

Chilled

Spicy Shrimp Cocktail	\$3.50 ea
<i>Cocktail Sauce, Lemon. Minimum of 3</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>	
Roasted Beets & Blood Orange Salad	\$16
<i>Herbed Goat Cheese, Mesclun, Red Onion, House Vinaigrette, Pomegranate Redux, Salt Roasted Pecans</i>	
Burrata & Roasted Acorn Squash	\$16
<i>Pomegranate Arils, Black Pepper Honey, Pomegranate Redux, Grilled Flatbread</i>	
Cranberry & Arugula	\$16
<i>Whipped Ricotta, White Balsamic, Butternut Squash, Spiced Walnuts</i>	
Ceviche Mixto	\$18
<i>Smoked Oyster, Spiced Shrimp, Charred Octopus, Chile-Cucumber & Tomato Salsa w/ Avocado & Tortilla Chips</i>	

Hot Oyster Plates

Rockefeller (3)-	<i>Broiled Oysters, Spinach, Bacon, Parmesan</i>	\$12
Tchoupitoulas (3)-	<i>Oyster Confit, Blue Crab, Tasso Ham, Roasted Corn, Cayenne Hollandaise</i>	\$13
Wood Grilled East Coast Oysters (4)-	<i>Garlic and Red Chile Butter, Gremolata</i>	\$11
Angels on Horseback (4)-	<i>Grilled Bacon Wrapped Oysters, Vin Blanc, Balsamic Reduction</i>	\$12
Cornmeal Crusted Oysters (4)-	<i>Cayenne Remoulade, Lemon</i>	\$11

Hot

PD Clam Chowder	Cup / Bowl	\$8/\$12
<i>Creamy New England Style, Double Smoked Bacon, Corn, Poblano's, Croutons</i>		
Lobster Rangoon		\$15
<i>Cream Cheese, Spices, Crispy Wonton, Sweet-n-Spicy Chili Sauce</i>		
Pan Seared Local Scallops		\$20
<i>Riced Cauliflower, Smoked Mushroom, Chimichurri, Sweet Potato Chips</i>		
Wood Grilled Spanish Octopus		\$18
<i>Almond Romesco, Crispy Potato, Broccolini, Roasted Garlic</i>		
Addie's Mussels	Half Pound / Pound	\$11/\$17
<i>Garlic, Shallot, Tomato, Chicken Stock, Butter, Lemon, Chili Flake, Grilled Baguette</i>		

Pay Cash, Pay Less

A 4% credit card handlers fee is applied to all sales for processing fees.

Charge will be waived if paying in Cash

Consuming raw food may lead to food borne illness