

We will adjust seasonings and ingredients to your taste, dietary restrictions or food allergies (dishes marked as GF are prepared with gluten-free ingredients and, V are vegetarian), and selected dishes are available in smaller DEMI servings. Because your health is of utmost concern, we constantly search the markets, often local, for foods highest in quality and value, and only from responsible, sustainable, and trusted sources.

## Tapas

- Ⓞ **Crispy Mid-Atlantic Calamari 8**  
with pesto aioli and chili garlic sauces
- Ⓞ **Crispy Asparagus 9**  
with a poached egg, pesto aioli, shaved smoked cheddar and balsamic spheres
- Ⓞ **Manchego, Olives and Almonds 8**
- Lime Coconut Crusted Atlantic Scallops 12**  
with pickled jalapeno and fruit gastrique
- Ⓞ **Jamison Farm Lamb Lollipop 12**  
with elote and cranberry vinaigrette
- Ⓞ **Voodoo BBQ Argentine Red Shrimp 12**  
NOLA style on cheese grits
- Bay Shrimp and Crawfish Tails 12**  
"popcorn" style, with pesto aioli and chili garlic sauce
- Ⓞ **Crusted Brie 8**  
with Jezebel jam and rice crisps
- Ⓞ **Fried Okra 8**  
with Greek yogurt dill cucumber dipping sauce
- Ⓞ **Fried Green Tomatoes and Elote 8**
- Georgia 'Gator Bites on Cornbread 10**  
in wine butter sauce with Old Bay
- Chesapeake Bay Oyster Fritters 11**  
on jicama, with pistachio aioli and chili garlic sauces
- Ⓞ **Amish Farm Blue and Goat Cheeses 8**  
on crostini with local fruit jam and apple pepper jelly
- Ⓞ **Chilled House-smoked Jurgielwicz Farms Duck Breast 9**  
with balsamic spheres and crispy leeks

## Exceptional Tastes to Share

- Steamed Gulf shores Crawfish and Elote 15**  
with crisp fried tortilla triangles
- Ⓞ **Warm Artichoke, Feta and Garlic Dip with Fried Okra and Crostini 12**
- Chilled Chesapeake Bay Crab and Spinach Spread 15**  
with shredded Amish farm smoked cheddar and crisp flour tortilla triangles

### Charcuterie 22

House-made alligator sausages, house-smoked duck, Amish Farm blue and smoked cheddar cheeses, crab and spinach spread, pickled jalapeno, marcona almonds, Jezebel jam, Creole mustard and crostini

## Salads and Soups (\$3 along with your entrée selection)

### Ⓞ **Salads \$8**

CLASSIC or CREOLE CAESAR- romaine, Romano and spicy tomato garlic dressing. For CREOLE... we kick it up a notch!

GREEK- romaine, feta, olives, and roasted red peppers

TODAY'S LOCAL HARVEST CREATION

SPATS CHOPPED- greens, vegetables, candied pecans, blue cheese, and cranberry vinaigrette

### **Soups \$7**

Chicken and Andouille Sausage Gumbo  
Today's Special Creation  
Shrimp, Corn and Mushroom Creamy Chowder

Dressings:

Artisinal olive oils and balsamic vinegars, Cajun honey, cranberry vinaigrette, blue cheese, honey mustard, Greek yogurt dill cucumber, buttermilk ranch, Classic or Creole Caesar

# Cajun/Creole Main Plates

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Ⓞ Creole Jambalaya 28 / 20 demi  
with shrimp, chicken, house-smoked andouille  
sausage, and tomato

ⓄⓅ Vegetable Jambalaya 25 / 19 demi

**"Dirty" Jambalaya 30**

A dark, rich Cajun rice stew with whole crawfish,  
shrimp, oysters, andouille, portobello and okra

**Creamy Corn Chicken with Shrimp and  
Andouille Sausage 28 / 20 demi**  
on cornbread stuffing with collards

Louisiana Crawfish Étouffée 30 / 25 demi  
on cheese grits with collards

Ⓞ Chesapeake Bay Crab and  
Spinach Stuffed Portobello 35  
on red rice with red pepper cream

Blackened Jurgielewicz Farms  
Duck Breast 32

with bleu cream, balsamic syrup, cheese grits and vegetable

Ⓞ Blackened Mississippi Catfish 25  
with Creole sauce, cheese grits and collards

Ⓞ Voodoo BBQ Argentine Red Shrimp and  
Mid-Atlantic Scallops 35  
on cheese grits and collards

Ⓞ Sweet Potato-crusteD Catfish 27  
with andouille sausage cream, red rice and vegetable

Cornmeal-fried Mississippi Catfish 30  
smothered in crawfish étouffée, with cheese grits and  
collards

Chipotle Pasta with Chesapeake Crab and  
Louisiana Crawfish Tails 32 / 24 demi  
in a spicy Romano cheese cream

**Cajun Platter 36**

of whole steamed crawfish, grilled 'gator sausage, fried okra, blackened catfish and oyster fritters,  
served with red beans, rice and cornbread

## More Exceptional Tastes...Main Plates

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Ⓞ Wagyu Strip Steak 40

America's most luxurious beef, grilled and crowned with crispy leeks.  
Served with demi-glace, sweet potato soufflé and vegetable

Ⓞ Jamison Lamb Rib Chops 40 / 30 demi  
Prized by America's top chefs, this pasture-raised lamb  
from Latrobe is simply grilled with fresh herbs,  
and served with demi-glace, sweet potato soufflé and vegetable

Ⓞ Western Bison Filet Mignons 40 / 30 demi  
grilled, served with demi-glace, balsamic spheres, fried  
leeks, sweet potato soufflé and vegetable

**Chicken Roulade 30**

GMO and antibiotic-free, stuffed with artichoke,  
spinach and roasted red peppers, panko-crusteD and  
served with dill cream sauce, red rice and vegetable

**Almond-crusteD Chicken Breast 28**

GMO and antibiotic-free, with honey amaretto glaze,  
red rice and vegetable

Ⓞ Chesapeake Bay Crab Cakes 38

Jumbo lump meat, with remoulade, sweet potato  
soufflé and vegetable

Ⓞ Fusilli with Artichokes, Mushrooms and  
Roasted Tomato Cream 25 / 19 demi

Ⓞ Steak and Cake 42

petite bison filet and a fresh crab cake, served  
with demi-glace, crispy leeks, pistachio aioli,  
red rice and vegetable

**Veal Osso Bucco 36**

slow...slow braised, with cheese grits and vegetable

Ⓞ Jurgielewicz Farms Port Wine Glazed Crispy  
Skin Duck Breast 32

Northeast PA's Dr. Joe's Pekin duck is free-roaming  
and hormone-free. Served with red rice, and vegetable

**Coulibiac of Alaskan Sockeye Salmon 36**

Braised leek, spinach and artichokes in a pastry crust,  
served with dill cream sauce

Ⓞ The Freshest Sustainably Harvested Fish  
today's special creation priced accordingly

ⓄⓅ Portobello, Asparagus, and Brie  
Napoleon Stack 25

on sautéed spinach and cheese grits with  
roasted tomato sauce and balsamic drizzle