

## Chilled

|                                                                                                                |               |
|----------------------------------------------------------------------------------------------------------------|---------------|
| <b>Old Bay Spiced Shrimp Cocktail</b>                                                                          | <b>3.50ea</b> |
| <i>Cocktail Sauce, Lemon. Minimum of 3</i>                                                                     |               |
| <b>Classic Caesar Salad</b>                                                                                    | <b>12</b>     |
| <i>Romaine, House Croutons, Parmesan, Garlic-Anchovy Dressing</i>                                              |               |
| <b>House Salad</b>                                                                                             | <b>12</b>     |
| <i>Mesclun Greens, Red Onion, Tomato, Croutons, Cotija Cheese</i>                                              |               |
| <b>Chopped Salad</b>                                                                                           | <b>16</b>     |
| <i>Buttermilk-Jalapeno Dressing, Market Vegetables, Avocado, Popcorn Crawfish</i>                              |               |
| <b>Burrata &amp; Grilled Asparagus</b>                                                                         | <b>16</b>     |
| <i>Meyer Lemon Emulsion, Toasted Pine Nuts, Balsamic Redux, EVOO, Grilled Flatbread</i>                        |               |
| <b>Heirloom Tomato &amp; Watermelon</b>                                                                        | <b>16</b>     |
| <i>Whipped Ricotta, Blistered Shishitos, Basil, Red Onion, Chile Oil</i>                                       |               |
| <b>Ceviche Mixto</b>                                                                                           | <b>18</b>     |
| <i>Smoked Oyster, Spiced Shrimp, Charred Octopus, Chile-Cucumber &amp; Tomato Salsa w/ Avocado &amp; Chips</i> |               |

## Hot Oyster Plates

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

## Hot

|                                                                                                     |                           |               |
|-----------------------------------------------------------------------------------------------------|---------------------------|---------------|
| <b>PD Clam Chowder</b>                                                                              | <b>Cup / Bowl</b>         | <b>8 / 12</b> |
| <i>Creamy New England Style, Double Smoked Bacon, Corn, Poblano's, Croutons</i>                     |                           |               |
| <b>Lobster Rangoon</b>                                                                              |                           | <b>15</b>     |
| <i>Cream Cheese, Spices, Crispy Wonton, Sweet-n-Spicy Chili Sauce</i>                               |                           |               |
| <b>Wood Grilled Spanish Octopus</b>                                                                 |                           | <b>18</b>     |
| <i>Almond Romesco, Crispy Potato, Broccolini, Roasted Garlic</i>                                    |                           |               |
| <b>Bar Harbor Mussels</b>                                                                           | <b>Half Pound / Pound</b> | <b>13/20</b>  |
| <b>Addies-</b> Garlic, Shallot, Tomato, Chicken Stock, Butter, Lemon, Chili Flake, Grilled Baguette |                           |               |
| <b>A la Gato—</b> Saffron Cream, Gumbo Stock, Tomato, Chili Flake, Grilled Baguette                 |                           |               |

**\*\*Consuming raw or undercooked food may lead to food borne illness\*\***

**Pay Cash, Pay Less**

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