

PUBLIC SERVICE

- RESTAURANT -

LITTLES

SCALLION HUSHPUPIES

cane syrup, horseradish crema

7

LA BLUE CRAB DIP

spinach, mozzarella, toast points

16

CRISPY SHRIMP TOAST

creole tomato glaze, spicy boil potato salad

10

HOT WINGS

blue cheese, celery, vidalia ranch

9

SOUP & SALADS

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

GOAT CHEESE & PEAR TACO SALAD

Belgian endive, candied pecans, cranberries
pepper jelly balsamic vinaigrette

11

SOUP & SALAD COMBO

½ salad & cup of soup

11

CRISPY OYSTER CEASAR

baby kale, romaine hearts, lemon, parmesan

16

add

fried shrimp 7

grilled jumbo shrimp 9

rotisserie chicken 6

fried oysters 8

SIDES

SIDE CAESAR OR MIXED GREENS 5

BRUSSEL SPROUTS & BACON 6

STEAK FRIES 6

LEMON GRILLED BROCCOLINI 6

FLATS

NEAPOLITAN

fresh mozzarella, crushed tomatoes, basil, olive oil

10

BARCELONA

manchego, chorizo, saffron aioli, dates

13

SANDWICHES

PUBLIC BURGER

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

17

GULF SHRIMP PO'BOY

b&b pickles, lettuce, tomato, remoulade sauce

16

PULLED PORK SANDWICH

bbq cheese fries, house pickles

16

CRAB CAKE SLIDERS

remoulade slaw, sticky crystal chips

18

MAINS

BUTTERMILK FRIED CHICKEN

Boneless chicken breast, potato salad,
house worcestershire glaze

20

GULF CATCH ETOUFFEE

grilled asparagus, lemon butter, jazzmen rice

24

DEBRIS MAC 'N CHEESE

braised beef short rib, grilled broccolini

18

NEW ORLEANS SHRIMP & GRITS

broiled gulf shrimp, creole meuniere sauce, grilled asparagus
creamy stone ground grits

22

vegetarian, vegan and gluten free options available on request
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness, especially if you have certain medical
conditions

please inform your server of any dietary restrictions or food allergies