

TABLE SHARES

Bayou Board ^{GF}	28
Blue crab beignets, alligator bites, boudin balls, andouille, maque choux, fresh dill aioli. remoulade, Creole mustard	
Baked Oysters ^{GF}	18
Gulf oysters in Louisiana hot sauce, spinach, Cajun alfredo, pesto, GF panko, Fontina & finished with grated Parmesan	
Fried Oysters ^{GF}	16
Gulf Oysters in seasoned buttermilk cornmeal batter with Creole mustard	
Blue Crab Beignets ^{GF}	15
Blue crab, creame cheese, scallions, deep fried in Gluten free cider batter, fresh dill aioli	
Boudin Balls ^{GF}	10
Pork and chicken liver croquettes rolled in gluten free panko, Creole mustard	
Alligator Bites ^{AG GF}	13
LA Swamp puppy in seasoned corn breading, remoulade	
Cajun Queso Fries ^{GF}	14
Pomme frites, smothered with Cajun queso, Parmesan, maque choux, scallions	
Fried Green Tomatoes ^{V AG GF}	8
Seasoned corn breading topped maque choux, scallions	
Eggplant Caviar ^{V AG}	10
French herbed baba ganoush, topped with olive salad, ½ french bread, carrot batons, cucumbers	
French Bread Basket ^{V AG}	6
Home made and baked daily our signature French bread is served with fresh herbed garlic confit oil for dipping	

LES POTAGES / SOUP

French Onion Gratinée	6
Our signature French onion soup topped with crustini and toasted Fontina	
Lentil Pistou ^{V AG GF}	6
French lentil and veggie soup with dollop nut free pesto	
Red Beans & Rice ^{V AG GF}	6c /15 entree
Our vegan recipe can also be served entree size with fried okra or not vegan with <u>andouille sausage</u> (<u>not AG</u>)	
Country Gumbo	6c /15 entree
Chicken and Andouille sausage in spicy brown roux with fried okra, file powder, basmati rice	



LES POISSONS

Shrimp & Grits ^{GF}	24
Gulf shrimp, andouille sausage, creamy cheddar polenta, Creole sauce, scallions	
Seafood Étouffée	36
Gulf shrimp, bay scallops, crawfish, holy trinity cooked down in dark brown roux, basmati, scallions	
Smothered Redfish ^{GF}	32
Blackened seared Drum, with zesty crawfish lemon cream sauce, basmati, duck fat green beans, scallion	
Icelandic Cod Meuniere ^{GF}	28
Dredged Cod, brown butter lemon caper sauce, potato gratin, seasonal vegetables	
Jalapeno Peach Bourbon Salmon ^{AG GF}	34
Grilled wild caught Sockeye Salmon, jalapeno peach bourbon glaze, basmati rice, seasonal vegetables	

FÉCULENTS STARCHES

Bow tie pasta / gluten free rotini available

Lobster Monica	38
Cold water Lobster tail with Cajun Alfredo, fresh grated Parmesan, scallions	
Alligator Primavera ^{AG}	26
Alligator tail, sauteed veggies, olive oil, lemon, Creole sauce, nut free pesto drizzle, fried okra	
Creole Primavera ^{V AG}	19
Sauteed veggies, olive oil, lemon, Creole sauce, nut free pesto drizzle, fried okra	
Cajun Chicken Alfredo	22
Grilled chicken tossed in Cajun alfredo sauce, topped with parmesan and scallions	



CÔTÉ TERRE

Mushroom Bourguignon ^{V AG GF}	22
Porcini, cremini and heirloom carrot in hearty french pinot noir reduction, lyonnaise potato, seasonal veggies	
Blueberry Duck Confit ^{AG GF}	28
Confit duck leg, blueberry gastrique, Lyonnaise potato, duck fat green beans	
Chicken Chasseur ^{AG GF}	26
Pan Seared Chicken stewed in cognac & wine blonde roux, pearl onion, tomatoe, potato gratin.	
Beef Au Poivre ^{GF}	42
Peppered "contre-filet" NY strip with green peppercorn mushroom pan jus, potato gratin, seasonal veggies	
Cajun Surf n Turf ^{GF}	52
Grilled flat iron steak topped with fried Gulf shrimp in Cajun cheese sauce, duck fat green beans, basmati (not reccomended above medium)	

V = vegan AG = alpha gal friendly GF = gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness
 *A 20% automatic service charge will be added to parties of 6 or more guests

LAISSEZ LUNCHES

11-4pm (add 4 for dinner hours)

Dirty Duck Rice AG GF	19
Duck leg confit, jalapeno jelly glaze, top dirty rice with chicken liver, ground turkey, Holy trinity sauteed in duck fat.	
Gator Sauce Piquant AG GF	17
Louisiana alligator tail, jalapeno, grape tomato, cooked down in Creole sauce over bed of basmati	
French Onion Bread Bowl	15
Carved out Muffaletta Bun filled with French onion soup and melted Fontina with side salad choice	
Crawfish Étouffée	15
Louisiana crawfish tail meat, holy trinity cooked down in tomato dark brown roux, basmati, scallions	
Crawfish Monica.	17
Louisiana Crawfish tail meat with Cajun alfredo, fresh grated Parmesan, scallions, tossed with bow tie pasta	
Shrimp Creole GF	18
Gulf Shrimp, Andouille sausage in Creole sauce, scallion, Basmati rice, duck fat green beans	
Smothered Debris Fries GF	16
Braised beef, melted Fontina, horseradish cream, lettuce, grape tomato, on bed of frites smothered with gravy	

LES SANDWICHES

pomme frites / small salad / cup soup

Blue Crab Havarti Melt	18
Blue crab patty, Havarti dill on a buttered brioche	
Tarragon Chicken Salad Croissant	16
Chicken salad seasoned with tarragon and tossed with craisins, dressed lettuce on a fresh baked croissant	
Debris Po'boy	18
Braised beef, Fontina, horseradish cream sauce, dressed w/ pickle, lettuce, tomato, house French bread, side gravy to make it wet	
Fried Oyster Po'boy	24
Fried Gulf Oysters in seasoned buttermilk cornmeal batter, remoulade & Creole mustard, dressed w/ pickle, lettuce, tomato, house French bread	
Shrimp Po'boy.	21
Fried Gulf shrimp, remoulade, dressed w/ pickle, lettuce, tomato, house French bread	
Gator Po'boy	20
Fried Louisiana swamp puppy, remoulade, dressed w/ pickle, lettuce, tomato, house French bread	
Shroom Debris VEGETARIAN	18
Our mushroom Bourguignon, Fontina, horseradish cream sauce, dressed w/ pickle, lettuce, tomato, house French bread	
Fried Green Tomato Po'boy V AG	16
Corn fried green tomatoes, vegan maque choux, dressed w/ pickle, lettuce, tomato, house French bread	



FRENCH QUARTER MUFFALETTA
16 HALF/ 22 WHOLE

pomme frites / small salad / cup soup

Home made sesame seeded loaf,
Mortadella, Salami, smoked ham,
Fontina, chopped olive salad

LES SALADES

St Remy Ceaser	7 sm /10 grande
Chopped Romaine, fried capers, house croutons, fresh grated Parmesan, citrus forward Ceaser dressing (add grilled chicken, chicken salad, or fried shrimp + 7)	
Salade La Roux GF	7 sm /10 grande
Bistro blend, grape tomatoes, cucumbers, pickled radish, carrot, Fontina, Pinot-Berry Viniagrette (add grilled chicken, chicken salad, or fried shrimp + 7)	
Salmon Berry Salade AG GF	18
4oz Sockeye salmon on Bistro blend greens, strawberries, cucumbers, candied pistachios, Pinot-Berry vinigarette	

LA CARTE DES DESSERTS

Aux Arcs Bread Pudding	10
Day-old French bread and egg custard, gold raisin and apples with warm bourbon caramel sauce	
Café Du Monde Cake	14
Triple layer dark chocolate cake with Café Du Monde coffee and marscarpone frosting	
Pistachio Mousseline V AG GF	8
Pistachio coconut cream pudding with a brûléé finish and chopped pistachio	
Chef Peter's Creme Brûlée GF	12
Finished with brûléed Lapsang Souchong smoked turbinado sugar and white chocolate shavings	
French Press Coffee (Costa Rica)	6
Café Du Roux (Drip local chicory blend)	4.5
Hot Tea Selection	4
Soft Drinks	4
Coke/Diet Coke/Sprite/Dr Pepper/Lemonade Unsweet Iced Tea/Raspberry Iced Tea	
Abita Root Beer (glass Bottle)	5