



SOUP | SALAD

Chef's Craft Soup 7 | Turtle Soup 7 | French Onion Soup 7

Caesar Salad or Chateau Salad

small 7 | large 9

blackened shrimp or grilled chicken +6

soft shell crab, Ahi tuna, or black skillet catch +9

Steak Frites Salad

grilled beef tenderloin, rosemary truffle fries, bleu cheese, tomatoes, red onion, arugula, French vinaigrette, "the sauce" 18



Chicken or Shrimp Caprese

fresh mozzarella, tomato, avocado, yellow tomato vinaigrette 16

Ahi tuna or black skillet catch +3

Wedge Salad

baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze 11

blackened shrimp or grilled chicken +6

soft shell crab, Ahi tuna, or black skillet catch +9

APPETIZERS | PASS-AROUNDS

Eggplant Frites

lemon garlic aioli, pomodoro sauce, red pepper parmesan 11

Baby Back Ribs (Half Rack)

Korean barbeque, red slaw, fresh carrots and herbs 16

Bang Bang Shrimp

seaweed salad, creamy Sriracha sauce 13

Fried Soft Shell Crab Tower

Japanese crab salad, seaweed salad, avocado, Gochujang ponzu 17

Crispy Brussels Sprouts

grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly 16



Tuna Poke Bowl or Nachos

edamame, avocado, smelt roe, cucumbers, red slaw, sweet chili ponzu, wasabi aioli 16

ENTRÉES

Fresh Catch Meuniere

topped with shrimp and lump crabmeat, lemon wine butter 26
add soft shell crab 10

Chevre Crusted Pork Mignon

9oz pork filet, goat cheese au gratin, sherry mushroom jus 20

Chicken Piccata

lemon caper butter, angel hair pasta 18

8oz Beau Filet or 6oz Filet with Grilled Shrimp

garlic demi-butter 34
add soft shell crab 10

Above Entrees Served With Starch & Market Vegetable

Fresh Catch Acadiana

black skillet seared, Crystal caper butter, angel hair pasta, Cajun fried leeks 19

Crawfish Ravioli

fried tails, Creole Monica sauce, mushrooms, garden herb parmesan 19

Japanese Beau Bowl

fresh grilled salmon, crab salad, avocado, nori, crunchy Panko, jasmine sushi rice, Gochujang ponzu 19

Seafood Pasta Riviera

shrimp, crabmeat, angel hair, artichoke, sun-dried tomatoes, mushrooms, garlic butter sauce, arugula, olive misto 21

Chicken Parmesan

paneed chicken breasts, provolone & mozzarella, pomodoro sauce, angel hair pasta 18

Mozzarella Stuffed Meatballs

tomodoro sauce, angel hair pasta, grilled arugula, olive misto 17

Beau Chêne Burger

½ lb. fresh angus, dressed on grilled brioche with choice of cheese and fries 13

plant-based Beyond Burger or Ahi tuna +2

Hosie Bourgeois, Executive Chef | Daniel Bourgault, Sous Chef
Please notify your server of any dietary restrictions