

Raw Bar

SEAFOOD TOWER

Price includes following: Fresh Shucked Oysters  
Boiled Jumbo Shrimp • Crab Fingers • Crab  
Ravigote • Lake Calcasieu Seafood Cocktail

GRAND TOWER\* 149 • PETITE PLATTER\* 79

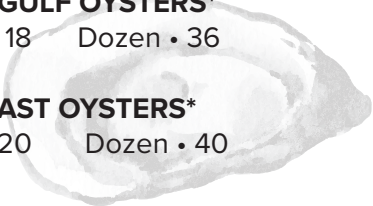
Oysters

PREMIUM GULF OYSTERS\*

1/2 Dozen • 18 Dozen • 36

EAST COAST OYSTERS\*

1/2 Dozen • 20 Dozen • 40



Creole Beginnings

SIMPLY GRILLED OYSTERS\*

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

OYSTERS LAFAYETTE

A Half Dozen Gulf Coast Oysters, White Wine  
Velouté, Pepper Jack Cheese, Crabmeat,  
Shrimp 28

SHRIMP COCKTAIL\*

Chilled Jumbo Shrimp, Cocktail Sauce 18

ROASTED DUCK CREPE\*

Savory Crepe, Duck Confit, Shiitake Mushrooms,  
Leeks and Garlic, Saint André Cheese & Pepper  
Jelly Sauce 17

CRABMEAT CHEESECAKE

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



Soups & Salads

SNAPPING TURTLE SOUP

A Brennan's tradition splashed  
with Lustau Sherry 14

SEAFOOD GUMBO\*

Jazzmen Rice, Chef's Blend of File 14

JILL JACKSON SALAD\*

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

CAESAR SALAD

Baby Romaine, House-Made Croutons, Shaved  
Parmesan 16



BUTTERMILK WHIPPED YUKON

GOLD POTATOES 10

SMOKED GOUDA ANDOUILLE

MAC & CHEESE\* 10

BACON BRAISED COLLARD GREENS\* GF 11

SORGHUM GLAZED BRUSSELS SPROUTS &

BACON LARDONS\* 12

GRILLED ASPARAGUS GF | VEG 9

GOAT CHEESE GRITS 10

Sides

New Year's Eve Package \$94

BEGIN YOUR EVENING WITH A GLASS OF PIPER-HEIDSIECK CHAMPAGNE \$25

STARTER

LOBSTER BISQUE

Butter-Poached Lobster, Creamy Lobster Bisque, Cognac

CHOICE OF ENTRÉE

PRIME RIB

14-oz Herb-Crusted Roasted Prime Rib,  
Double-Stuffed Potato, Asparagus, Au Jus

or

JUMBO LUMP CRAB CAKES GF

Petite Herb Salad over Melted Leeks and  
Roasted Corn Sauce

DESSERT

MOLTEN CHOCOLATE SOUFFLÉ

White Chocolate Sauce, Raspberry Garnish

Entrées

GULF FISH PONTCHARTRAIN\*

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

STEAK AND LOBSTER TAIL

6-oz Filet Mignon, Butter Pouched Warm Water  
Lobster Tail, Au Gratin Potato, Worcestershire 85

HERB-ROASTED TEXAS LAMB CHOP\*

Brown Butter & Herbs Brabant Potatoes, Cherry  
Pepper Demi-Glace 52

BLACKENED SALMON\* GF

Julienned Vegetables, Charred Lemon 38

JUMBO LUMP CRAB CAKES GF

Petite Herb Salad over Melted Leeks &  
Roasted Corn Sauce 52

SHRIMP CHIPPEWA\* GF

Gulf Shrimp Flambéed Tableside in Cognac  
with Stone-Ground Grits blended with Texas  
Goat Cheese, Sun-Dried Tomato Butter 37

SEASONAL VEGETABLE PASTA GF | VEG

Roasted Vegetables, Spaghetti Squash,  
Zoodles, Creole Tomato Sauce, Tomatoes,  
Toasted Pumpkin Seeds, Dairy Free Cheese 28

STEEN'S GLAZED DUCK\*

Roasted Half Duck, Louisiana Dirty Rice,  
Cranberry and Pear Chutney, Old Fashioned  
Bourbon Reduction 56

GRILLED FILET MIGNON\*

8oz CAB Aged Filet Mignon, Green Beans,  
Au Gratin Potatoes, Cipollini Onion, House-Made  
Worcestershire 57  
+ \$15 - Make it Oscar Style & add Jumbo Lump  
Crabmeat, Asparagus, Béarnaise Sauce



Jazzy it up

JUMBO LUMP CRABMEAT  
OSCAR STYLE

18  
15

4 CRISPY OYSTERS  
3 GULF SHRIMP

6  
9

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