

Starters

Soup du Jour

Cup 5.95 Bowl 7.95

Turtle Soup

Cup 6.95 Bowl 8.95

Seafood Gumbo

Cup 6.95 Bowl 8.95

Maggie's Mushroom Bisque

Cup 5.95 Bowl 7.95

Crab & Avocado

Jumbo Lump Crab, Avocado,
Cucumber and Tomato
13.95

Chicken Wings

Buffalo: Hot Wing Sauce, Blue Cheese Dressing

Barbeque: Ranch Dressing

Six for 7.95 Twelve for 14.95

Crabmeat Peggy

Jumbo Lump Crabmeat baked
in a rich Cream Sauce with Toasted Almonds
13.95

Gulf Oysters Half Dozen

Baked : Crab Imperial Stuffing 14.95

Chargrilled: Traditional NOLA Style 11.50

***Shucked Raw:** Mignonette & Cocktail Sauce 9.50

Two of Each 12.95

Sensation Salad

Field Greens, Parmesan, Sensation Dressing
5.50

Club "Tavern" Salad

Fresh Field Greens, Olive Salad, Feta,
Hearts of Palm, Florentine Dressing
5.75

Classic Caesar

Crisp Romaine, Parmesan,
Sourdough Croutons, Caesar Dressing
5.50

Chilled Iceberg Wedge

Bacon Lardon, Blue Cheese Crumbles,
Pickled Onions, Blue Cheese Vinaigrette
5.75

Dried Cherry—Walnut

Baby Spinach, Dried Cherries, Roasted Walnuts, Goat Cheese
Seasonal Citrus, Maple—Sherry Vinaigrette,
5.95

Italian Cured Meat Board

selection of three house made salumi
with traditional accoutrements
16.95

Artisan Cheese Board

selection of three cheeses with
traditional accoutrements
16.95

Sandwiches & Burgers

Each comes with a choice of side: Pommes Frites, Sweet Potato Fries, Zapp's Chips, Cole Slaw or Fresh Fruit

Weekly Sandwich Special

Usually Hearty . . . Always Good!
Market Price

Grilled Chicken Sandwich

Lettuce, Avocado, Bacon, Tomato,
Swiss Cheese, Toasted Bun
9.95

Shaved Chicken Cubano

Shaved Garlic Chicken Breast, Ham, Swiss, Mustard, Pickle
Pressed on New Orleans French Bread
9.95

Pastrami Reuben

Shaved Pastrami, Swiss Cheese, Sauerkraut,
Russian Dressing. Served Hot on Toasted Rye
8.95

Triple Decker Club

Ham, Turkey, Bacon, American & Swiss Cheeses,
Lettuce, Tomato & Mayonnaise
8.95

Shrimp & Lobster Salad Wrap

Baby Greens, Tomato, Muenster Cheese,
Whole Wheat Wrap
15.95

Pressed Crab BLT

Brie Spread, Bacon, Spinach, Tomato, Sweet Sourdough
15.95

Seafood Po-Boys

New Orleans French Bread, Fully Dressed

Fried Catfish 10.95

Fried Shrimp 12.95

Fried Crawfish 12.95

Fried Oyster 14.95

The Club Burger

8 oz. Black Angus Pattie, Lettuce, Tomatoes, Onions & Pickles
Selection of Cheese, Toasted Bun
8.95

The Oak Terrace Burger

8 oz. Black Angus Pattie, Bacon, Caramelized Shallot & Onion
Pimento Cheese, Fried Jalapeno Slices, Brioche Bun
9.95

Havarti Burger

8 oz. Black Angus Pattie, Horseradish Mayo, Havarti Cheese
Baby Spinach, Tomato, Brioche Bun
10.95

Caprese Burger

8 oz. Black Angus Pattie, Tomato, Mozzarella, Basil
Roasted Garlic Mayo, Balsamic Drizzle, Toasted Bun
10.95

Add to any Burger:

Fried Egg \$1.95

Bacon \$1.25

**There may be a risk associated with consuming raw shellfish as is the case with other raw protein product.*

If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

Small & Large Plates

Baked Ravioli
Beef Short Rib, Fennel Cream
Baby Spinach, Gorgonzola
14.95 / 24.95

Lamb Loin
Saffron Cous Cous, Cucumber, Tomato, Mint
Feta, Lemon Vinaigrette
15.95 / 26.95

Korean BBQ Frog Legs
Bulgogi Sauce, Crispy Peanuts, Cilantro
½ Pound 13.95 / 1 Pound 23.95

Steak Frites □ 4 / 8 oz.
Seared Beef Teres Major, Sherry - Shallot Vinaigrette
Pommes Frites, Hollandaise
15.95 / 26.95

Seared Jumbo Lump Crab Cake
Mexican Street Corn, Chipotle Crema
15.95 / 26.95

Fried Green Tomatoes
Fried Tomato Slices, Pimento Cheese
Bacon, Spinach
9.95 / 19.95

Seared Diver Scallops
Tomato, Roasted Garlic & Cauliflower "Cous Cous"
Brown Butter, Toasted Almonds
15.95 / 26.95

Sesame Crusted Seared Ahi
No.1 Grade Tuna, Wasabi Ranch
Roasted Red Pepper Aioli, Fried Ginger
16.95 / 27.95

Main Plates

Daily Catch of Gulf Fish
Choice of Preparation: À la Meunière, Amandine, or Blackened
Garlic-Parmesan Asparagus & Baby Potatoes
Add: Sautéed Jumbo Lump Crabmeat
25.95 / 35.95

Crabmeat Napoleon
Fried Eggplant, Mushrooms, White Wine Butter Sauce
25.95

Grilled Tasman Salmon
Bird's Eye Pasta, Roasted Squash & Eggplant Ragout, Tomato Jus, Basil Pesto Glaze
29.95

Char Grilled Steaks
Roasted Garlic Mashed Potatoes, Vegetable Du Jour
Sauces: Marsala Veal Jus, Béarnaise or Maître d' Butter

Filet Mignon □ 6 oz.	32.95
Filet Mignon □ 8 oz.	38.95
Prime Ribeye □ 14 oz.	42.95

Add to any Steak:

Jumbo Lump Crab	10.95
Oscar Style: Asparagus, Béarnaise, & Crab	13.95

Veal Cutlets

Mushroom Marsala □ Caramelized Maggie's Mushrooms, Marsala Jus, House Made Spaghetti	24.95
Scaloppini □ Lemon Butter, Capers, House Made Spaghetti	22.95

Pan Roasted Airline Chicken Breast
Roasted Garlic Mashed Potatoes, Broccoli, Smoked Chicken - Herb Jus
18.95

Mediterranean Shrimp & Pasta
Artichokes, Roasted Peppers, Caper Berries, Spinach, Squid Ink Pasta
Sun Dried Tomato Butter
25.95

Substitute Grilled Chicken Breast 20.95