



OUR TEAM

executive chef Holly Goetting
 sous chef Brian Courtright
 creole inspiration Carol "Pop" Boudreaux
 creole chef Fred Carmouche
 general manager Justin Caldwell
 management Eli Touchet

host staff

Adaire de Blanc
 Elizabeth Sonnier
 Isabella Rom

servers

Steve Stein
 Jean Paul Ducrest
 Nathan Robicheaux
 Jude Digilomo
 Shawn Hester
 Jarred Castro
 JP Taberski
 Tristin Aguirre

back waiters

Myles Lawrence
 Kresse Fruge
 Meg Forton
 Cayleigh Robert
 Logan Watkins

bar staff

Lucas Duncan
 Sarah Howard
 Kylie Lovell
 Logan Landry

line cooks

Jordan Causey
 Zachary Miller
 Coby Snead
 Dylan Landry
 Ed Alleyn
 Paul Krato

dish technicians

Andre Longon
 Hunter Louviere
 Adam Deshotels

APPETIZERS

COCONUT SHRIMP	Zydeco Pepper Jelly 9
BUFFALO RABBIT TENDERLOIN	Celery Root Puree, Blue Cheese Crumbles, Garlic Butter Hot Sauce 12
TARTARE OF TUNA	Seaweed Salad, Ginger Vinaigrette, Tobiko, Wonton Chips 18
ESCARGOT	Langlinais French Bread, Garlic Butter 10
SMOKED DUCK & TASSO SPRING ROLLS	Zydeco Pepper Jelly 13
ROASTED GARLIC & BRIE	Fruit Compote & Toast Points 13
PORK BELLY LETTUCE WRAPS	Sweet Chili Glaze, Sriracha Aioli, Pickled Carrots, Cilantro, Fresh Jalapenos, Romaine Lettuce 10
CHARLEY G'S SAMPLER	Coconut Shrimp, Roasted Garlic & Brie, Smoked Duck & Tasso Spring Rolls for two 20 for four 30 -add crab cake minis for two \$6 -add crab cake minis for four \$12

SECOND COURSE

SMOKED DUCK & ANDOUILLE GUMBO	Pop's Gumbo, Langlinais French Bread 8/16
TURTLE SOUP	Sherry, Egg Crumbles 8
WOOD GRILLED ARTICHOKE HEARTS	Tarragon Aioli, Shaved Parmesan, Micro Arugula 12
SOUTHERN CAESAR SALAD	Shaved Parmesan, House Croutons, Deviled Egg 6/10
SPRING HOUSE SALAD	Goat Cheese, Berries, Hearts of Palm, Pecan Vinaigrette 7/13
ROMAINE WEDGE	Wedge, Crispy Bacon, Danish Blue Cheese, Cherry Tomatoes, Buttermilk Chive 10
BLUESIANA SALAD	Walnuts, Blue Cheese Crumbles, Cranberries, Raspberry Vinaigrette 10/15

SEASONAL ENTREES

CHARLEY G'S BECHAMEL CRAB CAKES	<i>Sautéed Green Beans, Roasted Red Pepper Coulis</i> 14/20
RED SNAPPER EN PAPILOTTE	<i>Daikon Radish Slaw, Cilantro-Jalapeno-Lime Butter</i> 25
PAN SEARED SEA BASS	<i>Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra</i> 36
CHILI RUBBED MAHI	<i>Local Rice Grits, Tomatillo & Avocado Salsa, Wood Grilled Shrimp</i> 28
MARKET CATCH OF THE DAY	<i>Chef Holly's Seasonal Selection, Dock Fresh Catch Mkt</i>
SHRIMP SCAMPI	<i>Sautéed Shrimp, Linguine, Lemon, Garlic White Wine Cream Sauce</i> 18
CRISPY DUCK	<i>Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze</i> 32
OVEN BRAISED PORK CHEEKS	<i>Mascarpone-Turnip Puree, Edamame Pesto, Charred Cherry Tomatoes, Demi</i> 22
PAN SEARED SEA SCALLOPS	<i>Artichoke -Rainbow Chard- Prosciutto Risotto, Parsley Sauce</i> 37

PREMIUM STEAKS

5oz Petit Filet 27
8oz Aged Filet 42
12oz Prime Ribeye 39

5OZ FILET OSCAR *Wood Grilled Oscar Style, Fresh Crab, Asparagus, Lemon Caper Butter* 40

SURF & TURF *5oz or 8oz Filet & Lobster Tail, Butter, Lemon* MKT

Add Cracked Black Peppercorn Cognac Sauce 4

TABLE SIDES \$6

Wood Grilled Asparagus	Yukon Gold Smashed Potatoes
Manchego Corn Grits	Corn & Tasso Macque Choux
Garlic Spinach	Artichoke, Rainbow Chard & Prosciutto Risotto
Sauteed Green Beans	Local Rice Grits