TO START

Oysters
Raw  I Baked  I Fried

Fried Clam Strips
Tartar Sauce

Chilled Shrimp
Citrus, Pistachio, Mint

Burrata Tartine
Sweet Potato, Prosciutto, Mizuna

Navy Blue Cobb
Grilled Chicken, Bacon Lardon, Blue Cheese

Caesar Salad
Baby Gem, Boquerones, Parmesan
> Salmon
> Shrimp
> Chicken

Gumbo
Crab, Shrimp, Clam, Okra

Smoked Mahi Mahi Dip
Pineapple Chow-Chow, Potato Chips
> Add Trout Roe

Baked Clams
Parmesan, Bacon, Sourdough

ENTREES

Lobster Roll
Potato Bun, Bib Lettuce, Chive

Omelette
Raclette, Frisée

Biscuits and Gravy
Cheddar Biscuit, Crawfish, Poached Egg

Crab Benedict
Haricot Vert, Tomato Jam, Dijon Hollandaise

Cold Smoked Salmon
Jumbo Asparagus, Poached Egg, Sauce Béarnaise

Branzino
Cucumber, Skordalia

Blackened Red Snapper
Aji Amarillo

Grouper Sandwich
Cabbage, Tomato Condiment, Caper Aioli

Dry Aged Burger
Raclette, Pork Belly, Horseradish

Steak and Egg
Pomme Anna, Ramp Chimichurri, Wild Mushroom

ADDITIONS FOR THE TABLE

Glazed Pork Belly
Chicharrón, Mint, Fresno Chili

French Toast
Mandarin Curd, Blueberry Compote

Cinnamon Roll
Brown Sugar Caramel, Vanilla Glaze

Fresh Biscuits

French Fries

Seafood and poultry all sourced by local, sustainable farms.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
from your friends

AARON BLUDORN, CHERIF MBODJI
& VICTORIA BLUDORN

FRUITS DE MER

with the spirit of the

TEXAS GULF COAST