



OYSTERS & SHRIMP

GULF OYSTERS ON THE HALF SHELL.....	½ dozen \$9.5	dozen \$18
MARKET BOUTIQUE OYSTERS served by the piece.....		MKT
1 ST PLACE "HANGOUT OYSTER COOKOFF" OYSTERS ROCKEFELLER		
spinach, bacon, parmesan, béchamel, Pernod.....	½ dozen	\$16
RC'S CHARGRILLED OYSTERS parmesan, blackened spices, garlic butter.....	½ dozen	\$14
HUGO'S OYSTERS bacon, jalapeño, cheddar.....	½ dozen	\$14
OYSTER COMBO 2 each of: Rockefeller, RC's & Hugo's.....	½ dozen	\$16
CRISPY FRIED OYSTERS spicy edamame succotash, Cajun remoulade.....	½ dozen	\$14
PEEL & EAT SHRIMP steamed or chilled.....	½ lb.	\$14
HALF & HALF 1/2 lb. peel & eat shrimp, 1 dozen gulf oysters.....		\$28

FOR THE TABLE

TASSO HAM DEVILED EGGS.....	\$8
sriracha aioli	
CRAB IMPERIAL (<i>Baked Crab Dip</i>).....	\$16
béchamel, sherry, parmesan	
FRIED GREEN TOMATOES.....	\$9
tasso smoked ham, goat cheese, confit sweet pepper sauce	
CRISPY CALAMARI.....	\$12
giardiniera, lemon aioli, marinara	
TUNA TARTAR.....	\$15
avocado, crispy shallots, soy mirin sauce, house made chips	
BLUE CRAB FINGERS.....	\$16
lemon, cajun spices, sherry, french bread	
VOODOO MUSSELS.....	\$14
cajun spices, andouille sausage, tasso ham, tomato, abita ale broth	

**Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.*

SOUP & SALAD

TOMATO BISQUE.....	\$3.95/6.95
parmesan, extra virgin olive oil	
CHICKEN & ANDOUILLE GUMBO.....	\$4.95/\$7.95
SEAFOOD GUMBO.....	\$5.95/\$8.95
HOUSE SALAD.....	\$9
tomato, radish, carrot, onion, herb buttermilk dressing	
CAESAR SALAD.....	\$9
"BETTER THAN" ICEBERG WEDGE.....	\$10.5
tomato, onion, blue cheese, lardon, creamy oregano dressing	
HUGO'S CRAB SALAD.....	\$19
1/4 lb. lump blue crab, olives, celery, onions, iceberg lettuce, lemon vinaigrette	
GRILLED SALMON.....	\$19
mixed greens, avocado, carrot, edamame, baby corn, lime-chili vinaigrette	
CRAB LOUIS.....	\$19
romaine, tomato, egg, lump crab, russian dressing	

SPECIALITIES

SEAFOOD JAMBALAYA.....	\$22
shrimp, market fish, crawfish, peppers, onions	
GRILLED RAINBOW TROUT.....	\$24
jalapeño-bacon creamed corn, crispy okra, pea shoots	
BOURBON GLAZED SALMON.....	\$26
mango pico, cabbage, cilantro	
FRIED SHRIMP (8).....	\$19
chipotle slaw, fries, tartar, cocktail	
CRISPY FRIED OYSTERS (8).....	\$22
chipotle slaw, fries, tartar, cocktail	
HERB BASTED REDFISH ON THE 1/2 SHELL... \$28	
braised local greens, truffle mac and cheese	
PARMESAN CRUSTED FLOUNDER.....	\$26
garlic spinach, tomato chive oil	
CRAB STUFFED SHRIMP (8).....	\$26
dirty wild rice, corn maque choux, green tabasco butter	
GRILLED 8 OZ FILET OF BEEF.....	\$34
pontalba potatoes, sautéed mushrooms, choron sauce	
FRIED FISHERMAN'S PLATTER.....	\$28
cod, 3 shrimp, 3 oysters, crawfish, fries & slaw	

CHARGRILLED SNOW CRAB LEGS
1 lb. served with corn on the cob and
roasted red potatoes
\$32

MARKET FISH

CHARGRILLED, SAUTÉED OR CAJUN BLACKENED
with market vegetables,
buttered parsley potatoes & choice of sauce

DILL LEMON BUTTER • SOY CHILI
TOMATO-BASIL VINAIGRETTE • TARTAR

[ADDITIONAL SAUCES \$3]

JUMBO WHITE SHRIMP (8).....	\$19
[SCOTTISH] SALMON.....	\$24
[NC] FLOUNDER.....	\$26
[NC] RAINBOW TROUT.....	\$22

GULF REDFISH
\$28

PO'BOYS

*Our Po'Boys are dressed on Leidenheimer's
bread with lettuce, tomato, pickle & tabasco
mayo;*

all items are served with thick cut fries

SHRIMP PO'BOY.....	\$16
OYSTER PO'BOY.....	\$16
ROAST BEEF "DEBRIS" PO'BOY.....	\$15.5
HALF & HALF PO'BOY.....	\$16
half shrimp, half oyster	
BAJA FISH TACOS.....	\$14
blackened, grilled, or fried cod; pico de gallo, cabbage, cilantro	

1/2 LB "C.B.S." BURGER
blend of chuck, brisket, and shortrib with
lettuce, tomato, pickle, and onion
ADD CHEESE \$1 ADD BACON \$2
\$12

CRAWFISH ÉTOUFFÉE: \$6

COLLARD GREENS: \$6

DIRTY RICE: \$6

CREAMED CORN: \$5

FRIED OKRA: \$5

TRUFFLE MAC & CHEESE: \$6

WHIPPED POTATOES: \$5

BRUSSEL SPROUTS: \$6

LEMON GARLIC SPINACH: \$6

RED BEANS & RICE: \$6