

MARDI GRAS FEB. 16-20

LOBSTER ROLL | 14

COLD WATER ALASKAN LOBSTER MIXED WITH OUR FLAVORFUL MAYONNAISE DRESSING AND SERVED WITH SHREDDED LETTUCE ON A TOASTED FRENCH-STYLE ROLL. CHOICE OF ONE SIDE.

PO' BOY | 11

FRENCH-STYLE ROLL WITH FRIED SHRIMP, SHREDDED LETTUCE, TOMATO, PICKLE AND A REMOULADE SAUCE. CHOICE OF ONE SIDE.

MUFFALETTA | 11

A NEW ORLEANS TRADITION! OUR HOUSE MUFFULETTA BREAD, MARINATED OLIVE TAPENADE WITH LAYERS OF MORTADELLA, SALAMI, CAPICOLA AND PROVOLONE CHEESE. CHOICE OF ONE SIDE.

CRAB CAKE SANDWICH | 14

PAN-SEARED JUMBO LUMP CRAB CAKE WITH LETTUCE, TOMATO AND ONION ON A TOASTED BRIOCHE BUN, TOPPED WITH A REMOULADE SAUCE. CHOICE OF ONE SIDE.

DESSERTS

BANANAS FOSTER | 6

CARAMELIZED BANANAS, FLAMBÉED IN APPLETON ESTATE RUM SAUCE AND SERVED WITH CALL HALL VANILLA ICE CREAM.

KING CAKE CUPCAKE | 3

LIGHT AND FLUFFY CLASSIC YELLOW CAKE TOPPED WITH CREAMY FROSTING.

COCKTAILS

MAI TAI | 6

SAILOR JERRY SPICED RUM, MALIBU COCONUT RUM, AND PINEAPPLE AND ORANGE JUICES, FINISHED WITH GRENADINE.

HURRICANE | 7

APPLETON ESTATE RUM, BACARDI SILVER RUM, PASSION FRUIT PUREE, ORANGE JUICE AND FRESH LIME.