

Oyster + Raw Bar

Cold Seafood & Oysters

PETITE PLATTER\* 79

GRAND TOWER\* 149

Price includes following: Fresh Shucked Oysters\*  
Boiled Jumbo Shrimp • Crab Fingers • Crab  
Ravigote • Creole Campechana\*

PREMIUM GULF OYSTERS\*

1/2 Dozen • 18      Dozen • 36

EAST COAST OYSTERS\*

1/2 Dozen • 20      Dozen • 40

Broiled Oysters

SIMPLY GRILLED OYSTERS\*

A Half Dozen Gulf Coast Oysters, Jalapeño  
Cornbread Crumbs, Crushed Seaweed Flakes,  
French Bread 23

CHILI-FRIED GULF OYSTERS\*

NO. 41'S FAVORITE!

Corn Flour-Crusted Oysters, Chili-Corn Sauce,  
Julienned Sweet Potatoes 18

Oyster Accomtremment

CAVIAR

Uncle Dick's favorite, add Caviar\* 10/20



SHRIMP RÉMOULADE

Hearts of Romaine, Shrimp Boiled Potatoes  
and Vegetables, Corn, Lemon Zest,  
Rémolade Dressing 18

ROASTED DUCK CREPE\*

Savory Crepe, Duck Confit, Shiitake Mushrooms,  
Leeks and Garlic, Saint André Cheese, Pepper  
Jelly Sauce, 16

LAKE CALCASIEU SEAFOOD COCKTAIL\*

Gulf Shrimp, Crabmeat, Tomato Salsa, Greek  
Yogurt, Tomatillos, Onions, Creole Peppers,  
Avocado, Jalapeño, 'Fire'crackers 21



SNAPPING TURTLE SOUP

A Brennan's tradition splashed  
with Lustau Sherry 14

GUMBO YAYA

Dark Roux, Chicken, Andouille Sausage, Holy Trinity  
Jazzmen Rice, Chef's Blend of Filé 14

GULF CRAB & SUMMER CORN BISQUE 12

BRENNAN'S SALAD

Field Greens, Grape Tomatoes, Parmesan,  
Brioche Croutons, Red Wine & Ripped Herb  
Vinaigrette 13

JILL JACKSON SALAD\*

Little Gem Lettuce, Candied Bacon, Soft-Boiled  
Egg, Blue Cheese, Creamy Dijon Vinaigrette 15

SEASONAL PEACH SALAD VEG

Southern Peaches, Stracciatella Cheese, Candied  
Pecans, Mayhaw Yogurt Vinaigrette 16

Add-Ons

GRILLED CHICKEN 9

JUMBO LUMP CRABMEAT 18

3 GULF SHRIMP\* 12

3 CRISPY OYSTERS\* 9

POACHED EGG\* 4

3-Course Chef's Package \$75

CHOICE OF STARTER

TURTLE SOUP

A Brennan's tradition splashed with Lustau Sherry

SEASONAL PEACH SALAD VEG

Southern Peaches, Stracciatella Cheese, Candied Pecans, Mayhaw Yogurt Vinaigrette

GULF CRAB & SUMMER CORN BISQUE

CHOICE OF ENTRÉE

NY STRIP FRITES

with Sundried Cherry Peppercorn Sauce, French Fries

CRAB & SHRIMP JENNIFER\*

Jumbo Lump Crab Cake, Sautéed Gulf Shrimp,Purple Peruvian Potatoes,  
Lima Beans,Sun-Dried, Tomato Beurre Blanc

DESSERT

FIG PECAN PIE

Topped with Vanilla-Bean Ice Cream

TEXAS STRAWBERRY SHORTCAKE

Fresh Strawberries, Buttermilk Shortbread, Chantilly Cream, Powdered Sugar

Creole Beginnings

Soups & Salads

Sides

BUTTERMILK WHIPPED YUKON GOLD POTATOES 10

SMOKED GOUDA ANDOUILLE MAC & CHEESE 10

SORGHUM GLAZED BRUSSELS SPROUTS  
& BACON LARDONS 12

BACON BRAISED COLLARD GREENS GF 11

GRILLED ASPARAGUS GF | VEG 9

GOAT CHEESE GRITS 10



Entrées

ROASTED BANDERA QUAIL\*

Stuffed Cornbread Dressing, Crystal Hot Sauce  
and Bacon Braised Collard Greens, House  
Brandy Glaze 42

TEXAS SHRIMP & GRITS\* GF

Dapper Goat Cheese Stone-Ground Texas Grits,  
Roasted Sweet Peppers & Sun-Dried Tomato 28

SOUTHERN GREENS ENCHILADAS VEG

Collard Greens, Spinach, Roasted Mushroom, Corn  
Tortillas, Pepper Jack & Smoked Gouda Cheese,  
Tomatillo Salsa 28

BERKSHIRE PORK CHOP\*

Bacon-Brined and Hickory Smoked, Tchoupitoulas  
Sauce, Cornbread Custard, Broccolini 42

SCALLOPS HAUTE CREOLE & RISOTTO

Trio of Driver Scallops , Haute Creole Sauce,  
Parmesan Risotto 52

SIMPLY GRILLED GULF FISH\*

Grilled Vegetable Crudite, Aged Balsamic 38

JUMBO LUMP CRAB CAKES GF

Petite Herb Salad, Melted Leeks and  
Roasted Corn Sauce 52

GULF FISH PONTCHARTRAIN\*

Jumbo Lump Crab, J&J Shrimp, Crispy Louisiana  
Oysters, Parmesan Mushroom Rice,  
Brennan's Creole Butter 50

WOOD-GRILLED FILET MIGNON\*

8oz CAB Aged Filet Mignon, Butternut Squash,  
Broccolini, Cipollini Onion, House-Made  
Worcestershire 57

+ 15 - Make it Oscar Style and add Jumbo Lump  
Crabmeat, Asparagus, Béarnaise Sauce

\*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if  
you have a medical condition