Risotto, Finished with Champagne Beurre Blanc & Grilled Lemon 36.**SEARED HAWAIIAN YELLOWFIN TUNA** Korean BBQ Berkshire Pork Belly, Crunchy Cabbage & Jalapeno Slaw, Coconut Scented Sushi Rice, Ginger & Garlic Soy 34.**CARAMELIZED GEORGES BANK SCALLOPS** Black Truffle Carnaroli Rice Risotto, Crispy Housemade Guanciale, Shaved Italian Black Truffles, Petite Herbs, Caviar Butter 36.**NORTH DELTA SHRIMP & GRITS** Chef Cory's Original! Gulf Shrimp Sautéed with Trinity, Smoked Andouille Sausage, Local Mushrooms & Heirloom Tomatoes, Roasted Garlic Creole Butter & Delta Grind Grits 29.**CREEKSTONE FARMS PRIME FILET MIGNON** 8 oz Center Cut USDA PRIME, Crispy Yukon Gold Potatoes, Fried Rosemary, Spinach Sautéed with Duck Fat & Roasted Garlic, Brown Butter & Sea Salt 52.**BUTTERMILK FRIED TEXAS QUAIL & GRITS** Creamy Delta Grind Jalapeño & Sweet Corn Grits, Bacon Braised Collards, Root Beer Red Eye Gravy & Pickled Fresno Peppers 24/34.**THE DOUBLE DOUBLE** Two ¼ lb. 44 Farms Beef Patties, Japanese Milk Bread Bun, American Cheese, Applewood Smoked Bacon Jam, Our Pickles, Special Sauce, Hand Cut Fries 19.