

traditional take on modern...

to start

gulf oysters on the half shell
traditional accompaniments 10,18

traditional **shrimp cocktail**
house-made sauce 18

tempura fried lobster
white remoulade 18

shrimp scampi
garlic, butter and wine 20

gulf crab meat au gratin
toasted crostini 18

gulf crab cakes
boiled peanut romesco 18

salad and soup

the caesar

romaine lettuce, house made dressing and parmesan 10

the wedge

butter lettuce with croutons, tomatoes, onions, creole ranch and olive 9

magnolia house salad 7 | **gulf crab and brie soup** 9

grilled steaks and seafood

8 oz **filet** 43 | 12 oz **filet** 58 | 14 oz NY Strip 40 | 16 oz bone-in **ribeye** 46
grilled **king salmon filet** 26 | **grilled tuna steak** 28

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

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

sides

creamed **spinach** | grilled **asparagus** | sautéed **wild mushrooms**
apple wood smoked bacon **potato hash** | **baked potato** | cheddar **smashed potatoes**

8

sauces

bordelaise 6 | **hollandaise** 3 | **crab meat béarnaise** 7 | **chimichurri** 3

modern take on traditional...

to start

fried crab claws

white remoulade 16

tartare of filet

poached quail egg 22

steamed pei mussels

creole mustard butter
and toasted bread 15

pork belly hoppin' john

stewed black eyed peas
and white rice 16

fried green tomatoes

crawfish, crab and hollandaise 16

oyster and shrimp stuffed portabella

bread stuffing 16

salad and soup

bibb salad

butter lettuce, candied pecans, strawberries, feta and a honey balsamic vinaigrette 9

chop salad

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

fried oyster and spinach salad

creole mustard, bacon and onion 11

chef's market soup 6

entrees

seared diver scallops

leek fondue and sauce grenobloise 36

parmesan crusted seabass

charred jalapeno and corn risotto 38

grilled double bone pork chop

sweet potato puree and molasses 32

grilled lamb chops

charred cauliflower and mint gastrique 42

sautéed gulf snapper

sauce ponchartrain
and market vegetables 33

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

18 oz grilled **prime dry-aged ribeye**

lobster whipped potatoes 68

winter squash & eggplant puttanesca

house-made pasta and garnished with anchovy
and parmesan 22

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