

PUBLIC SERVICE

- RESTAURANT -

LITTLES

SHRIMP TOAST

creole tomato glaze, spicy boil potato salad

12

CRISPY CHICKEN TACOS

red chili glaze, blue cheese, vidalia ranch, celery

12

LA BLUE CRAB DIP

spinach, mozzarella, toast points

16

SCALLION HUSHPUPIES

cheddar, horseradish crema, cane syrup

8

FRIED OYSTER REMOULADE

cornmeal crusted, celery root slaw

14

CRAB CAKE

louisiana lump crab, roasted red pepper cream
smoked corn relish

18

PIMENTO CHEESE

house pickles, crystal gastrique, leidenheimer pistolette

10

SOUP + SALAD

PUBLIC GUMBO

chef's daily preparation, jazzmen rice

8

ROCKEFELLER BISQUE

cornmeal crusted oysters, applewood smoked bacon

10

SPINACH SALAD

bacon, blue cheese crumbles,
sundried tomato vinaigrette, deviled egg

12

PEAR & GOAT CHEESE TACO SALAD

belgian endive, candied pecans, cranberries
balsamic-pepperjelly viniagrette

11

BLT WEDGE

baby iceberg, crispy pork belly, tomatoes,
pistolette croutons, lemon aioli

13

please inform your server of any dietary restrictions or food allergies

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SEAFOOD BAR

THE TOWER

gulf oysters, crab remoulade, ceviche,
boiled gulf shrimp

65

OYSTERS HALF SHELL

premium gulf oysters, mignonette

½ dozen 9 / dozen 18

GULF SHRIMP COCKTAIL

boiled gulf shrimp, tobasco cocktail sauce,
horseradish crema

13

SUPPER

DOUBLE CUT PORK CHOP

praline sweet potatoes, caramelized onion jus

28

STEAK FRITES

10oz new york strip, steak fries, béarnaise aioli,
sauce marchand de vin

35

PUBLIC BURGER

short rib grind, bourbon hickory sauce, manchego,
aioli, crispy onions, steak fries

17

GULF CATCH ETOUFFEE

cast iron seared, grilled asparagus, lemon butter,
jazzmen rice

29

BRAISED BEEF SHORT RIBS

ancho glaze, red pepper tortilla hash,
grilled vegetables, queso fresco

27

PUBLIC CHICKEN

half rotisserie chicken, green tomato chow chow,
garlic smashed potatoes

21

NEW ORLEANS SHRIMP & GRITS

creole meuniere sauce, creamy stone ground grits,
cherry tomatoes

25

FILET MIGNON

heritage beef tenderloin filet, brabant potatoes,
bacon jam brussels, cambozola blue cheese

39

vegetarian, vegan and gluten free options available on request

SIDES

BRUSSELS SPROUTS & BACON

PRALINE SWEET POTATOES

STEAK FRIES

LEMON GRILLED BROCCOLINI

6