

Raw Bar

Cold Seafood

PETITE PLATTER* 79

GRAND TOWER* 149
Fresh Shucked Oysters • Jumbo Shrimp
Crab Fingers • Crab Ravigote
Red Snapper Ceviche*



Freshly Shucked Oysters

PREMIUM GULF OYSTERS*
1/2 Dozen • 18 Dozen • 36

EAST COAST OYSTERS*
1/2 Dozen • 20 Dozen • 40

ADD CAVIAR
Uncle Dick’s favorite, add Caviar* 10/20



SHRIMP RÉM-BOO-LADE* GF
Hearts of Romaine, Shrimp Boiled Potatoes and
Vegetables, Corn, Lemon Zest,
Rémoulade Dressing 18

EERIE LAKE CALCASIEU SEAFOOD COCKTAIL* GF
Gulf Shrimp, Crabmeat, Tomato Salsa, Greek
Yogurt, Tomatillos, Onions, Creole Peppers,
Avocado, Jalapeño, Cajun Corn Chips 21

CHILLY-FRIED OYSTERS*
#41’s Favorite! Corn Flour-Crusted Oysters,
Chili-Corn Sauce, Julienned Sweet Potatoes 18

SKULL & CROSSBONES*
Roasted Bone Marrow with Bread Rolls 23

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

BOO CRAB RAVIGOTE*
Blue Crab, Cornmeal-Crusted Fried Green
Tomatoes, Southern Chow Chow, Charred Lemon
Ravigote Sauce 19



JACK-O-LANTERN SOUP GF / VEG
Roasted Pumpkin, No-Dairy Yogurt, Pumpkin
Seeds, Gluten Free Croutons, Micro Chevril 14

SKELETON TURTLE SOUP*
A Brennan’s tradition splashed
with Lustau Sherry 12

CAULDRON OF SEAFOOD GUMBO* GF
Roux-less, Taste the Gulf, Jazzmen Rice,
Chef’s Blend of Filé 14

HAUNTED HOUSE SALAD
Field Greens, Grape Tomatoes, Parmesan Cheese,
Brioche Croutons with Red Wine & Ripped Herb
Vinaigrette 13

CREEPY CREOLE CAPRESE VEG
Cornmeal-Crusted Fried Green Tomatoes, Hand-
stretched Mozzarella, Roasted Tomatoes, Pickled
Vegetables, Cane Vinegar Reduction 14

POACHED PEAR SALAD VEG
Mixed Greens, Mint, Feta, Sun-Dried Cranberries,
Steen’s Pure Cane Vinaigrette 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
MAPLE GLAZED ANDOUILLE SAUSAGE 10

Creole Beginnings

Soups & Salads

Sides

WICKED 2-COURSE PACKAGE ~ \$35

CHOICE OF STARTER

SKELETON TURTLE SOUP
HAUNTED HOUSE SALAD
CAULDRON OF SEAFOOD GUMBO*

CHOICE OF ENTRÉE

EYES OF NEWTS BRENNAN*

Two favorites!

One Egg Benedict: English Muffin, Duroc Canadian Bacon, Poached Egg, Hollandaise Sauce
Egg Sardou: Artichoke Bottom, Creamed Spinach, Poached Egg, Hollandaise Sauce

FRIGHTFUL FITZGERALD PAIN PERDU

French Toast version of Crepes Fitzgerald!

Cornflake-Crusted French Toast, Grand Marnier Cream Cheese,
Glazed Strawberries, Oat & Honey Granola, Syrup

SMOTHERED SOUTHERN ENCHILADAS VEG

Collard and Mustard Greens, Roasted Mushrooms, Creamed Spinach,
Roasted Tomatillo Salsa, Monterey Jack Cheese, Corn Tortillas
~Add an Egg \$3

Entrées

WICKED SHRIMP & GRITS* GF

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

SIMPLY GRILLED GULF FISH*

Grilled Vegetable Crudit , Aged Balsamic 38

SMOTHERED SOUTHERN ENCHILADAS VEG

Collard and Mustard Greens, Roasted Mushrooms,
Creamed Spinach, Roasted Tomatillo Salsa,
Monterey Jack Cheese, Corn Tortillas 28
~Add an Egg \$3

GULF FISH BORGNE*

Jumbo Lump Crab, J&J Shrimp, Crispy Gulf
Oysters, Parmesan Mushroom Rice, Brennan’s
Creole Butter 39

FRIGHTFUL FITZGERALD PAIN PERDU

French Toast version of Crepes Fitzgerald!
Cornflake-Crusted French Toast, Grand Marnier
Cream Cheese, Glazed Strawberries, Oat & Honey
Granola, Syrup 24

BRENNAN’S CHICKEN COBB WEB SALAD*

Shredded Lettuce, Diced Tomatoes, Avocados,
Blue Cheese, Hard-Boiled Egg, Bacon, Croutons,
Creamy Dill Ranch Dressing 25
~Make it a Shrimply Cobb 25
~Make it a Crabby Cobb 30

CRUSTY PECAN GULF FISH*

Lemon zested Crushed Corn, Pickled Onion and
Haricot Vert Salad, Creole Meuni re Sauce 36

SMOKEY SALMON TOAST*

House-Smoked Salmon, Poached Egg, Griddled
Rye Toast, Smashed Avocado, Melted Dill- Cream
Cheese Sauce 24

EYES OF NEWTS BRENNAN*

Two favorites!

One Egg Benedict: English Muffin, Duroc
Canadian Bacon, Poached Egg, Hollandaise Sauce
Egg Sardou: Artichoke Bottom, Creamed Spinach,
Poached Egg, Hollandaise Sauce 28



ADD-ONS

JUMBO LUMP CRABMEAT	18	CRISPY OYSTERS (4)	6
CAVIAR SPOON	25	GULF SHRIMP (3)	9
OSCAR STYLE	15	DIVER SCALLOP	9

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