

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

scallops with chips
diver scallops, tomato ragout and
tarragon 20

fried crab claws
white remoulade 16

tuna tartare
wasabi aioli, sesame, ginger 18

chef's oysters
andouille rockefeller, butter, spinach
and bread crumbs 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

roasted beets & greens
mizuna greens, roasted beets, feta, tahini
vinaigrette 12

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

roasted **beets** bacon & brie | 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

spring pappardelle pasta
english peas, squash, zucchini
tarragon pesto, parmesan 24

sautéed gulf snapper
sauce ponchartrain & market
vegetables 34

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

grilled double bone pork chop
zucchini & squash gratin 32

seared lamb
couscous with raisins, turmeric &
parmesan, red wine gastrique 4