Jack's Lunch Special $26

Rue St. Gumbo *or* Small House Salad

Choose One of the Following Specialties:

Shrimp Po' Boy • Cheeseburger • The Muffaletta
Broiled Redfish • Cajun Chicken • Petite Filet Mignon +5

DEVILED EGGS 9.99

SMOKED TROUT DIP 14.99

OYSTERS ROCKEFELLER *(6) creamed spinach & blue crab* 19.99

CRAB CLAWS ST. LOUIS* 18.99

EXTRA CRISPY CALAMARI 21.99

JUMBO SHRIMP COCKTAIL 19.99

DOUBLE CRUNCH ONION RINGS 10.99

HEAVENLY BREAD *fresh baked sourdough, French butter & strawberry jam* 6.99

HALF DOZEN OYSTERS* *flown in fresh daily from the East Coast - Duxbury, MA* 24.99

SOUPS & SALADS

RUE ST. GUMBO ..... 9.99 / 18.99

LOBSTER BISQUE ..... 12.99 / 21.99

LITTLE GEM CAESAR *regular or spicy, sourdough breadcrumbs* ..... 9.99 / 18.99

ROASTED CHICKEN SALAD *chopped egg, tomato, red wine vinaigrette* 21.99

THE LOBSTER SALAD* *with crab & shrimp, lemon vinaigrette & Louis dressing* 36.99

McCARTHY SALAD *iceberg, chicken, egg, beets, cheddar, bacon, avocado, balsamic vinaigrette* 28.99

PEAR & GORGONZOLA SALAD *market greens, candied walnuts, honey vinaigrette* ..... 14.99 / 21.99

SANDWICHES & SPECIALTIES

CHEESEBURGER* *cheddar, L-T-O-P, mustard & mayo, served with parisian fries* 21.99

SHRIMP PO' BOY *flash-fried jumbo shrimp, fully dressed, served with coleslaw* 23.99

THE MUFFALETTA *provolone, ham, salami, olive & pepper tapenade served with coleslaw* 19.99

U.S.D.A PRIME FRENCH DIP* *served with french fries, horseradish cream & au jus* 29.99

LOBSTER SPAGHETTI 31.99

BROILED REDFISH *seasoned basmati rice & Café de Paris butter* 26.99

JUMBO LUMP CRAB CAKE *served with french fries & house salad* 32.99

BARBECUE SHRIMP *served with white cajun rice succotash & grilled bread* 23.99

GRILLED SALMON *house salad & french fries* 28.99

ROASTED CAJUN CHICKEN *roasted, beurre blanc, house salad & golden Parisian fries* 23.99

PARMESAN CRUSTED SNAPPER *served with smoked mozzarella ravioli, white wine & saffron butter sauce* 36.99

PRIME AMERICAN STEAKS

LE RELAIS STEAK FRITES* 32.99

FILET MIGNON 10-oz* 45.99

**We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.*

HOME OF THE

MINITINI™

MARTINIS

BLEU & GOLD.....18.99
Grey Goose vodka, olives & bleu cheese salt

COSMOPOLITAN.....18.99
St. George Citrus vodka, Cointreau, cranberry

ESPRESSO.....19.99
Chopin vodka, espresso, coffee liqueur

FRENCH MARTINI.....17.99
Belvedere vodka, pineapple & raspberry

VESPER.....19.99
Grey Goose vodka, Bombay gin, Lillet Blanc

LEMON DROP.....18.99
lemon vodka, lemon, Limoncello foam

Straight Up!
Lemon Twist
Levels of Dirty
Espresso Martini

2.5 oz

LET 'EM FLY!

8 ea

CLASSIC

THE HONEY BADGER.....17.99
Macklowe bourbon, honey, rosemary, ginger

VIEUX CARRE.....17.99
cajun old fashioned invented in 1937

THE JACKRABBIT.....16.99
reposado Tequila, Campari, grapefruit & mint

FRESH LIME MARGARITA.....16.99
reposado Tequila, Limoncello foam

THE MANHATTAN.....18.99
whiskey, vermouth, Angostura bitters

SPICY MEXICAN.....16.99
cucumber & jalapeño Tequila, lime

SPIRIT FREE

COUP DE FÊTE
strawberry purée, mint tea matcha foam, citrus....13.99

FRENCH QUARTER
spiced elixir, cucumber syrup, specialty tonic....13.99

CRESCENT COOLER
grapefruit, herbal elixir, vanilla, chili....13.99

Sparkling & Champagne

SCHRAMSBERG *Mirabelle Brut Rosé, North Coast, CA NV*.....18....90
LALLIER *Cuvée R.021 Brut, Champagne, FR NV*.....25..120

Rosé & White Wine

FLEUR DE MER *Rosé, Côtes de Provence, FR 2024*.....16....60
CLOS PEGASE *Sauvignon Blanc, Napa Valley, CA 2022*.....17....60
LES GLORIES *Sauvignon Blanc, Sancerre, FR 2024*.....20....80
ALBERT BICHOT *Chardonnay, Chablis, FR 2023*.....18....70
GIRARD *Chardonnay, Carneros, CA 2022*.....20....80
ALAIN CHAVY *Chardonnay, Bourgogne, FR 2024*.....22....85

Red Wine

ARGYLE *Bloom House, Pinot Noir, Willamette Valley, OR 2024*.....16.....60
MICHEL MAGNIEN *Pinot Noir, Côte d'Or, FR 2023*.....26...100
PESSIMIST *Red Blend, Paso Robles, CA 2023*.....16.....60
CHÂTEAU DOMPIERRE *Cabernet Sauvignon-Merlot, Haut-Médoc, Bordeaux, FR 2020*.....20.....80
KITH & KIN *Cabernet Sauvignon, Napa Valley, CA 2022*.....20.....80
AUSTIN HOPE *Cabernet Sauvignon, Paso Robles, CA (1L) 2022*.....24...115