



## APPETIZERS

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### COCONUT SHRIMP

*Zydeco Pepper Jelly 9*

### ESCARGOT

*Langlinais French Bread, Garlic Butter 10*

### TARTARE OF TUNA

*Seaweed Salad, Ginger Vinaigrette, Tobiko,  
Wonton Chips 18*

### 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 12*

### POMEGRANATE GLAZED LAMB LOLLIPOPS

*Crumbled Pistachios, Mint, Goat Cheese Cauliflower Purée 18*

### TO SHARE

#### 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

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### SMOKED DUCK & ANDOUILLE GUMBO

*Pop's Gumbo, Langlinais French Bread 8/16*

*add mini crab cake 3 add deviled egg 1*

### TURTLE SOUP

*Sherry, Egg Crumbles 8/16*

### SOUTHERN CAESAR SALAD

*Shaved Parmesan, House Croutons, Deviled Egg 6/10*

### WINTER 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*

### SPINACH SALAD

*Candied Walnuts, Duck Bacon, Feta, Red Onion,  
Chopped Egg, Warm Bacon Vinaigrette 10/15*

# SEASONAL ENTREES

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## CHARLEY G'S BECHAMEL CRAB CAKES

*Winter Tasso Hash, Creole Sage Aioli 14/20*

## PISTACHIO CURRY CRUSTED SALMON

*Avocado Purée, Citrus Salad,  
Cumin Vinaigrette 27*

## PAN SEARED SEA BASS

*Corn & Tasso Macque Choux, Creole Mustard  
Vinaigrette, Crispy Okra 36*

## WOOD GRILLED MAHI MAHI

*Louisiana Crawfish & Pork Belly Braised Greens,  
Celery Root Purée, Turbo Dog Steen's Glaze 27*

## MARKET CATCH OF THE DAY

*Chef Holly's Seasonal Selection, Dock Fresh Catch Mkt*

## SHRIMP SCAMPI

*Sautéed Shrimp, Linguine, Lemon, Garlic White Wine  
Cream Sauce 18*

## AMERICAN RED SNAPPER

*Goat Cheese Cauliflower Purée, Roasted Cauliflower,  
Brussels Sprouts, Lemon-Caper Butter 31*

## PAN SEARED SEA SCALLOPS

*White Bean Hummus, Charred Broccolini,  
Citrus Gremolata, Muhammara 32*

## CRISPY DUCK

*Manchego Corn Grits, Asparagus,  
Blackberry Ginger Glaze 32*

## DUROC PORK CHEEKS

*Duck Bacon, Mushroom & Chard Cous Cous,  
Roasted Baby Carrots, Pork Demi, Pickled Mushrooms 24*

# PREMIUM STEAKS

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5oz Petit Filet 27

8oz Aged Filet 42

Prime Ribeye 45

## SURF & TURF

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

## 5OZ FILET OSCAR

*Wood Grilled Oscar Style, Fresh Crab, Asparagus,  
Lemon Caper Butter 40*

*Add Cracked Black Peppercorn Cognac Sauce 4*

# TABLE SIDES \$6

*Wood Grilled Asparagus*

*Manchego Corn Grits*

*Braised Greens*

*Duck Bacon, Mushroom & Chard Cous Cous*

*Yukon Gold Smashed Potatoes*

*Corn & Tasso Macque Choux*

*Winter Tasso Hash*

*Charred Broccolini*