



APPETIZERS

TRATTORIA BRUSCHETTA	5.95
FRESH BASIL, VINE-RIPENED TOMATOES, OLIVE OIL, GARLIC & THREE CHEESES ON TOASTED ITALIAN COUNTRY BREAD.	
ASIAN LETTUCE WRAPS	8.95
SATAY CHICKEN, CRUNCHY CHINESE VEGETABLES, WATER CHESTNUTS, ASIAN PEANUT SAUCE AND RICE NOODLES. A LARGE ORDER (4) SUITABLE FOR SHARING.	
LOW COUNTRY CRAB CAKES	12.95
THE FAMOUS GULFSTREAM CAFE RECIPE. LUMP CRABMEAT CAKES SERVED WITH A MUSTARD, MAYONNAISE HERB SAUCE.	
GARLIC CRAB CLAWS	11.95
BLUE CRAB CLAWS SAUTÉED IN GARLIC BUTTER AND OLD BAY SEASONING.	
BARBECUE RIBS	8.95
A SNACK SIZE PORTION OF OUR "KNIFE & FORK TENDER," BASTED BABY-BACKS.	
"S" CARGOTS	9.95
SHRIMP INSTEAD OF SNAILS IN CLASSIC ESCARGOT FASHION— BAKED IN SPICED GARLIC BUTTER AND TOPPED WITH BREAD CRUMBS & HAVARTI CHEESE.	
"BUFFALO" OYSTERS	9.75
SELECT GULF OYSTERS FRIED GOLDEN, TOSSED IN OUR SPECIAL HOT SAUCE AND TOPPED WITH IMPORTED BLEU CHEESE DRESSING.	
LOUISIANA SEAFOOD GUMBO	6.75
SPICY SOUP WITH SHRIMP, OYSTERS AND ANDOUILLE SAUSAGE OVER RICE.	
TODAY'S SOUP	5.25
SLOW-SIMMERED, MADE-IN-HOUSE CLASSIC SOUPS. ASK YOUR WAITER FOR TODAY'S SELECTION.	
BANGKOK WINGS	8.95
MARINATED IN HOISIN, GINGER, CORIANDER & SOY, THEN TOSSED IN MAHOGANY-PEANUT GLAZE.	
ONION RINGS	6.50
HAND CUT, BATTERED TO ORDER, FREE-FLOATED & STACKED. SERVED WITH IMPORTED BLEU CHEESE DIPPING SAUCE.	
RAW OYSTER SHOOTERS*	8.95
SIX FRESH OYSTERS IN INDIVIDUAL SHOOTER GLASSES WITH COCKTAIL OR REMOULADE SAUCE.	
SHRIMP REMOULADE	9.95
CELERIAC-INFUSED, BOILED AND QUICK-CHILLED TENDER SHRIMP TOSSED IN CLASSIC CREOLE MUSTARD DRESSING.	
FRIED PACIFIC CALAMARI	8.95
LIGHTLY BREADED, FLASH-FRIED AND SERVED WITH HOMEMADE MARINARA.	

TAVERN CHIPS

FRESH COOKED TORTILLA CHIPS WITH OUR DESIGNER TOPPINGS. A MEAL FOR ONE OR AN APPETIZER FOR SEVERAL.

CHINESE CHICKEN	9.95
HONG KONG STYLE CHICKEN, CHOPPED ASIAN VEGETABLES, MELTED CHEESE, WATER CHESTNUTS, CILANTRO, RICE NOODLES AND CHOPPED PEANUTS.	
SPINACH	8.95
OUR VERSION OF THE CLASSIC CHIPS AND DIP WITH CREAMED SPINACH, WHITE QUESO & GRATED PECORINO CHEESE.	
SALMON	10.75
FRESH DILL, CHOPPED TOMATOES, RED ONION AND CAPERS IN A LOBSTER-CREAM VELOUTE.	
THAI CHICKEN	9.95
JULIENNE SWEET PEPPERS, BEAN SPROUTS, SCALLIONS, CILANTRO, MELTED CHEESE AND THAI PEANUT SAUCE.	
SOUTHWESTERN	9.75
FIRECRACKER SHRIMP, POBLANO PEPPERS, SWEET CORN, RED ONION, BLACK BEAN PUREE AND MILD QUESO.	
CAJUN	10.95
ANDOUILLE SAUSAGE, CRAWFISH TAILS, SCALLIONS, RED ONION AND CREAMY LOBSTER SAUCE.	
TRADITIONAL	9.25
BEANLESS CHILI, MELTED CHEESE, CHOPPED TOMATOES, SCALLIONS AND SOUR CREAM.	
BBQ CHICKEN	9.95
SLICED CHICKEN BREAST, RED ONION, CILANTRO, MELTED CHEESE AND BARBECUE SAUCE.	

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

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SANDWICHES

- BROILED SALMON SANDWICH**..... 10.95
 TOPPED WITH LETTUCE AND TOMATO ON A GRILLED EGG BUN. SERVED WITH FRENCH FRIES.
- CARNEGIE DELI PASTRAMI SANDWICH**..... 12.95
 SLICED TO ORDER & PILED HIGH ON CRUSTY CARNEGIE RYE WITH A KOSHER PICKLE. CARNEGIE DUSSELDORF MUSTARD AVAILABLE.
- CARNEGIE DELI PASTRAMI REUBEN**..... 13.95
 OPEN-FACED WITH SAUERKRAUT, MELTED SWISS CHEESE AND RUSSIAN DRESSING. SERVED WITH A KOSHER PICKLE.
- BURGER***..... 9.95
 10 OZ. PATTY OF USDA CHOICE GROUND CHUCK TOPPED WITH LETTUCE, TOMATO AND DILL PICKLE SLICES. SERVED WITH FRENCH FRIES. ADD YOUR CHOICE OF SWISS, CHEDDAR OR PROVOLONE CHEESE FOR 50¢.
- TAVERN BURGER***..... 11.75
 HOMEMADE STADIUM CHILI, BACON, MELTED CHEESE, LETTUCE, TOMATO, ONION AND DILL PICKLE SLICES. SERVED WITH FRIES.
- BROILED CHICKEN SANDWICH**..... 9.75
 MARINATED, 8 OZ. FIRE-BROILED BREAST WITH LETTUCE AND TOMATO. SERVED WITH FRENCH FRIED POTATOES.
- SPICY SHRIMP STUFFED BAGUETTE**..... 12.95
 MANALE STYLE WITH HOT & SPICY BUTTERFLIED SHRIMP AND 5-PEPPER BROWN BUTTER. SERVED WITH HOUSE FRIES.

AUTHENTIC NEW ORLEANS PO BOYS		
LARGE PORTION OF BATTERED-TO-ORDER OCEAN CRITTERS SERVED ON FRESH BAKED FRENCH LOAVES WITH CHOPPED LETTUCE, SLICED TOMATO, GARLIC MAYONNAISE AND REMOULADE DRESSING. PLATED WITH FRENCH FRIES.		
SHRIMP	OYSTERS	COMBO
12.95	12.50	12.75

- PHILLY CHEESE STEAK**..... 10.95
 PAPER-THIN SLICED STEAK, GRILLED ONIONS, SAUTEED MUSHROOMS AND MELTED WHITE AMERICAN ON A FRENCH LOAF. SERVED WITH FRIES.
- BLACKENED SHRIMP BLT**..... 10.95
 LARGE SPICY SHRIMP, MELTED SWISS CHEESE, BACON, LETTUCE, TOMATO AND REMOULADE ON A FRENCH BATARDE. SERVED WITH FRIES.
- LUMP CRAB CAKE SANDWICH**..... 13.95
 PAN-SAUTEED AND SERVED ON A GRILLED BUN WITH CAJUN REMOULADE, AÏOLI, LETTUCE AND TOMATO. SERVED WITH FRIES.
- CHICKEN CLUB**..... 10.50
 BROILED FRESH 8 OZ. MARINATED CHICKEN BREAST WITH LETTUCE, TOMATO, BACON AND IMPORTED SWISS CHEESE ON OVEN-CRISPED CARNEGIE RYE. SERVED WITH FRENCH FRIES.
- CHICKEN CAESAR SALAD SANDWICH**..... 10.25
 SLICED FRESH CHICKEN BREAST AND CHOPPED ROMAINE TOSSED IN CAESAR DRESSING, WITH BACON AND TOMATO ON A BAKED FRENCH LOAF. SERVED WITH FRIES.

SALADS

HOMEMADE DRESSINGS: DANISH BLEU CHEESE • LOW CARB VINAIGRETTE (NO SUGAR ADDED) • HONEY-MUSTARD THOUSAND ISLAND • INDIVIDUAL BOTTLES OF EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

- CANDIED WALNUT & FIELD GREEN SALAD**..... 9.95
 A VARIETY OF LETTUCES TOSSED WITH SUGAR-COATED WALNUTS, DANISH BLEU CHEESE CRUMBLES, MANDARIN ORANGE SEGMENTS AND BALSAMIC VINAIGRETTE. ADD BROILED MARINATED CHICKEN..... 5.95
- CREOLE SHRIMP SALAD**..... 11.95
 SPICY SHRIMP WITH MILD PEPPERS, RED AND GREEN ONIONS, AND ARTICHOKE HEARTS TOSSED IN OUR CLASSIC REMOULADE DRESSING.
- BROILED CHICKEN SALAD**..... 10.95
 CHOPPED GREENS, HEARTS OF PALM, TOMATOES, SCALLIONS AND SLICED MUSHROOMS WITH TREBBIANO BALSAMIC VINAIGRETTE.
- THAI CHICKEN SALAD**..... 11.95
 HAND-CHOPPED MIXTURE OF SALAD GREENS, SNOW PEAS, BEAN SPROUTS, RED AND YELLOW PEPPERS AND SCALLIONS WITH CILANTRO-PEANUT DRESSING.
- LOW CARB FILET MIGNON SALAD***..... 13.95
 COOKED-TO-ORDER CENTER CUT FILET MIGNON ON CHOPPED ROMAINE WITH BLEU CHEESE CRUMBLES, BACON, MUSHROOMS, RED ONION AND LOW CARB VINAIGRETTE.

FRIED SEAFOOD CAESARS		
TRADITIONAL TOSSED CAESAR SALADS WITH YOUR CHOICE OF:		
SHRIMP	OYSTERS	CALAMARI
12.95	12.75	12.95

- BLACKENED SHRIMP CAESAR**..... 12.95
 TRADITIONAL CAESAR SALAD WITH BLACKENED BUTTERFLIED SHRIMP AND CRUNCHY CROUTONS.
- CHICKEN CAESAR**..... 9.95
 SLICED CHICKEN BREAST TOSSED IN CAESAR DRESSING OVER CHOPPED ROMAINE WITH GRATED PECORINO CHEESE. CAN ALSO BE PREPARED AS BLACKENED CHICKEN ON REQUEST.
- BROILED SALMON SALAD**..... 11.95
 BROILED-TO-ORDER FRESH SALMON ON MIXED GREENS, WITH HEARTS OF PALM, MUSHROOMS, TOMATOES, SCALLIONS AND BALSAMIC VINAIGRETTE DRESSING.
- CHINESE CHOPPED SALAD**..... 11.75
 CRISP MIXED VEGETABLES, MAHOGANY CHICKEN, PEANUTS, MANDARIN ORANGES, CILANTRO, WATER CHESTNUTS, RED & YELLOW PEPPERS, SCALLIONS AND DICED TOMATOES.

STEAKS, CHICKEN & RIBS

TCHOUPITOULAS TCHICKEN	18.75
FRESH 12 OZ. DOUBLE BREAST OF CHICKEN AND LARGE SHRIMP, BOTH SKILLET-BLACKENED THEN BAKED WITH LOBSTER-CREAM SAUCE AND MILD QUESO. PLATED WITH CRAWFISH MASHED POTATOES AND GARLIC-BUTTER GREEN BEANS.	
BIG EASY TENDERLOIN MEDALLIONS*	19.95
FIRE-BROILED TOWNEDOS BRUSHED WITH FRESH CHOPPED GARLIC BUTTER. PLATED WITH CRAWFISH MASHED POTATOES AND BUTTER-SAUTÉED GREEN BEANS.	
18 OZ. BONE-IN STRIP SIRLOIN*	25.95
KANSAS CITY CUT OF 4 WEEK AGED TOP CHOICE SIRLOIN. BRUSHED WITH FRESH CHOPPED GARLIC BUTTER AND ACCOMPANIED BY A SALT RUBBED BAKED POTATO.	
10 OZ. FILET MIGNON*	26.95
CENTER CUT TOP CHOICE AGED 28 DAYS FOR FLAVOR. SEARED EXTERIOR IS BRUSHED WITH FRESH CHOPPED GARLIC BUTTER AND SERVED WITH A SALT RUBBED BAKED POTATO.	
BABY BACK RIBS	23.95
DOUBLE RACK OF OUR "FALL-OFF-THE-BONE" BARBECUE RIBS, WITH A LARGE BAKED POTATO.	
MARINATED CHICKEN BREAST	14.25
12 OZ. DOUBLE BREAST TOPPED WITH PROSCUITO & MELTED PROVOLONE. SERVED WITH FETTUCCHINE ALFREDO.	
BBQ CHICKEN BREAST	13.25
BACKYARD BARBECUE-STYLE GRILLED 12 OZ. DOUBLE BREAST WITH BAKED POTATO.	

SEAFOOD

GARLIC CRAB CLAWS	18.95
BLUE CRAB CLAWS SAUTÉED IN BUTTER WITH FRESH GARLIC AND OLD BAY SEASONING. SERVED WITH BREAD FOR DIPPING.	
OVEN ROASTED SALMON	21.50
10 OZ. FILET OF SALMON ENCRUSTED WITH ROSEMARY, THYME AND SEASONINGS. BAKED THEN FLASH-BROILED AND OFFERED WITH GARLIC MASHED POTATOES AND HARICOTS VERTS.	
FRIED TROUT PONTCHARTRAIN	20.75
SAUTÉED CRABMEAT AND SLICED ALMONDS POURED OVER GOLDEN-FRIED FRESH MOUNTAIN TROUT. SERVED WITH CRAWFISH MASHED POTATOES AND FRENCH-STYLE GREEN BEANS.	
GARLIC BUTTER SHRIMP SAUTE	16.95
SAUTÉED THEN BAKED WITH TUSCAN BREAD CRUMBS AND GRATED PECORINO CHEESE. SERVED WITH GARLIC CAPELLINI.	
FRIED SHRIMP	17.95
TWELVE LARGE BUTTERFLIED SHRIMP— HAND BATTERED, QUICK-FRIED "CALABASH-STYLE" AND PILED HIGH WITH FRENCH FRIES. OFFERED WITH YOUR CHOICE OF TARTAR OR COCKTAIL SAUCE.	
SICILIAN STYLE BROILED TROUT	17.75
DISHED UP WITH GARLIC MASHED POTATOES AND GREEN BEANS AMANDINE.	
BROILED FRESH FISH*	A.Q.
FRENCH-STYLE GREEN BEANS AND GARLIC MASHED POTATOES. ASK YOUR WAITER FOR TODAY'S VARIETY.	
LOW COUNTRY CRAB CAKES	24.95
PAN-SAUTÉED AND SERVED WITH A WARM CREOLE REMOULADE SAUCE, GREEN BEANS AMANDINE AND GARLIC MASHED POTATOES.	

PASTA

PENNE CON QUATTRO FORMAGGI CON POLLO	17.95
JUST SAY "FOUR CHEESE PASTA WITH CHICKEN." PENNE NOODLES AND DICED CHICKEN TOSSED IN ROMANO-CREAM AND BAKED WITH MIXED IMPORTED WHITE CHEESES.	
SCALLOPS MANZETTI	18.95
SEA SCALLOPS SAUTÉED WITH MUSHROOMS, WHITE WINE, BUTTER, GARLIC AND HERBS. SERVED OVER CAPELLINI.	
SEAFOOD PUTTANESCA	17.95
HOMEMADE MARINARA WITH SHRIMP, SCALLOPS, CRAWFISH, MUSHROOMS, GARLIC AND PEPPERS. TOSSED WITH FETTUCCHINE.	
SHRIMP & FETTUCCHINE TIRRENO	17.50
SAUTÉED CAPERS, TOMATOES, SCALLIONS, BASIL & SHRIMP TOSSED WITH FETTUCCHINE AND A SHELLFISH CREAM SAUCE.	
TOMATO & BASIL CAPELLINI WITH SHRIMP	18.50
OLIVE OIL, FRESH BASIL AND VINE-RIPENED CHOPPED TOMATOES TOPPED WITH SHREDDED ROMANO CHEESE.	
PAD THAI	16.75
CHOPPED CHICKEN BREAST, FIRECRACKER SHRIMP, DICED EGG, THAI PEANUT SAUCE AND ASSORTED CRUNCHY VEGETABLES. TOSSED IN THICK NONG KHAI NOODLES.	
SOUTHWEST CHICKEN PENNE	16.50
SPICY BORDER SEASONINGS AND DICED CHICKEN IN HERB CREAM SAUCE.	
BAYOU SHRIMP WITH ANGEL HAIR	17.50
SPLIT AND BUTTERFLIED BLACKENED SHRIMP IN A SERIOUS CAYENNE SAUCE WITH RED ONIONS AND ANDOUILLE SAUSAGE.	
PENNE RIGATE WITH FRESH VEGETABLES	14.50
TENDER PASTA IN ALFREDO SAUCE WITH SNOW PEAS, RED AND YELLOW PEPPERS, FRESH MUSHROOMS AND TOMATOES.	

ADD A HOUSE SALAD (GREENS, CHOPPED EGGS, ALMONDS, TOMATOES & BACON) FOR 3.95

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

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