

PATIO | 44

Hattiesburg Biloxi Gulfport

COASTAL SEAFOOD & STEAKS

APPETIZERS

BLUE CRAB FONDUE 16
crab meat, three-cheese sauce, toasted baguette

debris fries 13
braised beef trimmings, brown pan gravy, melted cheese blend, green onions

bayou crawfish nachos 19
crawfish tails, andouille sausage, tasso ham with a spicy cheese sauce, on top of house-made tortilla chips, pico de gallo, fried jalapeños

fried green tomatoes 13
served with creole remoulade
add crawfish etouffee 3

pea sauté 11
field peas cooked with applewood bacon, okra, tomatoes, roasted garlic aioli, sweet cornbread

crab claws MP
fried with remoulade sauce

duck strips 15
chicken-fried duck breast, served with remoulade

seared tuna* 17
seared ahi tuna, served with avocado mash

thick-cut onion rings 11
crispy hand breaded thick-cut onion rings, served with remoulade sauce

pimento fritters 12
crispy hand breaded southern style pimento cheese, served with pepper jelly

SOUPS & SALADS

chicken & sausage gumbo
creole style classic gumbo, steamed rice
cup 8 • bowl 11

red beans & rice
andouille sausage, tasso ham, steamed rice, sweet cornbread
cup 8 • bowl 11

crawfish étouffée
crawfish tails, trinity vegetables, creole seasonings, steamed rice
cup 10 • bowl 13

b.l.t. salad
mixed greens, applewood bacon, red onions, tomatoes, croutons, shredded cheese
side 7 • entrée 10
add chicken 7 • shrimp 9 • salmon 9 • duck strips 9

caesar salad*
romaine lettuce, traditional caesar dressing, shaved parmesan, house-made croutons
side 7 • entrée 10
add chicken 7 • shrimp 9 • salmon 9 • duck strips 9

wedge salad 11
iceberg wedge, applewood bacon, bleu cheese crumbles, onion straws, diced eggs, house-made bleu cheese dressing

PECAN CHICKEN SALAD 14
mixed greens, fresh berries, candied pecans, bleu cheese crumbles, steen's® vinaigrette, grilled chicken

SEAFOOD ENTREES

fried shrimp 28
served with french fries, cocktail sauce, tartar sauce

bbq glazed salmon* 27
grilled atlantic salmon fillet, glazed with our house-made bbq sauce, roasted garlic spinach sauté

fresh fish of the day* MP
featured fresh catch, chef inspired, created daily

catfish & grits 22
blackened or fried mississippi farm raised catfish filets, cajun cream sauce, gouda grits

brown butter & capers soft-shell crabs MP
two soft-shell crabs lightly dusted in flour, lightly fried served over sautéed spinach, topped with brown butter & capers

blackened shrimp tacos 18
trio of flour tortilla tacos, fresh pico de gallo, shredded lettuce, cilantro-lime sour cream

shrimp & grits 24
eight jumbo sautéed shrimp, garlic, shallots, hot sauce, gouda grits

PATIO 44 REDFISH on the HALF SHELL 27
blackened redfish on the half shell, crawfish cream sauce, gouda grits

crab cakes 24
jumbo lump crab, served with grilled asparagus and hollandaise sauce

LOCAL FAVORITES

southern style pot roast 19
slow cooked beef roast topped with brown gravy, served on a bed of roasted garlic mashed potatoes

alfredo pasta
house-made alfredo sauce, fettuccine pasta, shaved parmesan cheese
chicken 19 • shrimp 22

pasta jambalaya 21
grilled chicken, andouille sausage, tasso ham, roasted trinity vegetables, house-made jambalaya sauce, rotini

CHICKEN and WAFFLES 20
belgian style waffle, applewood smoked bacon bits, fried chicken breast, sweet hot pecan sauce, steen's® syrup

crawfish pasta 25
crawfish tails, andouille sausage, tasso ham with a spicy cheese sauce, rotini pasta

sweet hot pecan chicken 19
southern style fried chicken breasts, sweet hot pecan sauce, roasted garlic mash

An 18% gratuity will be added to parties of 8 or more.

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.*

from the GRILL

served with choice of side unless otherwise noted

BAYOU FILET* 46
8oz center cut certified black angus filet mignon on a bed of sautéed spinach, topped with Patio's signature bayou sauce

sirloin* 24
8oz center cut certified black angus sirloin

new york strip* 34
14oz certified black angus new york strip

ribeye* 43
16oz certified black angus ribeye

filet* 39
8oz center cut certified black angus filet mignon

tomahawk for two* 110
40oz tomahawk ribeye, two sides of your choice (limited availability)

bone-in pork chop 26
bbq glazed center cut pork chop served on top of roasted garlic mashed potatoes

blackened chicken 19
blackened chicken breasts, cajun cream sauce, served with field peas

ACCOMPANIMENTS

garlic butter 3 grilled shrimp trio (three) 10
oscar topping 13 cajun tasso cream 5
hollandaise 4 crawfish cream sauce 7
bayou sauce 10

SANDWICHES

all served with french fries and fully dressed

new orleans style shrimp po'boy 15
served on french bread, battered and fried gulf shrimp

the steakhouse sandwich* 20
sliced beef tenderloin, smoked gouda cheese sauce, caramelized onions, grilled sourdough bread

fried green tomato blt 13
patio's house-made pimento cheese, spinach, applewood smoked bacon, fried green tomatoes, served with french fries

blackened chicken sandwich 14
blackened chicken breast, smoked provolone cheese, applewood bacon, onion straws, creole honey mustard, toasted bun
add avocado 3

1/2 pound cheese burger* 14
certified black angus, topped with cheddar cheese on a toasted bun
add bacon 3

the POT ROAST DIP 15
slow cooked beef roasted topped with melted provolone cheese, served on french bread with brown gravy for dipping.

SIDE ITEMS 6

french fries - field peas - roasted garlic mash
steamed broccoli - roasted brussels sprouts - sweet potato mash
roasted asparagus - thick cut onion rings - signature gouda grits
jambalaya rice - roasted garlic sautéed spinach

Lunch at Patio

daily lunch feature*
ask your server for details

soup & salad 11
choice of gumbo or red beans and rice, with a blt salad or caesar salad*

goat cheese chicken salad sandwich 12
house-made grilled chicken salad on toasted sweet sourdough bread, served with fries

pimento cheese sandwich 12
a classic southern tradition on toasted sweet sourdough bread, served with fries

Monday - Friday
11am-3pm

blackened chicken 14
blackened chicken breast, cajun cream sauce, field peas

bbq glazed salmon* 16
grilled atlantic salmon fillet, signature bbq glaze, roasted garlic spinach sauté

blackened catfish 15
blackened mississippi farm raised catfish fillet, cajun cream sauce, gouda grits

pasta jambalaya 16
grilled chicken, andouille sausage, tasso ham, roasted trinity vegetables, house-made jambalaya sauce, rotini

sweet hot pecan chicken 14
southern-style fried chicken breast, sweet hot pecan sauce, roasted garlic mash

WINE BY THE GLASS

sparkling

La Marca Prosecco	9
Chandon	11
Moët & Chandon Imperial Brut	20

interesting whites

Chateau Ste. Michelle	10
Kung Fu Girl	8
Tintero Moscato d'Asti	10

pinot gris/pinot grigio

Anne Amie	9
Elk Cove	10
Santa Margherita	12

sauvignon blanc

Spy Valley	8
Kim Crawford	10

chardonnay

La Crema	12
Harken Barrel Fermented	8
Wente "Morning Fog"	9
Sonoma-Cutrer	10

pinot noir

Black Pine	10
Balade by Belle Glos	15
Meiomi	11
Anne Amie "Two Estates"	12

interesting reds

19 Crimes	10
Fabric of the Land by Quilt	18
Apothic	8
Josh "Legacy"	8

cabernet sauvignon

Bonanza	12
Josh Cellars "337"	8
J. Lohr "Seven Oaks"	9
Freakshow	10
Decoy by Duckhorn	12

malbec

Gascon	8
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merlot

Josh	8
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rosé

La Marca Rose	11
Whispering Angel	14

The Rogers Reserve

pinot noir

Belle Glos "Clark and Telephone"	125
Rex Hill "Jacob-Hart"	123
Kosta Browne	195

interesting reds/red blends

K Vintners "The Creator"	120
Opus One	375

cabernet sauvignon

Cakebread	149
Cade	150
Caymus	155
Plumpjack	220
Caymus "Special Selection"	255

WINE SELECTION BY THE BOTTLE

sparkling

La Marca Prosecco	34
Chandon	48
Moët & Chandon Imperial Brut	85
Veuve Clicquot	95

interesting whites

Chateau Ste. Michelle	35
Kung Fu Girl	30
Tintero Moscato d' Asti	39

pinot gris/pinot grigio

Anne Amie	35
Elk Cove	43
Santa Margherita	46

sauvignon blanc

Spy Valley	35
Kim Crawford	36

chardonnay

La Crema	40
Harken Barrel Fermented	32
Wente "Morning Fog"	35
Sonoma-Cutrer	40

pinot noir

Balade by Belle Glos	60
Black Pine	42
Meiomi	44
Anne Amie "Two Estates"	48

interesting reds/red blends

8 Years in the Desert	90
19 Crimes	35
Fabric of the Land by Quilt	65
Josh "Legacy"	30
Apothic	30
Paraduxx	96
The Prisoner	96

cabernet sauvignon

Bonanza	55
Josh Cellars "337"	30
J. Lohr "Seven Oaks"	32
Freakshow	36
Decoy by Duckhorn	39
Keenan	52
Jordan	86
	90

malbec

Gascon	30
Terrazas Reserva	38

merlot

Josh	30
J. Lohr "Los Osos"	34

shiraz/syrah

Elderton	60
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rosé

La Marca Rose	34
Whispering Angel	50

zinfandel

Seghesio	61
Saldo	60
Biale "Black Chicken"	94

Signature COCKTAILS

bramble on	13
beefeater gin · freshly squeezed lemon · st. germain · simple syrup · blackberries	

simple life	13
cathead honeysuckle · fresh mint · fresh lime juice · gingerale · simple syrup	

pomegranate kiss	13
wheatley vodka · pomegranate liqueur · champagne	

lemon basil martini	13
citrus based martini · fresh basil	

patio 44 margarita	13
jose cuervo tequila · citronage · fresh lime juice · simple syrup	

aviation	13
gin · freshly squeezed lemon juice · maraschino liqueur · creme de violette	

rose all day	13
pamplemousse (grapefruit) · cocchi rosa prosecco · fresh mint	

Classic COCKTAILS

old fashioned	13
bulleit rye · simple syrup · angostura bitterscherry bitters · orange bitters · expressed orange peel	

moscow mule	13
tito's vodka · fresh lime juice · ginger beer	

the classic mojito	13
fresh mint · simple syrup · bacardi rum · fresh lime juice · club soda	

sazerac	13
sazerac · pernod · peychaud's bitters · sugar cube	

manhattan	14
rittenhouse rye · dolin sweet vermouth · angostura bitters	

mint julep	13
woodford reserve bourbon · fresh mint · simple syrup	

french seventy-five	13
hendricks gin · chandon · freshly squeezed lemon juice · simple syrup · lemon twist	

grey goose martini	15
grey goose vodka · bleu cheese stuffed olives	

aperol spritz	13
aperol liqueur · prosecco · club soda	

dark and stormy	13
gosling's rum · ginger beer · fresh lime juice	

BEER

Abita Amber
Angry Orchard
Blue Moon
Bud Light
Budweiser
Chandeleur Freemason
Chandeleur Lil' Smack IPA
Coors Light
Corona Extra
Crowd Control by Southern Prohibition

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