SMALL PLATES

WARM BUTTERED BUNS 12  
fresh baked sesame pull apart, honey butter

CHARGRILLED OYSTERS 16  
hot on the half shell, garlic butter

BOUILLON MUSHROOMS 8  
spicy broth, herbs, addictive

SOUTHWEST SHRIMP & CORN DIPPY 16  
poached shrimp, grilled corn, jalapeño and spinach, spicy scallion cream cheese, fried corn tortillas

PORK BELLY BURNT ENDS 14  
yep. molasses bbq, pickled chiles

EAT YER GREENS 12  
baby greens, roasted apples, herb croutons, candied bacon, preserved lemon, seeds, cider vinaigrette

add shrimp / crawfish 8

ROASTED DOBLANO MAC & CHEESE 15  
charred chiles, biscuit crumble

add crawfish or pork belly 7

SIDES

CRISPY TATERS 7

BUTTERED BAY RICE 5

SPICY CUCUMBER PICKLES 6

PICKLED GREEN BEANS 6

CABBAGE COLE SLAW 6

HOT SAUCES 2GEAUX 10

THE PICKIN BOX

BOUTIQUE OYSTERS. DAILY SELECTION (6pc) mkt  
mignonnette, horseradish, lemon

SLOW POACHED PETITE MAINE LOBSTER (4pc) 28  
our cocktail sauce, lemon

SLOW POACHED JUMBO SHRIMP (5pc) 20  
our cocktail sauce, lemon

GOOD LIVIN’ 38  
jumbo poached shrimp (4pc), boutique oysters (4pc) poached lobster tail (2pc), our cocktail sauce, mignonnette, horseradish, lemon

BIG CITY NIGHTS 75  
jumbo poached shrimp (8pc), boutique oysters (6pc) poached lobster tail (4pc), our cocktail sauce, mignonnette, horseradish, lemon, 2 glasses of sparkling

LARGE PLATES

THE CAPTAIN’S PLATTER  
cornmeal fried goodness, crispy taters, our tartar and slaw, lemon

JUMBO GULF SHRIMP (6pc) 32

FRIED CATFISH (8oz) 30

COMBINATION SHRIMP/CATFISH 35

CHICKEN FRIED STEAK 28  
buttermilk fried, texas cream gravy, crispy taters

OAXACAN CHICKEN MOLE 29  
roasted chicken, savory Mexican mole sauce, chile lime grits, escabeche pickles

CHARRED NY STRIP STEAK 55  
crispy taters, daily veg, our steak sauce add lobster tail 14

OKLAHOMA STYLE SMASHBURGER 23  
plato dale beef, steamed onions, cheese, lettuce, tomato, pickles, fresh baked bun, crispy taters

MANALE’S STYLE BBQ SHRIMP 32  
jumbo shrimp, grilled and broiled, spicy drawn butter, bay rice

We strive to craft all menu items in house, from scratch, as they were intended. As such, we are capable of meeting and complying with most reasonable requests for dietary restrictions including vegetarian, vegan, and with proper notice, lactose, nut and gluten sensitivities. Of note, all of our fried items are cooked in highly refined peanut oil, which is generally not found to contain allergen active proteins. However, individual judgement should be exercised. Please ask.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An automatic gratuity of 20% will be added to parties of 7 or more, seated together, regardless of check split.