



OUR TEAM

executive chef Holly Goetting
 sous chef Brian Courtright
 creole inspiration Carol "Pop" Boudreaux
 creole chef Fred Carmouche
 general manager Justin Caldwell
 management Shawn Hester
 Nathan Robicheaux
 mixologist Eli Touchet
 host staff
 Adaire de Blanc
 Elizabeth Sonnier
 Isabella Rom
 Ashlyn Walker
 servers
 Steve Stein
 Jean Paul Ducrest
 Nathan Robicheaux
 Jude Digilomo
 Shawn Hester
 Jarred Castro
 JP Taberski
 Meg Forton
 back waiters
 Myles Lawrence
 Kresse Fruge
 Cayleigh Robert
 Logan Watkins
 Jeb Billeaudeau
 bar staff
 Lucas Duncan
 Sarah Howard
 Kylie Lovell
 Logan Landry
 line cooks
 Jordan Causey
 Zachary Miller
 Coby Snead
 Ed Alleyn
 Hunter Louviere
 Alex Farmer
 Samantha Smith
 dish technicians
 Andre Longon
 Adam Deshotels
 Cameron Sheppard

APPETIZERS

COCONUT SHRIMP	Zydeco Pepper Jelly 9
CAPRESE SALAD	Fresh Mozzarella, Basil Pesto, Local Heirloom Tomatoes, Balsamic Reduction 11
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
TOMATO BISQUE	Basil, Boursin 6
WOOD GRILLED ARTICHOKE HEARTS	Tarragon Aioli, Shaved Parmesan, Micro Arugula 12
SOUTHERN CAESAR SALAD	Shaved Parmesan, House Croutons, Deviled Egg 6/10
SUMMER 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
WOOD GRILLED SOCKEYE SALMON	<i>Artichoke Puree, Brussels Sprout Salad, Citrus Vinaigrette</i> 25
PAN SEARED SEA BASS	<i>Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra</i> 36
BLACKENED MAHI	<i>Avocado-Tomatillo Puree, Spicy Watermelon Salsa, Tequila Vinaigrette</i> 24
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
PAN SEARED SEA SCALLOPS	<i>Poblano & Roasted Corn Risotto, Warm Bacon Vinaigrette</i> 33

PREMIUM STEAKS

	5oz Petit Filet 27
	8oz Aged Filet 42
	Prime Ribeye 45
5OZ FILET OSCAR	<i>Wood Grilled Oscar Style, Fresh Crab, Asparagus, Lemon Caper Butter</i> 40
SURF & TURF	<i>5oz or 8oz Filet & Lobster Tail, Butter, Lemon</i> MKT <i>Add Cracked Black Peppercorn Cognac Sauce</i> 4

TABLE SIDES \$6

Wood Grilled Asparagus	Yukon Gold Smashed Potatoes
Manchego Corn Grits	Corn & Tasso Macque Choux
Garlic Spinach	Roasted Corn, Poblano & Manchego Risotto
Sautéed Green Beans	Local Rice Grits



EAT LAFAYETTE SPECIAL:

5oz Filet Oscar and a glass of Gran Passione, Rosso for \$35!
* This special is only available on Monday-Thursday from 5:30pm- 7:00pm. Please, no wine substitutions.