Chilled

**Spicy Shrimp Cocktail** $3.50 ea

*Cocktail Sauce, Lemon* Minimum of 3, please.

**Chopped Salad** $16

*Buttermilk-Jalapeno Dressing, Market Vegetables, Avocado, Popcorn Crawfish*

**Classic Caesar Salad** $11

*Romaine, House Croutons, Parmesan, Garlicky-Anchovy Dressing*

**Roasted Beets & Burrata** $16

*Mesclun, Red Onion, House Vinaigrette, EVVO, Balsamic Redux, Salt Roasted Pecans*

**Farro & Butternut Squash** $16

*Whipped Goat Cheese, Baby Arugula, Pomegranate, Chile Roasted Pepitas*

**Pan Seared Local Scallops** $20

*Riced Cauliflower, Smoked Mushroom, Chimichurri, Crispy Sweet Potato*

**Mariscos de Campechana** $20

*Smoked Oysters, Grilled Octopus, & Blackened Shrimp, Tomato-Poblano Salsa, Avocado, Corn Tortillas*

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**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

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**Hot**

**PD Clam Chowder**

*Cup / Bowl* $8/$12

*Creamy New England Style, Double Smoked Bacon, Corn, Poblano’s, Croutons*

**6pc Blackened Shrimp** $16

*Wood Grilled, Garlic Red Chile Butter, Lemon*

**6pc Southern Fried Oysters** $16

*Cornmeal Crust, Cayenne Aioli, Lemon*

**Lobster Rangoon** $15

*Cream Cheese, Spices, Crispy Wonton, Sweet-n-Spicy Chili Sauce*

**Addie’s Mussels**

*Half Pound / Pound* $11/$17

*Garlic, Shallot, Tomato, Chicken Stock, Butter, Lemon, Chili Flake, Grilled Baguette*

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**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
Roasted Green Chiles, Pepper Jack Cheese, Bacon, Lettuce, Tomato, Onion, Cayenne Aioli
$17

Po’Boys Oyster, Shrimp, or Catfish
House Pickles, Diced Onion, Shaved Lettuce, Cayenne Aioli, Dive Fries
$17

Dinner Platters
Served with Bacon Braised Greens, Salt Roasted Potatoes & Southern Slaw

Pennsylvania Amish Chicken Creole Spicy Fried
$21

Cornmeal Crusted Oyster Cayenne Aioli & Lemon
$25

Blackened Shrimp Wood Grilled, Garlic Red-Chile Butter, Lemon
$25

Spoon Worthy

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

<table>
<thead>
<tr>
<th>Seafood</th>
<th>Shrimp</th>
<th>Chicken &amp;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oyster, Shrimp &amp; Blue Crab</td>
<td>Texas Gulf Shrimp</td>
<td>Smoked Andouille Sausage</td>
</tr>
<tr>
<td>$26</td>
<td>$23</td>
<td>$25</td>
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</tbody>
</table>

Lo Que Los Gatos Sueñan—“What Cats Dream Of” $30
Shrimp, Fish, Mussels, Spinach, Saffron Milk, Grilled Bread

Jambalya aka Creole ‘Paella’ $30
Andouille Sausage, Shrimp, Mussels, Chicken, Corn & Tomatoes, with Creole Rice & White Wine-Butter Broth

Knife & Fork

Wood Grilled Daily Fish MKT
Sage & Native Pecan Brown Butter, Cayenne Stone Grits, Haricots Verts

Blackened Catfish
Oyster & Sausage Dirty Rice, Chili Glazed Sweet Potatoes, Spinach
$27

Steak Frites
Wood Grilled Teres Major, Dive Fries, Chantrelle Butter, Red Wine Demi
$35

Cajun Shrimp N Grits
Barbeque Rubbed Shrimp, Cayenne Grits, Bacon Braised Greens, Sherry Butter, Grilled Baguette
$26

Broiled Monkfish Tacos
White Corn Tortillas, Jalapeno Jam, Purple Slaw, Pineapple Salsa & Poblano Crema with Black Beans & Rice
$26

General Manager Tammy Vodinh
Chef de Cuisine Chris Kispert
# Dessert Menu

- **Ricotta Beignets**  
  Almond Caramel Dip  
  $10

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

- **Tres Leches Cake**  
  Cream Cheese Frosting - Chocolate  
  $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  
- Brandyed Cherry  
- Lychee-Mezcal  
- Double Dark Chocolate

<table>
<thead>
<tr>
<th>Rise Up Coffee</th>
<th>Dessert Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular &amp; Decaf Drip</td>
<td>Roumieu-Lacoste Sauternes, France 2019</td>
</tr>
<tr>
<td>Espresso</td>
<td>Ramos Pinto 10yr Tawny Port</td>
</tr>
<tr>
<td>Single Shot</td>
<td>Hot and Boozy $12</td>
</tr>
</tbody>
</table>
| Double Shot | Irish Coffee  
  Jameson, Baileys, Coffee |
| Latte | Hot Toddy  
  Whiskey, Honey, Lemon |
| Cappuccino | Teas from Harney and Sons | $4.50  
  Earl Grey - Decaf Ceylon - Sencha Green |