



2024 Mardi Gras & Valentine's Menu

Available from Friday, February 2 through Wednesday, February 14

Appetizers

Gator Bites – Fresh, fried gator tail served with Cajun remoulade \$18

Lobster Bisque – Jellyfish rendition of the smooth and creamy French classic \$8 and \$12

Sushi

Bayou Roll – Tempura fried gator tail, red bell pepper and cream cheese topped with crawfish, crab meat, green onions and jalapeno coulis \$20

Cupid's Arrow – Sauteed scallop, soft shell crab, Ebi and spicy tuna topped with crab infused aioli, sweet soy reduction, scallions and Masago \$20

Entrees

Filet Oscar – 8oz hand-cut filet topped with crab meat and served with red potatoes, asparagus and Hollandaise \$44

St. Charles Blackened Grouper – Our fresh caught grouper is blackened, topped with crab meat and Tabasco brown butter and served with lobster risotto and grilled broccolini \$44

Seafood Pasta Laya – Sauteed shrimp, crawfish, crab meat and Andouille sausage served on a bed of linguini tossed in a spicy red tomato sauce \$30

Chicken Caprese Pasta – Two grilled chicken breasts nestled in a bed of linguini with fresh cherry tomatoes, mozzarella cheese and chiffonade basil drizzled with a balsamic reduction \$28

New Orleans BBQ Shrimp – Fresh shrimp baked in a sauce flavored with Cajun spices, garlic and lemon juice and served with grilled French bread \$24

Desserts

Strawberry Cheesecake – Red velvet cookie crust envelopes the silky strawberry cheesecake \$12

White Chocolate and Raspberry Blondie Brownie \$12

Homemade King Cake – Sweet and moist, this cinnamon bread pudding is topped with colorful sugar \$12

Featured Specialty Cocktails

King Cake Bushwacker – Rum chata liqueur, rum ice cream and King Cake pieces blended together and topped with colorful sugar \$14

Strawberry Shortcake Martini – Coconut rum, whipped cream vodka and strawberry puree garnished with a strawberry \$14

Cupid's Champagne – Strawberry puree and champagne topped with cotton candy \$14