



SMALL BITES

CHEESE & CHARCUTERIE ... 45

Selection of Local and Imported Cheeses, Cornichon, Marinated Olives, and Cured Meats

BALSAMIC ROASTED PORTOBELLO MUSHROOM ... 18

Topped w/ Crawfish Au Gratin, Cognac Lobster Sauce

PISTACHIO CRUSTED BAKED BRIE CHEESE ... 15

Baby Arugula, Toasted Brioche, Jalapeno Jelly & Balsamic Reduction.

CRISPY CALIMARI ... 16

w/ Homemade Marinara Sauce & Roasted Jalapeno Aioli

ESCARGOT AND BONE MARROW ... 25

Burgundy Snails w/ Garlic Butter & Toasted Baguette

SHISHITO PEPPERS ... 9

Maldon Salt

*WAGYU BEEF CARPACCIO ... 16

Roasted Mushrooms, Shaved Parmesan, Arugula & Truffle Salt

BAKED OYSTERS W/ SEAFOOD GRATIN ... 19

Stuffed Oysters w/ shrimp, crab mix & topped with breadcrumbs

BERKSHIRE PORK BELLY ... 18

Shishito peppers, and Honey Tobasco glaze

TRUFFLE OIL MUSHROOM RISOTTO ... 19

Wild Mushroom, Spring Peas, Parmesan and Truffle Oil

RED CHILI OIL DUMPLINGS ... 15

Crispy pork and vegetable wrapped wontons and ponzu sauce

BRUSSEL SPROUTS & CALIFLOWER ... 16

Spiced Peanuts, French feta, Pomegranate Molasses

JUMBO LUMP CRAB BEIGNETS ... 19

w/ Chipotle Aioli & Shaved Radish

SOUPS & SALADS

LOBSTER BISQUE ... 12

w/ Sherry Essence

TRADITIONAL CAESAR SALAD ... 12

w/ Garlic Croutons & Fresh Shaved Parmesan
* w/ Chicken \$20 w/ Salmon \$28 *

BISOU SALAD ... 12

Organic Greens, Green Apples, Candied Almonds, Gorgonzola Dolce, Lemon Vinaigrette

ROASTED BEET SALAD ... 14

Whipped Goat Cheese, Pistachios, Basil Pesto And Blood Orange Vinaigrette

TOMATO CAPRESE SALAD ... 16

With Balsamic Reduction

*Raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses. Use your own discretion when consuming these foods.

LAND & SEA

WAGYU BURGER ... 22

8 oz Wagyu Beef Burger, Brioche Bun, Smoked Applewood Bacon, Gruyere Cheese, Caramelized Onions, & Remoulade Sauce served with Pommes Frites

OVEN ROASTED AUSTRALIAN LAMB CHOPS ... 46

Chipotle Marinated Australian Lamb Chop served with marble roasted potato and rosemary Port wine reduction

CRABMEAT STUFFED LOUISIANA REDFISH ... 39

Served with Roasted Vegetable Ratatouille

SMOKED KOREAN SPICED SHORT RIB ... 54

Buttery Mash, House Made Kimchi, Baby Bok Choy

SHRIMP LINGUINI ... 31

Jumbo Shrimp, Linguini Pasta, with Spicy Pomodoro Sauce

BLACKENED CHICKEN FETTUCCINI PASTA ... 25

Blackened Chicken breast, w/ Garlic & Parmesan cream sauce

MIXED KEBAB ... 48

Beef Tenderloin, Bacon Wrapped Shrimp, Sausage, and Quail with Peppers, Onions, & Mushrooms on a Fiery Skewer. Served w/ Fried Rice and Haricot Verts

HOUSE SMOKED SALMON FETTUCCINI ... 29

Fresh Spinach, Fire Roasted Red Bell Peppers, Thai Basil Chardonnay Cream Sauce

ROASTED VEGETABLE KEBAB ... 27

Served with Fried Rice and Ponzu Sauce

BLACKENED WILD CAUGHT SALMON ... 38

Served with roasted vegetable ratatouille, charred pineapple sauce, and tequila lime butter

DIVER SCALLOPS & TEXAS SHRIMP ... 42

Cauliflower Puree, Crispy Cauliflower & Brown Butter

CHIMICHURRI ROASTED HALF CHICKEN ... 27

Smoked Mushrooms, pearl onions, Roasted marble Potatoes, Bacon Lardons, Fresh Thyme Garlic Jus & Crispy Bacon Bits

ACCOMPANIMENTS

POMMES FRITES ... 7

PARMESAN TRUFFLE FRITES ... 9

WHITE CHEDDAR MAC & CHEESE ... 14

GARLIC MASHED POTATOES ... 10

GRILLED ASPARAGUS ... 14

SAUTÉED SPINACH ... 9

SEASONAL VEGETABLES ... 9

OVEN ROASTED CALIFLOWER ... 12

CRAB FRIED RICE ... 14

TUESDAY AND WEDNESDAY STEAK NIGHT

TOMAHAWK SPECIAL ... 150

served w/ bacon wrapped jumbo shrimp, buttery mash potatoes, seasonal vegetables

* With a bottle of Moet & Chandon Imperial Brut *

A customary gratuity of 20% will be added to all checks

* NO SUBSTITUTIONS / NO SPLIT CHECKS FOR PARTIES OF FIVE OR MORE *

STEAKS

*16 OZ USDA PRIME RIBEYE ... 59

8 OZ FILET MIGNON* ... 48

* 12 OZ USDA PRIME NEW YORK STRIP ... 44

*SURF & TURF ... 55

Petite Filet & 5 oz Cold Water Lobster Tail w/ Drawn Butter

All Steaks served with Buttery Mash, sautéed mixed vegetables, & peppercorn sauce

TOP YOUR STEAK ... MP

Lobster Tail, Crab, Foie Gras, Scallop, or Shrimp

*TOMAHAWK RIBEYE ALLA FIORENTINA SINGLE/DOUBLE ... 125/240

Rosemary, Garlic, Olive Oil, Lemon Zest, Maldon Salt

SUSHI & RAW BAR

*SEAFOOD TOWERS ... MP

Jumbo Shrimp, Green Lipped Mussels, East Coast Oysters, Dungeness Crab Claws, Gulf Flounder Ceviche, Tuna Tartare, Cocktail Sauce and Mignonette, Lobster

*TUNA TARTARE ... 22

Marinated Tuna, Avocado, Cilantro, Crispy Shallots

*GULF FLOUNDER CEVICHE ... 17

Mango, Coconut, Cilantro, Lime, Red Jalapeno

SHRIMP COCKTAIL ... 19

Chilled jumbo gulf shrimp, house made cocktail sauce, fresh lemon

SEARED FOIE GRAS NIGIRI ... 12

*NIGIRI

By The Piece Salmon 6, Shrimp 6, Tuna 7, Unagi 7, Hamachi 8

*SPICY MAKI ... 14

Avocado, Cucumber, Yamagobo, Spicy Motoyaki, Unagi and Jalapeno. Choice of Salmon, Tuna, or Veggie

*HAMACHI MAKI ... 16

Avocado, Jalapeno, Ponzu, Sriracha

*RAINBOW ROLL AND NIGIRI FLIGHT ... 30

Tuna, Salmon, Soy Paper, Sushi Rice, Avocado, Cucumber, Jalapeno, Unagi & Spicy Japanese Aoili
* Salmon, Tuna, Hamachi Nigiri *

LOBSTER MAKI ... 27

Radish, Fines Herbs, Tempura Lobster Claw

TIGER MAKI ... 20

Tempura shrimp, cucumber, avocado, jalapeno, yamagogo, ponzu sauce sesame seeds, and spicy mayo

*DRAGON MAKI ... 18

Shrimp Tempura, Tuna, Avocado, Cucumber, Crispy Wontons, Wasabi Tobiko, Scallions

SHAGGY DOG MAKI ... 16

Spicy Shrimp Tempura And Avocado, Topped With Crabmeat, Spicy Mayo, Eel Sauce And Crunchy Flakes

SPIDER MAKI ... 17

Tempura Fried Soft Shell Crab, Tempura Flake, Avocado, Unagi and Spicy Motoyaki

HOUSTON MAKI ... 19

Shrimp Tempura, jalapenos, cucumber, and avocado topped with Unagi, Avocado, Unagi Sauce, and Tobiko