

Oyster + Raw Bar

Creole Beginnings

Soups & Salads

Sides

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

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

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

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

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 18

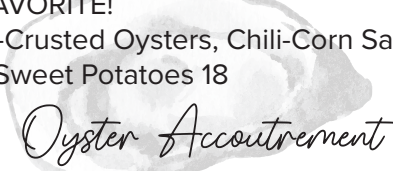
CREOLE CAPRESE VEG
Cornmeal-Fried Green Tomatoes, Pickled
Vegetables, Hand-stretched Mozzarella, Roasted
Tomatoes, Cane Syrup Vinaigrette Reduction 14

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

SEASONAL PEACH SALAD VEG
Southern Peaches, Stracciatella Cheese, Candied
Pecans, Mayhaw Yogurt Vinaigrette 18

GRILLED CHICKEN 9
JUMBO LUMP CRABMEAT 18
3 GULF SHRIMP* 12
3 CRISPY OYSTERS* 9
POACHED EGG* 4



Add-Ons

3-Course Father's Day Brunch \$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 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

SNAPPER PONTCHARTRAIN*
Jumbo Lump Crab, J&J Shrimp, Louisiana Oysters,
Parmesan Mushroom Rice, Brennan's Creole Butter

DESSERT

FIG PECAN PIE
Topped with Vanilla-Bean Ice Cream

TEXAS STRAWBERRY SHORTCAKE
Fresh Strawberries, Buttermilk Shortbread, Chantilly Cream, Powdered Sugar

Entrées

EGGS BRENNAN*
Two favorites! One Egg Benedict: English
Muffin, Duroc Canadian Bacon, Poached Egg,
Hollandaise and One Egg Sardou: Artichoke
Bottom, Creamed Spinach, Poached Egg,
Hollandaise 28

SIMPLY GRILLED REDFISH*
Grilled Vegetable Crudite, Aged Balsamic 38

TEXAS SHRIMP & GRITS* GF
Goat Cheese Stone-Ground Grits, Roasted
Sweet Peppers & Sun-Dried Tomato Butter 28

SMOKED SWEET TEA CHICKEN SALAD*
Pulled Smoked Chicken, over a bed of Spinach,
Applewood Bacon, Spiced Pecans, Sunny-Side-
Up Egg, Texas Feta, Creole Honey Mustard
Dressing 22

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

EGG ST. CHARLES*
Crispy Catfish, Haute Creole Sauce, Poached
Egg, Hollandaise Sauce 32

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

GRILLED FILET MIGNON*
CAB 8oz Filet Mignon, Vegetable Hash, House-
Made Worcestershire 57
+ 15 - Make It Oscar Style and add Jumbo Lump
Crab, 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