

PUBLIC SERVICE

- RESTAURANT -

STARTERS

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, white truffle chips
16

SCALLION HUSHPUPIES

cheddar, horseradish crema, cane syrup
8

LITTLE OYSTER POBOY

cornmeal crusted, celery root slaw w/remoulade sauce and
green tomato jam
14

CRAB CAKES

Claw and jumbo blue lump crab, roasted red pepper coulis
smoked corn relish
18

PIMENTO CHEESE SPREAD

house pickles, crystal gastrique, leidenheimer pistolette
10

SOUP + SALAD

SIGNATURE GUMBO

chef's daily preparation, jazzmen rice
8

ROCKEFELLER SPINACH BISQUE

cornmeal crusted oysters, applewood smoked bacon
10

PEAR & GOAT CHEESE SALAD

belgian endive, candied pecans, cranberries
balsamic-pepper jelly vinaigrette
11

SPINACH SALAD

bacon, blue cheese crumbles,
sundried tomato vinaigrette, deviled egg
12

BLT WEDGE

baby iceberg, crispy pork belly, tomatoes,
pistolette croutons, lemon aioli
13

vegetarian, vegan and gluten free options available on
request

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

FISH DIP

smoked gulf fish dip, crackers, hot sauce 10

THE TOWER

Gulf oysters, crab & corn salad, smoked fish dip,
boiled jumbo shrimp
65

OYSTERS HALF SHELL

premium gulf oysters, mignonette
½ dozen 9 / dozen 18

SHRIMP COCKTAIL

boiled gulf shrimp, tobasco cocktail sauce,
horseradish crema
13

ENTREES

DOUBLE CUT PORK CHOP

praline sweet potatoes, caramelized onion jus
28

NEW YORK STRIP STEAK

14oz cut, steak fries, béarnaise aioli,
sauce marchand de vin
35

BBQ HOUSE BURGER

brioche bun, grilled onions, smoked gouda, pickles and
french fries
17

GULF CATCH ETOUFFEE

smothered tomatoes, grilled asparagus, lemon butter,
jazzmen rice
29

BRAISED BEEF SHORT RIBS

ancho braised, white cheddar mac & cheese and red chili
grilled vegetables
27

HERB ROASTED HALF CHICKEN

green tomato chow chow, garlic mashed potatoes
21

LOUISIANA SHRIMP & GRITS

creole meuniere sauce, creamy stone ground grits,
grilled broccolini
25

FILET MIGNON

heritage beef tenderloin filet, brabant potatoes,
bacon jam brussels, cambozola blue cheese
39

SIDES

BROCOLINI IN CHEESE SAUCE 6

BRUSSELS SPROUTS & BACON 6

GRILLED ASPARAGUS IN LEMON BUTTER 6

PRALINE SWEET POTATOES 6

RED CHILI GRILLED VEGETABLES 6

ROASTED GARLIC MASHED POTATOES 6