



DINNER

SMALL PLATES

BAKED GOAT CHEESE 18

With Fruit Preserves, Chipotle and Blackberry Puree, Served with Garlic Toast Points

CRABCAKE 12

Served with Charred Frisee and Remoulade

FRIED GREEN TOMATOES 11

Served with Cajun Dressing

SHRIMP AND SCALLOP CEVICHE 15

Shrimp, Scallops with House Made Chips

POM FRITTES 11

Hand Cut Fries, Tossed in Fresh Herbs, Truffle Oil and Parmesan

SOUP AND SALAD

SHRIMP AND SAUSAGE GUMBO 8

SOUP OF THE DAY 6

AVOCADO CAESAR

Romaine, Parmesan, Bacon, Avocado Caesar Dressing 8 Entrée Portion 12

MIXED GREENS

Spring Mix, Frisee, Romaine Hearts, Heirloom Cherry Tomatoes, Parmesan Dressings: Ranch, Blackened Bleu Cheese, Champagne Cranberry, Balsamic

LOUISIANA WEDGE 12

Iceberg, Blackened Blue Cheese, Cherry Tomatoes and Pickled Okra Pickled Onions and Bacon

ENTREES

Outside of dietary restrictions and allergy issues, modifications cannot be Made to Entrees.

PORCH BURGER 18

Served with Pom Frites

Choice Angus Patty, Lettuce, Onion, Tomato, Cheddar or Bleu Cheese,
Pickled Red Onion and a Fried Green Tomato

BLACKENED SEAFOOD ALFREDO 24 Add Three Scallops 9
Shrimp and Crawfish, Linguini, Blackened Alfredo Sauce

SHRIMP & GRITS 20

Jumbo Gulf Shrimp, Parmesan Poblano Grits, Asparagus, and Blackberry Chipotle Sauce

PAN SEARED LEMON BUTTER SALMON 25

Served with Wild Rice and Vegetable Medley

GRILLED SNAPPER AND SCALLOPS 38

Served with Asparagus, Parmesan Poblano Grits with a Charred Lemon Sauce

12 oz 1855 Black Angus NY Strip 34

Served with Truffled Pom Frites

A LA CARTE

Snapper 20

Salmon 18

(Fish can be Prepared Blackened or Grilled)

Scallops (5) 22

Boudin Stuffed Roasted Quail 15

12 oz NY Strip 20

Bourbon Glazed Shrimp 18

SIDES

Serves 2-3

\$10

Mac n Cheese

Asparagus

Brussels Sprouts

Fingerling Potatoes and Green Beans with Bacon

Parmesan Poblano Grits

Risotto (Seasonal)

Gnocchi