

## FOR THE TABLE

GARLIC PARMESAN BEIGNETS (4) ... \$12  
garlic butter, parmesan, marinara sauce  
(ADD AN EXTRA BEIGNET +\$2)

TASSO HAM DEVILED EGGS ... \$14  
sriracha aioli

FRIED GREEN TOMATOES ... \$15  
tasso smoked ham, goat cheese, basil,  
confit sweet pepper sauce

CRISPY CALAMARI ... \$16  
giardiniera, lemon aioli, marinara

TUNA TARTAR ... \$20  
avocado, crispy shallots,  
soy mirin sauce, chips

BLUE CRAB FINGERS ... \$24  
lemon, cajun spices, sherry, french bread

CAJUN SPRING ROLLS ... \$14  
grilled crawfish, andouille sausage,  
collard greens, white cheddar, cajun aioli

SMOKED TROUT DIP ... \$15  
celery and carrots

## SOUP

CHICKEN & ANDOUILLE GUMBO ... \$6.95 / \$9.95

SEAFOOD GUMBO ... \$7.95 / \$10.95

CRAB & SHRIMP CHOWDER ... --- / \$13.00

## SALADS

ADD SHRIMP +\$10 • ADD OYSTERS +\$14

HOUSE ... \$12  
mixed lettuce, carrot, onion,  
cherry tomato, cucumber, radish,  
shaved parmesan, creamy dressing

CAESAR ... \$12  
romaine, parmesan, croutons

ICEBERG WEDGE ... \$13  
tomato, onion, blue cheese crumbles,  
lardon, blue cheese dressing

TRUE GREEK ... \$15  
tomato, mixed olives, cucumber,  
feta cheese, greek dressing

GRILLED SALMON ... \$28  
mixed greens, avocado, carrot,  
edamame, onion, baby corn,  
lime-chili vinaigrette

CRAB LOUIS ... \$34  
romaine, tomato, egg, super lump  
crab, russian dressing

WEST INDIES CRAB ... \$34  
fresh gulf jumbo lump crab marinated  
in olive oil, sweet onion, iceberg,  
sliced tomato, avocado

**CAJUN TRIO:** SEAFOOD JAMBALAYA, CRAWFISH ÉTOUFFÉE and RED BEANS & RICE ... \$30

TRUFFLE MAC & CHEESE \$8 • LEMON GARLIC SPINACH \$8 • WHIPPED POTATOES \$7

CRAWFISH ÉTOUFFÉE \$12 • DIRTY RICE \$8 • COLLARD GREENS \$8 • BRUSSELS SPROUTS \$8

CAJUN CRAWFISH FRIED RICE \$13 • RED BEANS & RICE \$8 • FRIED OKRA \$7

## OYSTERS & SHRIMP

GULF OYSTERS ON THE HALF SHELL ..... ½ DOZEN: \$15 DOZEN: \$28

MARKET BOUTIQUE OYSTERS served by the piece ..... MKT

HUGO'S OYSTERS ..... ½ DOZEN: \$20  
bacon, jalapeño, white cheddar

RC'S CHARGRILLED OYSTERS ..... ½ DOZEN: \$20  
parmesan, blackened spices, garlic butter (ADD JUMBO LUMP CRAB MEAT +\$10)

1<sup>ST</sup> PLACE "HANGOUT OYSTER COOKOFF" OYSTERS ROCKEFELLER ..... ½ DOZEN: \$20  
spinach, bacon, parmesan, béchamel, pernod

OYSTER COMBO (2) Hugo's, (2) RC's Chargrilled, (2) Rockefeller ..... ½ DOZEN: \$20

PEEL & EAT SHRIMP steamed or chilled ..... ½ LB: \$15

COLD PLATTER (6) Oysters, (6) Peel & Eat Shrimp, (3 oz.) Crab Fingers, Trout Dip ..... \$55

## SPECIALTIES

HUGO'S JAMBALAYA ..... \$26  
smoked alligator sausage and seafood

PRALINE CRUSTED SALMON ..... \$32  
brussels sprouts, roasted sweet potatoes, bourbon glaze

FRIED SHRIMP (8) ..... \$24  
coleslaw, fries, tartar & cocktail sauces

HERB-BASTED REDFISH ON THE ½ SHELL ..... \$34  
braised local greens, truffle mac & cheese

PARMESAN CRUSTED FLOUNDER MILANESE ..... \$34  
whipped potatoes, arugula salad, dill lemon butter

CRAB STUFFED SHRIMP (8) ..... \$32  
dirty wild rice, fried okra, green tabasco butter

STEAK FRITES ..... \$36  
8 oz. hanger steak, parmesan truffle fries, peppercorn sauce

HUGO'S CAJUN PASTA ..... \$30  
shrimp, crawfish, andouille, asparagus, heirloom tomatoes, creamy marinara sauce

BLACKENED GROUPER ..... \$40  
cajun crawfish fried rice, roasted tomato beurre blanc

BLACKENED CATFISH PONCHARTRAIN ..... \$34  
dirty rice, crab and shrimp ponchartrain sauce

## MARKET FISH

CHARGRILLED, SAUTÉED OR CAJUN BLACKENED

*All items are served with beurre blanc,  
golden potatoes and market vegetable.*

JUMBO WHITE SHRIMP (8) ..... \$24

[LOUISIANA] CATFISH ..... \$26

[SCOTTISH] SALMON ..... \$28

[NORTH CAROLINA] FLOUNDER ..... \$32

[GULF] GROUPER ..... \$38

[GULF] REDFISH ..... \$31

## PO'BOYS & MORE

*Our Po'Boys are dressed on Gambino bread  
with lettuce, tomato, pickle & remoulade;  
all items are served with thick cut fries.*

SHRIMP PO'BOY ..... \$16

OYSTER PO'BOY ..... \$18

CATFISH PO'BOY ..... \$18

½ & ½ PO'BOY shrimp & oyster ..... \$18

BAJA FISH TACOS ... \$16

blackened, grilled or fried;  
pico de gallo, cabbage, cilantro

HUGO'S BLACKENED CAJUN BURGER ... \$18  
linz blend of chuck, brisket and short rib;  
andouille, grilled onion, fried sweet pickles,  
tomato, white cheddar, russian dressing