



# PUBLIC SERVICE

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- RESTAURANT -

## might want to share...

### CRAWFISH BREAD 18

toasted french bread, crawfish  
monica sauce

### OYSTER + ARTICHOKE GRATIN 18

garlic french bread, creole pico de  
gallo, sour creme, scallions & fried  
oysters

### CRISPY BRUSSELS SPROUTS 16

hot honey, goat cheese  
crumbles

### JUMBO LUMP CRAB CAKES 26

jumbo lump crab meat, green  
onion remoulade

### TWICE BAKED WINGS 18

whole chicken wings, public service  
spice blend, creole aioli

## chaud & fret

### CORN & CRAB BISQUE 8 / 16

corn, jumbo lump crab, cream,  
crab broth

### CHICKEN & SAUSAGE GUMBO 9 / 18

chicken, andouille sausage, bell  
peppers, onions, garlic, celery

## leafy greens

### NOPSI CAESAR SALAD 14

romaine, parmesan, garlic croutons,  
Caesar dressing

### LITTLE PALERMO 18

arugula, jumbo lump crab meat, olive  
mix salad

### PARISH SALAD 18

fresh greens, cherry tomatoes,  
cucumber, goat cheese, croutons,  
candied pecans

## hold it, bite it

### BLACKOUT BURGER 18

traditional style, dressed with lettuce,  
tomato & onion, pickle chips, american  
cheese

### PO'BOY 20

fried shrimp, catfish or oysters,  
french bread, lettuce, tomato,  
pickle chips, mayo

### ST. CHARLES CLUB 18

smoked turkey, ham, cheddar cheese,  
bacon, lettuce + tomato, creole aioli

## entree all mine

### SMOKED RIBS 32

citrus BBQ sauce, served with  
creole potato salad + cole slaw

### SHRIMP + GRITS 28

slow country grits, andouille  
sausage, blackened jumbo  
shrimp

### PASTA JAMBALAYA 26

creole sauce, andouille sausage,  
grilled chicken, homemade penne  
pasta

### SOUTHERN FRIED CHICKEN 26

marinated fried chicken, served  
with garlic mashed potatoes &  
collard greens

### BRONZED CATCH mrkt

gulf fish, garlic mashed potatoes &  
grilled asparagus

### BLACKENED REDFISH 34

redfish, house blackened  
seasoning, lemon bur blanc sauce

### VOODOO RIBEYE 58

14oz ribeye steak, crawfish cream  
sauce, served with garlic mashed  
potatoes & grilled asparagus