

## traditional take on modern...

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### *to start*

#### **gulf oysters on the half shell**

traditional accompaniments 10,19

#### **shrimp cocktail**

house-made sauce 18

#### **tempura fried lobster**

white remoulade 18

#### **bbq shrimp**

gulf shrimp, worcestershire, all spice,  
lemon 20

#### **gulf crabmeat au gratin**

toasted crostini 18

#### **gulf crab cakes**

boiled peanut romesco 18

#### **bon bons**

crawfish, crab & okra 18

#### **fried crab claws**

white remoulade 16

#### **tuna tartare**

wasabi aioli, sesame, ginger 18

#### **chef's oysters**

tarragon béchamel, gulf shrimp,  
andouille 12, 22

#### **chef josh's zhug chicken**

coriander, feta & fried pita chips 17

#### **fried green tomatoes**

crawfish, crab & hollandaise 16

### *salad & soup*

#### **the caesar**

romaine lettuce, house-made dressing  
& parmesan 10

#### **chop salad**

romaine & iceberg lettuces, tomatoes,  
charred corn, olives, bacon, egg &  
creole ranch 10

**magnolia house salad** 7 | **gulf crab  
& brie** soup 9 | **chef's market** soup 7

#### **arugula & goat cheese salad**

arugula, spinach, orange, goat cheese,  
beets, toasted pumpkin seed, sherry  
vinaigrette 10

#### **the wedge**

butter lettuce with croutons, tomatoes,  
onions, deviled egg dressing & olive 9

#### **fried oyster & spinach salad**

creole mustard, bacon & onion 11

## *the famous surf & turf*

14 oz. New York strip, stuffed with crispy fried oysters and blue cheese, topped with hollandaise and bordelaise sauces and served with a bacon and potato hash

47

## *grilled steaks & seafood*

8 oz **filet** 43 | 12 oz **filet** 58 | 14 oz ny strip 40 | 16 oz bone-in **ribeye** 47  
beef **spinalis** 74 | grilled **king salmon filet** 26 | grilled **tuna steak** 28

### *sauces*

**bordeaux** 6 | **hollandaise** 4 | **oscar** 9

steamed **king crab legs**, drawn butter & charred lemon 75, 150

### *sides*

**butternut squash** casserole | grilled **asparagus** | sautéed **wild mushrooms**  
white cheddar **smashed potatoes** | creamed **spinach** | baked **idaho potato** | 9

add a **lobster tail** *market price*

### *entrees*

**parmesan seared seabass**  
charred corn & jalapeno orzotto 38

**tabouleh maltagliati**  
olives, mint, pine nuts, feta cheese 24

**sautéed gulf snapper**  
sauce pontchartrain & market  
vegetables 34

**lazy magnolia beer braised beef rib**  
celery root, shaved carrot 32

**grilled double bone pork chop**  
zucchini & squash gratin 32

**veal chop**  
stewed apple and rainbow chard,  
apple cider burre' blanc 58