

Hand Food

- Dive Burger** \$17
Roasted Green Chiles, Pepper Jack Cheese, Bacon, Lettuce, Tomato, Onion, Cayenne Aioli
- Po'Boys Oyster, Shrimp, or Catfish** \$17
House Pickles, Diced Onion, Shaved Lettuce, Cayenne Aioli, Dive Fries

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 & 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" \$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** \$27
Oyster & Sausage Dirty Rice, Chili Glazed Sweet Potatoes, Spinach
- Steak Frites** \$35
Wood Grilled Teres Major, Dive Fries, Chantrelle Butter, Red Wine Demi
- Cajun Shrimp N Grits** \$26
Barbeque Rubbed Shrimp, Cayenne Grits, Bacon Braised Greens, Sherry Butter, Grilled Baguette
- Broiled Monkfish Tacos** \$26
White Corn Tortillas, Jalapeno Jam, Purple Slaw, Pineapple Salsa & Pablano Crema with Black Beans & Rice