

DINNER  
SERVED TUESDAY - SUNDAY



Laissez Les Bon Temps Rouler

## SNACKS

### CRISPY PORK RINDS 6

Smoked Paprika Salt, Togarashi Aioli

### CHEESY GRIT FRITTERS 10

Spicy Tomato Jam

### MUSSELS <sup>GFM</sup> 12

Saffron Tomato Broth, White Wine  
Garlic, Grilled French Bread

### JUMBO SHRIMP COCKTAIL <sup>GF</sup> 14

Argentinian Red Shrimp, "Katie's Avocado,"  
E.V.O.O., Black Pepper, Red Wine Vinegar,  
Butter Lettuce

### GRILLED OYSTERS <sup>GFM</sup> 15

Garlic Butter, Parmesan, Breadcrumbs

### CRISPY OKRA 8

Tangy Lagarde Sauce

### GUMBO 9

Andouille, Bacon, Shrimp, Rice

### DEVILED EGGS <sup>GF</sup> 9

Of the Week

### SHRIMP GAMBAS <sup>GFM</sup> 12.75

Chili Oil, Garlic, Toasted French Bread

### CHICKEN WINGS 12.50

Choice of: Buffalo, BBQ,  
Korean Sweet n Spicy, or Plain

### RICOTTA SPREAD <sup>GFM</sup> 10

Olivatta, Butternut Squash,  
Toasted Pumpkin Seeds & Pistachios,  
Fig-Balsamic, Grilled Pita

### CAJUN SALMON BITES 12

Tangy Lagarde Sauce

### SHORT RIB TOTCHOS 12

Slow Braised Short Rib, BBQ Sauce,  
Swiss Cheese Fondue, Green Onions

### RED BEANS & RICE <sup>GF</sup> 9

Tasso Ham, Green Onions

### GRILLED OCTOPUS <sup>GF</sup> 18

Broccoli & Carrot Slaw, Sriracha Aioli

### CRISPY CALAMARI 15

Sweet and Sour

### ROASTED BEETS <sup>GF</sup> 8

Whipped Feta, Pickled Onions,  
Candied Pecans

### NOLA BBQ SHRIMP 17.25

Spicy Garlic Salt, Black Pepper,  
Abita Amber, Butter,  
Toasted French Bread

### HUSH PUPPIES 9

Remoulade

### TUNA TARTARE <sup>GFM</sup> 12

Smoked Chili Oil, Cucumber, Citrus Zest,  
Fig-Balsamic, Crispy Wonton Chips

### "NOT SPINACH" DIP 11

Collards, Artichokes, Bechamel, Pita



## OYSTERS ON THE HALF SHELL\*

Served With

COCKTAIL SAUCE · MIGNONETTE · HORSERADISH  
MKT. PRICE



## SALADS

Add Chicken \$7, Shrimp \$9, Salmon \$10, Steak \$12

### WEDGE SALAD <sup>GF</sup> 10

Iceberg Lettuce, Bacon, Tomato,  
Blue Cheese Dressing

### GREEN GODDESS SALAD <sup>GF</sup> 10

Mixed Greens, Grilled Zucchini,  
Tomatoes, Green Goddess

### AHI TUNA SALAD <sup>GF</sup> 19

Seared Ahi Tuna, Mixed Greens,  
Cucumber, Carrots, Charred Corn,  
Citrus Vinaigrette

### KALE & ARUGULA SALAD <sup>GFM</sup> 10

Quinoa, Feta Cheese, Dried Cranberries,  
Apples, Oranges, Pumpkin Seeds,  
Orange Vinaigrette

## SIDES

SLAW 5 | FRIES 6 | TATER TOTS 6  
COLLARD GREENS 6 | MAC N CHEESE 8  
CHEESY GRITS 7 | ROASTED BROCCOLI 8  
GARLIC SMASHED POTATOES 8  
GREEN BEANS 7 | DIRTY RICE 8  
CAULIFLOWER & BUTTERNUT SQUASH 8

## AU PAIN

Served with Fries, Tots, or Slaw

### CRISPY CHICKEN SANDWICH 12

Fried Chicken Thigh, Lettuce,  
Tomato, Lagarde Sauce

### BLACKENED SALMON BLT\* 14

Lettuce, Tomato, Bacon, Citrus Aioli

### SHORT RIB SANDWICH 14

Provolone, Banana Peppers, Crispy Onions

### LAGARDE SMASH BURGER 15

Two 3 oz House Ground Beef Patties  
Pepper Jack Cheese, Cajun Garlic Aioli,  
Onion-Bacon Marmalade

## PO' BOYS

Served with Fries, Tots, or Slaw

FRIED SHRIMP 16

"SHOYSTER" 18

OYSTER 23

Po' Boys served Dressed  
(Lettuce, Tomato, Pickles, Remoulade)  
Care to share? Cut once? Cut twice!?

## GRANDE

Large Plates

### BAYOU PASTA 18

Chicken, Shrimp, Tasso Ham  
Andouille Sausage, Peppers,  
Cajun Tomato Cream Sauce

### JAMBALAYA <sup>GF</sup> 18

Rice, Shrimp, Chicken, Andouille,  
Green Peppers

### HANGER STEAK <sup>GF</sup> 23

Fire Roasted Potatoes & Broccoli,  
Chimichurri

### ROASTED CHICKEN <sup>GF</sup> 18

Dirty Rice, Pan Jus

### SHRIMP ETOUFFEE 19

Argentinian Red Shrimp, Jasmine Rice

### SHRIMP N GRITS <sup>GF</sup> 19

Tasso Ham, Spinach, Tomatoes,  
Cajun Cream Sauce

### GRILLED SALMON\* <sup>GF</sup> 20

Garlic Smashed Potatoes, Green Beans,  
Lemon Butter Sauce

### GRILLED TROUT <sup>GF</sup> 20

Roasted Butternut Squash & Cauliflower,  
Salsa Verde, Charred Lemon

## DESSERT

### SKILLET BROWNIE A LA MODE 9

Homemade Chocolate Chip Brownie  
Topped with Vanilla Ice Cream

### BREAD PUDDING 9

Spicy Caramel

### FRIED DONUTS 8

"Beignets", Powdered Sugar  
Honey

**GF:** Menu items prepared without wheat gluten

**GFM:** Menu items can be modified to accommodate a gluten intolerance

Please inform our staff of any food allergies or dietary restrictions (nuts, gluten, dairy, etc.)

\*Consuming raw or undercooked products may increase your risk of foodborne illness

\*These items may contain raw or undercooked product



@LAGARDEATL