

VALENTINE Dinner

APPETIZERS

Fresh Oyster Shooters \$3 each

Sticky Duck Wings \$13

crispy duck wings in a sticky sweet glaze with touch of heat

SALAD

Blackened Catfish Salad \$14

blackened catfish bites over mixed greens with cucumber of heat red onions & avocado drizzled with house balsamic vinaigrette

ENTRÉE

Bouillabaisse Creole Style

for one: \$34 for two: \$58

seafood 'stew' with mussels, clams, scallops, shrimp & snapper smothered in smokey pork belly, wine and vegetable medley

Scalibut \$38

halibut filet in Bordelaise sauce with blackened sea scallops served with dirty rice & Creole green beans

Whole Seabream \$37

seared whole sea bream, seasoned & oven baked served with Creole green beans and dirty rice

DESSERT

Bourbon Bayou Brownie \$12

decadent chocolate brownie and French vanilla ice cream drizzled with bourbon caramel sauce

King Cake Martini \$11

2oz of hazelnut liqueur, crème de cocoa, coffee liqueur, cinnamon vodka topped with club soda

FOOD JOURNAL'S

