

tommy's

RESTAURANT OYSTER BAR

FIRST COURSE

Tommy's House Salad

Organic grown spring mix,
honey-Dijon vinaigrette, fresh fruit,
Parmesan cheese,
herbed croutons
(GF) Without Croutons
Add Almond Goat Cheese \$3

Cup of Seafood Gumbo (6 oz.)

Dark roux, spicy Louisiana style
with shrimp, oysters, crawfish

Half Wedge Salad

Romaine Hearts lightly grilled,
Bleu cheese dressing, tomatoes,
red onions, bacon.

SECOND COURSE

VooDoo Shrimp

Bay shrimp lightly battered,
fried, creole aioli, sesame seeds,
balsamic reduction

Sausage & Shrimp Lollipops (GF)

Andouille sausage, grilled shrimp,
skewered, citrus butter, rice pilaf.

Single Crab Cake

Jumbo lump crab cake sautéed,
creamy roasted red bell pepper
sauce, Parmesan cheese

Dinner Course

\$55 PER PERSON

Restaurant will donate \$7 from each dinner sold.
Food Bank will provide 21 meals from this donation.
Vegan (V) Gluten Free (GF)

THIRD COURSE

Colossal Gulf Shrimp (GF)

Grilled or blackened, fresh vegetables du jour.
Wine Recommendation:
Merryvale Chardonnay Napa \$14 Per Glass

Grilled Salmon Meniere (GF)

Grilled salmon steak, Meniere sauce, fresh vegetable du jour
Wine Recommendation:
Sonoma Coter Reserve \$15 Per Glass

Pecan Crusted Redfish

Redfish filet crusted with fresh pecans, lemon cream sauce,
fresh vegetables du jour.
Wine Recommendation:
Trefethen Chardonnay Oak Knoll District \$16 Per Glass

Grilled Chicken Orleans

Chicken breast grilled or blackened, Orleans sauce, shrimp, crawfish,
crabmeat in a white wine cream sauce. Fresh vegetables du jour
Wine Recommendation:
Rombauer Chardonnay \$18 Per Glass

Steak Diane (GF)

Six ounce beef tenderloin, mushrooms, veal demi glaze, Cognac flambé,
fresh vegetable du jour
Wine Recommendation:
Route Stock Cabernet Sauvignon \$16 Per Glass

Tommy's Vegetable Plate (V) (GF)

Grilled, roasted and steamed seasonal vegetables, Plant based patty.
Wine Recommendation:
King Estate Pinot Gris Washington State \$14 Per Glass

FOURTH COURSE

Homemade Bread Pudding

Warm bread pudding,
Anglaise sauce

Crème Brulee (GF)

Vanilla bean custard, flame
torched sugar crust

Vanilla Cheesecake

Creamy and delicious vanilla
cheesecake, crème fresh.



Reservations Recommended
No Substitutions
Beverages, Taxes & Gratuity
are not included.