



## LUNCH

### SMALL PLATES

- CAJUN SHRIMP & MUSSELS** *Jumbo Gulf Shrimp & Mussels with Warm Ciabatta Bread* 15  
*Choice of Fiery Wine Sauce or Drunken Tequila Sauce*
- SEAFOOD AU GRATIN** *Crawfish, Crab and Shrimp with Toast Points* 15
- BLOODY MARY CEVICHE** *Shrimp and Scallops served in a Cucumber Boat* 12
- CRABCAKE** *Served with Corn Dusted Crawfish, Roasted Corn, Red Bell Peppers and a White Wine Butter Sauce* 12
- FRIED GREEN TOMATOES** *Chevre and Chipotle Aioli* 10

### SALADS

- MIXED GREEN** *Cherry Tomatoes, Cucumbers & House Made Croutons* 6  
*Ranch | Blackened Blue Cheese | Lemon Poppy Seed | Honey Balsamic*
- AVOCADO CAESAR** *Romaine, Parmesan, Bacon, Avocado Caesar Dressing* 8
- LOUISIANA WEDGE** *Iceberg, Fried Crawfish, Blackened Blue Cheese, Heirloom Cherries and Pickled Okra* 12

ADD:

CHICKEN 6 | SHRIMP 8 | SALMON 12 | CRABCAKE 12

### SOUP OF THE DAY

9



## SANDWICHES

### PORCH BURGER 18

Blackened Blue Cheese, Fried Crawfish Tails

**PO' BOY** Lettuce, Pico and Remoulade

CHOICE OF: JUMBO SHRIMP 12 CRAWFISH 10 REDFISH 15

**CRAB CAKE SANDWICH** Fried Green Tomato, Bacon and Remoulade 15

*All Sandwiches served with House Made Russet or Sweet Potato Chips*

## ENTREES

### CREOLE PASTA 18

Jumbo Gulf Shrimp, Spicy Chorizo in a Creole Alfredo Sauce

### SHRIMP & GRITS

Jumbo Gulf Shrimp, Parmesan Pablano Grits & Charred Lemon Chimichurri 18

### PEACH BOURBON GLAZED PORK CHOP 32

Served with Sweet Potato Mash and Brussels Sprouts

## SIDES

9

MAC N CHEESE W/ ANDOUILLE SAUSAGE

PARMESAN POBLANO GRITS

SOUTHERN GREEN BEANS W/ CAJUN HAMHOCK

SWEET POTATO MASH

CREAMY MAQUE CHOUX

HONEY DIJON GLAZED BRUSSELS SPROUTS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.