



DINNER

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, Scallops with House Made Chips* 12

CRABCAKE *Served with Fried Crawfish, Roasted Corn, Red Bell Peppers and a White Wine Butter Sauce* 12

FRIED GREEN TOMATOES *Chevre, Chipotle Aioli* 10

FROG LEGS 15

Served with Chipotle Agave or Charred Lemon Chimichurri Sauce

SALADS

MIXED GREEN *Cherry Tomatoes, Cucumbers & House Made Croutons* 6 Entrée Portion 10

Ranch | Blackened Blue Cheese | Lemon Poppy Seed | Honey Balsamic

AVOCADO CAESAR *Romaine, Parmesan, Bacon, Avocado Caesar Dressing* 8 Entrée Portion 12

LOUISIANA WEDGE *Iceberg, Fried Crawfish, Blackened Blue Cheese, Heirloom Cherries and Pickled Okra* 12

ADD:

CHICKEN 6 | SHRIMP 8 | CRABCAKE 12

SOUP

SOUP OF THE DAY

9

DRINKS

COKE PRODUCTS

Coke, D. Coke, Dr. Pepper, Sprite, Lemonade

3

ICED TEA

Regular, Mango Green Tea and Red Berries

4

HOT TEA

Ask Server for Hot Tea Menu

4

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

ENTREES

SHRIMP & GRITS

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

CREOLE PASTA 18

Jumbo Gulf Shrimp, Spicy Chorizo in a Creole Alfredo Sauce

CRAB AND SHRIMP STUFFED FLOUNDER 31

Served with Brussels Sprouts and Maque Choux

12 oz RIBEYE 42

Lemon Asparagus, Parmesan Poblano Grits with a Molasses Glaze

PEACH BOURBON GLAZED PORK CHOP 32

Served with Sweet Potato Mash and Lemon Asparagus

BLACKENED REDFISH 22

Grilled Shrimp with a Pontchartrain Sauce

SEAFOOD MAC N CHEESE 28

Lobster, Shrimp and Crawfish

CAJUN STEAM POT 52

Clams, Mussels, Shrimp, Crawfish Tails, 8oz lobster tail, Tasso, In a White Wine Sauce

PORCH BURGER 18

Blackened Blue Cheese, Fried Crawfish Tails

PORCH CLASSICS

CHICKEN SAUVIGNON 16

With Linguini and Lemon Caper Sauce

LEMON PEPPER SALMON 20

With Kale and Marinated Tomatoes

SIDES

9

PARMESAN POBLANO GRITS

LEMON ASPARAGUS

HONEY DIJON GLAZED BRUSSELS SPROUTS

SWEET POTATO MASH