

TRINITY

OYSTERS

RAW	BROILED	BAKED	SMOKED	FRIED
premium gulf oysters herbsaint mignonette lemon 16	cayenne aioli panko breadcrumbs flying fish roe 12	"holy trinity" parmigiano-reggiano lemon zest ciabatta 10	deviled eggs celery cajun caviar 9	oyster aioli pickled carrots parsley 12

TO SHARE WITH THE TABLE
 BAKED HARBISON - COW'S MILK CHEESE FROM JASPER HILL CREAMERY.....28
 grilled bread crackers seasonal fruit

SOUPS, SALADS & APPETIZERS

HYDROPONIC MIXED GREEN SALAD.....11 feta capers basil roasted garlic vinaigrette *add chicken breast or shrimp...12	GULF SHRIMP TEMPURA.....14 citrus ponzu
ARUGULA SALAD & BAKED GOAT CHEESE...12 satsuma mint apple walnut vinaigrette	QUAIL CONFIT.....15 sesame-remoulade potato salad frisse
LOBSTER & CRAWFISH BISQUE.....14 crème fraîche brown butter brioche toast	LA. WAGYU BEEF MEATLOAF.....15 bone marrow smoked tomato peas & carrots
CREAM OF ASPARAGUS SOUP.....13 blue crab andouille fennel	RICOTTA GNUDI.....14 mushrooms muscadine wine parmigiano
OCTOPUS CARPACCIO.....14 squid ink aioli cajun caviar	CRISPY PORK BELLY.....14 cilantro pickled onion creole caramel

ENTRÉES

WHOLE GRILLED LOUP DE MER roasted seasonal vegetables orzo lemon olives.....34
ARTICHOKE & SPINACH STUFFED SHELLS san marzano tomato sauce parmigiano.....24
SEARED RED SNAPPER bok choy citrus butter pecans red onion jam.....29
HALF CHICKEN 3 WAYS roasted brussels sprouts & shallots natural jus.....28
BLACKENED LAMB CHOPS & LAMB MERGUEZ couscous yogurt mint36
CHOOSE YOUR STEAK asparagus potato purée oyster mushrooms truffle sauce.....40 GRILLED 8 OZ. WAYGU STRIP LOIN or 8 OZ. PRIME FILET MIGNON or PAN ROASTED 12 OZ. PRIME RIBEYE

SIDES

FRENCH FRIES BUTTERMILK AIOLI 6	ROASTED BUTTERNUT SQUASH 8	CRAWFISH & FONTINA BEIGNETS 12	GRILLED ZUCCHINI & PARMIGIANO 7
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