

◆ SMALL

CEVICHE 13

gulf fish, aji amarillo-citrus marinade, pickled yams, rice crisps

SHORT RIB 16

ginger beer, baby carrots, carrot jus

CREPES SUZETTE 9

satsuma syrup, brown sugar chantilly

SMOKED COBIA 11

thinly sliced smoked lemonfish, ceringnola olive vinaigrette, sesame bread crumbs, shaved fennel, prosciutto

AMBERJACK RILLETTE 12

smoked chili oil, cilantro, fennel, grilled baguette soldiers

BLUE CRAB 16

local jumbo blue crab, sherry cream, roasted shitake mushrooms, asparagus, radishes and Manchego cheese on french bread toast

POPCORN SHRIMP 12

tempura batter, charred corn remoulade

●● LARGE

SEAWORTHY ROLL 18

crawfish tails, lemon-dulse emulsion, short pickled cucumber, hijiki seasoned french fries

BURGER 17

8oz 50/50 brisket and chuck, fontal cheese, garlic aioli, roasted country ham, hijiki french fries, spicy bread and butter pickles

GRITS AND GRILLADES 14

pasture raised beef grillades, stone ground grits, mustard frill

SEAWORTHY BENEDICT 15

fried Louisiana oysters, poached farm eggs, caviar-chive hollandaise, served with tuscan lettuces and sofrito potatoes

SEAWORTHY CRAWFISH OMELET 16

louisiana crawfish, shitake mushrooms, tomatoes, shallot, fontal cheese

PANCAKES 11

buttermilk batter, blackberry compote, candied walnuts

▼ ▲ SIDES

BOUDIN 6

COFFEE CAKE 4

BACON 6

FRENCH FRIES 7

FRIED FARM EGGS 3

FRIED BRUSSELS 7

◆ DESSERTS

STRAWBERRY SHORTCAKE 7

lemon pound cake, macerated louisiana strawberries, mint chantilly cream

ESPRESSO CRÈME BRÛLÉE 7

with three baby beignets

GUAVA CHEESECAKE 7

toffee crumble, basil purée

BUBBLES & BRUNCH

buy any bottle of champagne and receive two brunch plates on the house

◆ AYALA BRUT MAJEUR NV Champagne, France	98
G.H. MUMM BRUT CUVÉE PRIVILEGE NV Champagne, France	125
HEBRART CUVÉE ROSE PREMIER CRU BRUT 2017 Champagne, France	155
PIERRE PETERS CUVÉE DE RÉSERVE BLANC DE BLANCS GRAND CRU BRUT 2017 Champagne, France	155
ROLAND CHAMPION SPECIAL CLUB GRAND CRU 2010 Chardonnay, Chouilly, France	175
ULYSSE COLLIN BLANC DE NOIRS NV Pinot Noir, Champagne, France	178
ULYSSE COLLIN BLANC DE BLANCS NV Chardonnay, Champagne, France	188
EGLY-OURIET GRAND CRU TRADITION NV Montagne De La Reims, France	195
LAURENT-PIERRIER BRUT 2006 Champagne, France	195
LAURENT-PIERRIER CUVÉE ROSE NV Champagne, France	200
DOM PERIGNON BRUT CHAMPAGNE 2006 Champagne, France	200
KRUG GRANDE CUVÉE BRUT 164TH EDITION Champagne, France	240

●● COCKTAILS

- MIMOSA 10
freshly squeezed orange, cava
- SHERMAN'S CUP 10
rosé, blackberry and orange, lemon and lime
- BLOODY MARY 10
choice of basil-infused gin -or- St. George Chili Vodka, house-made bloody mix, lemon
- HOUSE PUNCH 8
sparkling wine, fresh citrus, spirit, bitters
- PITCHER OF MIMOSAS 30
fresh orange, sparkling wine

■ NON-ALCOHOLIC

- GINGER BEER 5
lime, house-made ginger syrup, club soda
- STUMPTOWN COFFEE FRENCH PRESS 6
- ICED TEA & COLD DRINKS 3
Coke, Diet Coke, Sprite, Club Soda
- SIREN'S CALL 5
Sparkling NA cocktail w/ cucumber, dill, & lemon
- FRESH ORANGE JUICE 5
Served in a tall collin's glass