

# Fat Tuesday

## MENU – FEBRUARY 16<sup>TH</sup>, 2021

Stewed Crawfish Tails *with* Tasso Ham, Large White Limas,  
Scallions & warm Corn Bread - 10

Shrimp, Crawfish and Sausage Gumbo - 8

Warm Smoked Fish Dip Skillet *with* Crostini - 8

Shrimp & (Cheddar) Grits *with* Trinity Vegetables  
& Chorizo Sausage “Gravy” - 13

Pan Fried Chicken Liver Salad *with* Goat Cheese-Lemon  
Vinaigrette, toasted Pecans & Sweet Pickled Onions – 10

Open Face Fried Oyster BLT *with* Old Bay Aioli *and*  
Simple Potato Salad - 15

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Fried Oysters *with* Andouille Sausage Potato Hash *and* Cajun Remoulade - 17

Shrimp & Crawfish Etouffee *with* Trinity Vegetables over Jasmine Rice – 18

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

Pan Roasted Chicken Breast *over* Sausage & Shrimp Jambalaya - 17

Braised Pork Shoulder *over* Dirty Rice *with* Black Eyed Pea Gravy – 15

Pan Seared NC Jumbo Flounder *over* Potato Hash *with* Root Vegetables, Poblano Peppers  
& Green Onions + Chipotle Black Bean Sauce, Fresh Cilantro *and* Lime ... 24.00

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

**Founder’s All Day IPA** - \$4.00 - **OB Hurricane** - \$9.00

**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