

APPETIZERS

MUSSELS MARINIÈRE / 15
Spicy white wine, lemon, butter sauce.

ROAM & RANGE OYSTERS / 16
Baked, spinach, bacon, cheese.

OYSTER THERMIDOR / 16
Baked creamy tarragon sauce, parmesan cheese.

ESCARGOT / 14
Snails, butter garlic herb sauce, puff pastry.

FRIED CALAMARI / 15
Spicy marinara sauce.

CRAB CAKES / 19
Pan seared, mustard remoulade sauce.

SEAFOOD FONDUE / 18
Spinach, artichokes, garlic, mushrooms, cheese.

ALLIGATOR / 18
Fried, our own zesty sauce.

HALF-SHELL OYSTERS / 12 • 22
Half dozen / Full dozen

FRIED FROG LEGS / 13
Lemon butter sauce.

PASTAS, SALADS, & SOUPS

DIABLO PASTA / 22
Penne, sautéed crab meat, shrimp, garlic, tomatoes, serrano peppers, cilantro, creamy butter sauce.

PARMESAN PASTA / 22
Linguini, sautéed shrimp, caramelized onions, red bell peppers, creamy parmesan sauce.

MARDI GRAS / 21
Linguini, olive oil, garlic, shrimp, andouille sausage, Cajun seasoning.

CAJUN PASTA / 20
Penne, chicken, sausage, red bell peppers, shallots, Cajun seasoning, cream.

GREEK SALAD / 20
Mixed greens, red and green bell peppers, cucumbers, Kalamata olives, tomatoes, red onions, feta cheese, Greek dressing, grilled or blackened chicken.

SEAFOOD COBB SALAD / 20
Shrimp, crab meat, blue cheese crumble, tomatoes, avocado, bacon, egg, raspberry dressing.

CHOPPED SALAD / 19
Romaine, avocado, egg, tomatoes, bacon, feta cheese, dill vinaigrette, grilled or blackened chicken.

SEASAME CRUSTED AHI TUNA SALAD / 18
Spring mix, strawberries, cucumbers, soy wasabi dressing.

WEDGE SALAD / 11
Iceberg lettuce, tomatoes, bacon, blue cheese crumble, ranch dressing, drizzle balsamic reduction.
Add Chicken \$8 /
Shrimp \$9 / Salmon \$13

BEET SALAD / 11
Arugula, walnuts, feta cheese, apple, balsamic reduction.
Add Chicken \$8 /
Shrimp \$9 / Salmon \$13

GUMBO / CUP 8 • BOWL 11
Your choice of chicken and sausage or seafood.

LOUISIANA CLAM CHOWDER / CUP 8 • BOWL 11
Clam, potatoes, bacon.

ROAM & RANGE

ENTREES

SEA BASS PICCATA / 54

Pan seared, crab meat, lemon butter caper sauce, spaghetti veggies.

PONTCHARTRAIN SNAPPER / 43

Pan seared, shrimp, crab meat, green onions, mushrooms, brown butter sauce, dirty rice.

MAHI-MAHI NEW ORLEANS / 29

Pan seared, crab meat, crawfish, mushrooms, garlic, Cajun spices, white wine lemon butter sauce, white rice.

MISSISSIPPI CATFISH / 29

Blackened, shrimp, crawfish, crab meat lemon butter sauce, dirty rice.

SNAPPER DIABLO / 42

Grilled, shrimp, crab meat, tomatoes, serrano peppers, cilantro, creamy lemon butter sauce, dirty rice.

SALMON ALEXANDER / 34

Blackened, scallops, shrimp, lemon butter smoked pepper sauce, dirty rice.

CEDAR PLANK SALMON / 27

Grilled, asparagus, herb butter sauce, dirty rice.

HERB SALMON / 29

Pan seared, lump crab meat, lemon dill sauce, spinach.

NAKED FISH FILETS

Your choice of blackened or grilled. Served with dirty rice.

SALMON / 24

SNAPPER / 32

CATFISH / 23

SEA BASS / 50

TROUT / 24

CHEF SPECIALTIES

ETOUFFEE / 24

Garlic, onion, bell peppers, seafood stock, choice of crawfish or shrimp or combo, white rice.

JAMBALAYA / 22 / 26

Bell peppers, celery, caramelized onions, spices, choice of chicken and sausage or assorted seafood, white rice.

SHRIMP AND GRITS / 25

Sautéed, andouille sausage, okra, white wine Creole sauce, creamy cheese grits.

SHRIMP BROCHETTE / 27

Bacon-wrapped, serrano pepper, cheese, dirty rice.

PECAN CRUSTED TROUT / 24

Smoked pepper sauce.

ROAM & RANGE SHRIMP / 25

Sautéed, garlic, pepper flakes, white wine sauce, white rice.

SHRIMP AND LUMP CRAB / 29

Herb-crusted panko, lemon butter sauce, asparagus.

FRIED SEAFOOD / 22

Catfish & Shrimp / Catfish / Shrimp

ENTREES

ROAM & RANGE

STEAKS & POULTRY

RIBEYE / 54

12 oz blackened or grilled,
herb garlic.

NEW YORK STRIP AU POIVRE / 48

12 oz, cognac, black
peppercorn sauce.

FILET MIGNON / 48

8oz, mushrooms, brandy
demi-glaze sauce.

PORK CHOPS / 28

French-cut, apple demi-glaze
sauce, garlic mashed potatoes.

HERB-CRUSTED LAMB CHOP / 36

Garlic, mint, thyme.

BURGER / 16

8 oz choice black angus beef,
cheese, French fries.

FREE-RANGE QUAIL / 32

Chicken fried country gravy or pan
seared, white wine grape sauce.

CRISPY DUCK BREAST / 32

Pan roasted, black berry sauce,
cauliflower puree.

CHICKEN PICCATA / 24

Pan seared breast, lemon butter
caper sauce, linguini.

PECAN CRUSTED CHICKEN / 24

Chicken breast, smoked pepper
sauce, sautéed spinach.

CHICKEN VICTORIA / 24

Pan seared, roasted garlic, diced
asparagus, pistachio lemon
butter sauce, white rice.

FOR THE TABLE

MASHED POTATOES / 5

DIRTY RICE / 5

WHITE RICE / 5

FRENCH FRIES / 5

HOUSE SALAD / 7

TO SHARE

FINGERLING POTATOES / 10

MAC AND CHEESE / 12

BROCCOLI / 10

ASPARAGUS / 10

SPINACH / 8

GREEN BEANS / 10

POTATOES AU ANITAN / 12

ROAM & RANGE

DESSERTS

MISSISSIPPI MUD PIE / 10

A homemade brownie topped with a scoop of vanilla ice cream and whipped cream, drizzled with chocolate syrup and crushed pecans.

BREAD PUDDING / 10

Pecan bread pudding, lightly spiced and extra thick with our bourbon ice cream sauce served with vanilla ice cream topped with chocolate.

CRÈME BRULÉE / 9

A classic French dessert consisting of a rich custard base with caramelized sugar topping.

LEMON BAKED ALASKA / 11

Caramelized pecan crust with layered vanilla ice cream and lemon filling covered in meringue and baked to perfection.

NEW YORK CHEESECAKE / 9

Old fashioned cheesecake made with only the finest cream cheese, slow baked with a graham cracker crust, and finished with a raspberry topping.

KEY LIME PIE / 9

This tangy favorite is made with fresh key limes and condensed milk and is served with whipped cream.

PECAN PIE / 9

Southern style pecan pie.
Add ice cream \$2

NIEGE OF CHOCOLATE CAKE / 9

Decadent rich chocolate cake with a warm chocolate center that will ooze onto your plate. Served with a fresh scoop of vanilla ice cream.

DESSERT COCKTAILS

GERMAN CHOCOLATE CAKE / 14

Malibu Original, dark creme de cacao, Frangelico, and half & half topped with chocolate syrup and shredded coconut.

ESPRESSO MARTINI / 14

Absolut Vodka, Baileys, Kahlúa, cold brew coffee, pecan bitters.

IRISH CREAM COFFEE / 14

Jameson, Kahlúa, Baileys, coffee.

DESSERTS