

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, worcesteshire, all spice,
lemon 20

gulf crabmeat au gratin

toasted crostini 18

gulf crab cakes

boiled peanut romesco 18

seafood bread

gulf shrimp, lobster knuckle, lump
crab 22

fried crab claws

white remoulade 16

braised beef

roasted garlic mash, tri-color carrots,
sauce naturel 12

chef's oysters

fried gulf oysters, brie cheese, bacon
jam 12/22

fried green tomatoes

crawfish, crab, hollandaise 16

salad & soup

the caesar

romaine lettuce, house made dressing
& parmesan 10

summer tomato

fresh mozzarella, basil, balsamic
dressing 12

magnolia house salad 7 | **gulf crab
& brie soup** 12 | **chef's market soup** 9

zhug chicken salad

spiced chicken, coriander, feta, crisps
12

the wedge

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

fried oyster & spinach salad

creole mustard, bacon & onion 14

steaks & seafood

8 oz **filet** 43 | 12 oz **filet** 58 | 14 oz **ny strip** 40 | 16 oz bone-in **ribeye** 47
double **lamb chops** 48 | grilled **king salmon filet** 30 | seared **ahi tuna** 34
steamed **king crab legs**, drawn butter, charred lemon 75/150

sauces & add-ons

bacon jam 8 | **hollandaise** 4 | **oscar** 14 | **blue cheese** 6
add a **lobster tail** *market price*
add grilled **gulf shrimp** 10

sides

southern-style **greens** | grilled **asparagus** | sautéed **wild mushrooms**
roasted garlic **smashed potatoes** | creamed **spinach** | baked **idaho potato** | 9

new “traditional” surf & turf

8 oz. filet, grilled jumbo gulf shrimp, broiled lobster tail, asparagus and roasted
garlic smashed potatoes
85

entrees

parmesan seared seabass

charred corn & jalapeno orzotto 38

sautéed gulf snapper

sauce ponchartrain, & market
vegetables 34

lazy magnolia beer braised beef rib

celery root, shaved carrot 32

flounder with succotash

seared, creole spiced, stewed corn,
baby limas, turmeric butter 26

goat cheese ravioli

wild mushrooms, zucchini, rosemary,
tomato gravy 26

grilled double bone pork chop

zucchini & squash gratin 32

delta catfish

corn fried, browned butter, pecans,
new potatoes 28

game hen

boudin stuffing, wilted spinach, creole
mustard sauce 26