

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

Creole Beginnings

SHRIMP RÉMOULADE

Hearts of Romaine, Shrimp Boiled Potatoes
and Vegetables, Corn, Lemon Zest,
Rémoulade 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

Soups & Salads

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

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

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 Accompaniment

CAVIAR

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

CRABMEAT CHEESECAKE

A Savory New Orleans Warm Quiche!
Gulf Crabmeat, Pecan Crust, Wild Mushrooms,
Bordelaise Sauce 23

CRABMEAT RAVIGOTE*

Cornmeal Crusted Green Tomatoes, Southern
Chow Chow, Ravigote Sauce 14

CREOLE CAPRESE VEG

Cornmeal-Fried Green Tomatoes, Hand-
Stretched Mozzarella, Roasted Tomatoes, Pickled
Vegetables, Cane Syrup Vinaigrette Reduction 14

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

TOMATOES SALAD VEG

Beeckendorff Farm Heirloom Tomatoes, Fresh
Balsamic Vinegar Drizzle, Extra Virgin Olive Oil 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 STEAK PRIME FRIESIAN 12OZ STRIP LOIN

with Sundried Cherry Peppercorn Sauce & Texas Au Gratin Potatoes

CRAB & SHRIMP JENNIFER*

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

DESSERT

PECAN PIE

Topped with Vanilla-Bean Ice Cream

TEXAS STRAWBERRY SHORTCAKE

Fresh Strawberries, Buttermilk Shortbread, Chantilly Cream, Powdered Sugar

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