

# Eat Tuesday

## MENU – FEBRUARY 13<sup>TH</sup>, 2018

Stewed Crawfish Tails *with* Tasso Ham, Large White Limas,  
Scallions & warm Corn Bread - 8

Shrimp, Crawfish and Sausage Gumbo - 7

Warm Smoked Fish Dip Skillet *with* Crostini - 8

Shrimp & (Cheddar) Grits *with* Trinity Vegetables & Smoked Paprika “Gravy” - 11

Pan Fried Chicken Liver Salad *with* Goat Cheese-Lemon  
Vinaigrette, toasted Pecans & Sweet Pickled Onions – 8

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Oyster Dish TBD - 13

Cajun “Pot Luck Stew” with Pork Shank, Duck Leg Confit, etc. – 18

New Orleans BBQ Shrimp *over* Hoppin’ John  
*with* wilted Hearty Greens *and* Warm Cornbread – 16

Crispy Fried Chicken Breast *over* Sausage & Shrimp Jambalaya - 15

Blackened Porkloin Medallions *over* Dirty Rice *with*  
Red Eye Gravy – 15

Fried Chesapeake Bay Catfish  
Sharp Cheddar Heirloom Grits, NC Shrimp, Bacon creamed Spinach + pickled  
Red Cabbage & Scallions – 17

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**Beignets** *with* Bananas Foster - \$7.00

**Bartenders’ Beer Specials** - \$3.50

**OB Hurricane** - \$7.00

**Sazerac Martini** – Absinthe rinse, Wild Turkey Rye,  
Bitters & Lemon Twist - \$9.00

**Bayou Hot’n’Dirty** – A Spicy Locals’ Favorite – Shaken & Served Up!  
Aboslut Peppar, Citron, Chipotle Tabasco + Olive Juice & Blue Cheese  
Pepperoncini- \$9.00

