

Chilled

Spicy Shrimp Cocktail	\$3 ea
<i>Cocktail Sauce, Lemon. Minimum of 3, please.</i>	
Chopped Salad	\$16
<i>Buttermilk-Jalapeno Dressing, Market Vegetables, Avocado, Popcorn Crawfish</i>	
Classic Caesar Salad	\$11
<i>Romaine, House Croutons, Parmesan, Garlicky-Anchovy Dressing</i>	
Grilled Peach & Burrata	\$16
<i>Crispy Prosciutto, Mesclun, Lemon Emulsion, Red Onion, EVOO, Balsamic Redux, Salt Roasted Pecans</i>	
Local Heirloom Tomato & Watermelon	\$16
<i>Whipped Ricotta, Blistered Shishito Peppers, Basil, Red Onion, Chile Oil</i>	
Jumbo Blue Crab & Avocado	\$20
<i>Pineapple-Jalapeno Salsa, Cucumber, Avocado Mousse, Chili Oil, Malanga Chips</i>	
Mariscos de Campechana	\$20
<i>Smoked Oysters, Grilled Octopus, & Blackened Shrimp in a Tomato-Pablano Salsa, Avocado, Corn Tortillas</i>	

Hot Oyster Plates

Rockefeller (3) - Broiled Oysters, Spinach, Bacon, Parmesan	\$11
Tchoupitoulas (3) - Oyster Confit, Blue Crab, Tasso Ham, Roasted Corn, Cayenne Hollandaise	\$12
Wood Grilled East Coast Oysters (4) - Garlic and Red Chile Butter, Gremolata	\$10
Angels on Horseback (4) - Grilled Bacon Wrapped Oysters, Vin Blanc, Balsamic Reduction	\$11

Hot

PD Clam Chowder	Cup / Bowl	\$8/\$12
<i>Creamy New England Style, Double Smoked Bacon, Corn, Poblano's, Croutons</i>		
6pc Blackened Shrimp		\$12
<i>Wood Grilled, Garlic Red Chile Butter, Lemon</i>		
6pc Southern Fried Oysters		\$12
<i>Cornmeal Crust, Cayenne Aioli, Lemon</i>		
Lobster Rangoon		\$15
<i>Cream Cheese, Spices, Crispy Wonton, Sweet-n-Spicy Chili Sauce</i>		
Addie's Mussels	Half Pound / Pound	\$11/\$17
<i>Garlic, Shallot, Tomato, Chicken Stock, Butter, Lemon, Chili Flake, Grilled Baguette</i>		

Customer Pricing Notice

A 4% service charge is applied to all store sales for card processing fees.

Cash Discounts

Service charge will be waived if paying with cash. Thank you for supporting a local business!

Consuming raw food may lead to food borne illness

Hand Food

Dive Burger	\$17
<i>Roasted Green Chiles, Pepper Jack Cheese, Bacon, Lettuce, Tomato, Onion, Cayenne Aioli</i>	
Po'Boys Oyster, Shrimp, or Catfish	\$17
<i>House Pickles, Diced Onion, Shaved Lettuce, Cayenne Aioli, Dive Fries</i>	
Dinner Platters	
<i>Served with Bacon Braised Greens, Salt Roasted Potatoes & Southern Slaw</i>	
Pennsylvania Amish Chicken Creole Spicy Fried	\$21
Cornmeal Crusted Oyster Cayenne Aioli & Lemon	\$22
Blackened Shrimp Wood Grilled, Garlic Red-Chile Butter, Lemon	\$22

Spoon Worthy



Creole Gumbos

Holy Trinity, Bacon, Tasso Ham, File, Okra, House Spices, Served with Buttered Rice and Garlic Bread

Seafood
Oyster, Shrimp & Blue Crab
\$26

Shrimp
Texas Gulf Shrimp
\$23

Chicken &
Smoked Andouille Sausage
\$25

Lo Que Los Gatos Sueñan—"What Cats Dream Of" \$28
Shrimp, Fish, Mussels, Spinach, Saffron Milk, Grilled Bread

Jambalya aka Creole 'Paella' \$28
Andouille Sausage, Shrimp, Mussels, Chicken, Corn & Tomatoes, with Creole Rice & White Wine-Butter Broth

Knife & Fork

Wood Grilled Daily Fish	\$27
<i>Sage & Native Pecan Brown Butter, Cayenne Stone Grits, Haricots Verts</i>	
Blackened Catfish	\$26
<i>Oyster & Sausage Dirty Rice, Chili Glazed Sweet Potatoes, Spinach</i>	
Steak Frites	\$30
<i>Wood Grilled Teres Major, Dive Fries, Chantrelle Butter, Red Wine Demi</i>	
Cajun Shrimp N Grits	\$26
<i>Barbeque Rubbed Shrimp, Cayenne Grits, Bacon Braised Greens, Sherry Butter, Grilled Baguette</i>	
Broiled Monkfish Tacos	\$26
<i>White Corn Tortillas, Jalapeno Jam, Purple Slaw, Pineapple Salsa & Pablano Crema with Black Beans & Rice</i>	

Dessert Menu

Ricotta Beignets
Almond Caramel Dip
\$10

Florida Key Lime Pie
Graham Cracker Crust - Toasted Meringue - Raspberry Coulis
\$8

Brazos River Bottom Pecan Pie
Bourbon Infused Custard - Native Pecans
\$8 a la mode \$10

Rustic Apple Black Iron Pie For 2
Apple & Cognac Filling - Cinnamon Ice Cream
Allow 15-20 minutes for baking time.
\$14

Dark Chocolate Pot Du Crème
Espresso Bean - Almond - Cocoa - Crème Fraiche
\$10

'Bananas Foster'
Banana Ice Cream - Banana Bread Pudding - Rum-Butterscotch - Salted Pecans
\$8

Ice Creams/Sorbets/Gelatos \$3/scoop

•Vanilla •Cinnamon •Caramelized Banana / •Watermelon Cachaça •Lychee-Mezcal / •Double Dark Chocolate

Rise Up Coffee	
Regular & Decaf Drip	\$4.00
Espresso	
Single Shot	\$4.00
Double Shot	\$6.00
Latte	\$6.00
Cappucino	\$6.00
Teas from Harney and Sons \$4.50	
Earl Grey · Decaf Ceylon · Sencha Green	

Dessert Wine	
Roumieu-Lacoste Sauternes, France 2019	\$15
Ramos Pinto 10yr Tawny Port	\$12

Hot and Boozy \$12	
Irish Coffee	
Jameson, Baileys, Coffee	
Hot Toddy	
Whiskey, Honey, Lemon	