



BEGINNINGS

GREENERY

NATURAL COBB 14

grilled chicken | bacon | bleu cheese crumbles | avocado | tomato
sweet poppy vinaigrette

SOUTHWEST TABOULI 10

quinoa | roasted corn | black beans | house pico | lime vinaigrette

ASIAN CHICKEN 14

romaine | purple cabbage | cashew | pineapple | red pepper | carrot
thai peanut vinaigrette

CAPRESE 9

fresh mozzarella | hot house tomatoes | basil oil | honey balsamic

STEAK HOUSE WEDGE 9

baby iceberg | bleu cheese | applewood bacon | heirloom tomatoes

TALLULAH OYSTERS

CHARGRILLED OYSTERS

HALF DOZEN 9 | DOZEN 18

OYSTERS ON 1/2 SHELL

HALF DOZEN 8 | DOZEN 16

TALLULAH SMALL PLATES

CHEESE & CHARCUTERIE BOARD 15

chefs selection of two meats & cheeses | pecans | jam

AHI TARTARE 13

avocado | wonton crisp | wasabi cream

ROASTED GARLIC HUMMUS 8

crudités | grilled pita | eggplant caponata

SEAFOOD GUMBO 5 | 8

louisiana spice | white rice

FROG LEGS 10

pineapple chutney | ras el hanout

ANGRY SHRIMP COCKTAIL 15

bayou spices | kickin remoulade

TRUFFLE CHIPS 1

applewood bacon | chef's cheese sauce

HANDHELDS

our burgers are hand formed beef, seasoned, & grilled
all served with hand cut french fries, kettle chips,
or market greens

TALLULAH BURGER 14

smoked gouda | applewood bacon

add avocado \$2

OYSTER SANDWICH 16

gulf fried oysters | BLT | tabasco remoulade

YARD BIRD 13

pulled chicken breast | cane BBQ | jicama slaw

HOUSE-MADE PASTRAMI 14

smoked gouda | red cabbage sauerkraut | mustard aioli

GULF TACO 12

blackened red fish | pineapple relish | chipotle cream



ENTREES

available after 5 PM

OFFSHORE

SHRIMP AND GRITS 18

grilled shrimp | house BBQ sauce | yellow stone grits

SCALLOPS 22

pappardelle pasta | roasted tomato | micro basil pesto

SALMON 25

ginger honey | roasted corn and pineapple relish | red coriander butter

RED FISH 25

quinoa | braised sprouts | red pepper coulis

MAINLAND

12 OZ PRIME NEW YORK STRIP 38

baby ginger carrots | fingerling potatoes | balsamic butter

6 OZ GRILLED FILET MIGNON 36

roasted corn puree | baby vegetable

ALLIGATOR STUFFED PORK CHOP 36

buttermilk mashed potatoes | asparagus | reduction jus

ROAST CHICKEN 27

baby carrots | fingerling potatoes | red chimichurri

VEGETARIAN 15

stir-fried quinoa | wild mushrooms | fried egg

TALLULAH INCORPORATES AS MANY LOCALLY SOURCED INGREDIENTS AS POSSIBLE
consuming raw or undercooked meat, poultry, seafood, shellfish and eggs
may increase your risk of food borne illness

Suggested gratuity of 18% is customary for parties of 8 or more. The payment and amount of gratuity is always discretionary.
For convenience we will show this amount on guest checks for larger parties.