

Chilled Starters

*Tuna Poke Tacos (3)

Three Ahi Tuna tacos, wonton shells, mango salsa, wasabi cream sauce \$21

Shrimp Cocktail

Large, seasoned boiled shrimp, tortilla chips, red sauce \$17

Freshly Shucked Oysters on the Half Shell *

(Seasonal)

Half Dozen \$12 / Dozen \$24

Add Mignonette for \$2

Champagne - vinegar, white wine, crushed white peppercorns, diced shallots, diced jalapenos & cilantro

*Black & Blue Tuna

Thinly sliced spicy rare Yellowfin tuna, wasabi, tortilla strips \$21

Jumbo Lump Crabmeat Cocktail

Served with red sauce, avocado slices and remoulade \$26

Oysters Hot Off The Grill

Oysters Rockefeller

Half Dozen \$18 / Dozen \$28

Sautéed spinach, smoked Tasso, andouille sausage, roasted garlic cream

Tommy's Grilled Oysters

Half Dozen \$17 / Dozen \$26

Butter, garlic, shallots, white wine topped with Parmesan

Shrimp Au Gratin Oysters

Half Dozen \$18 / Dozen \$28

Au gratin cheese sauce, shrimp, jalapenos, tortilla strips

Tommy's Trio

4 Oysters Rockefeller, 4 Shrimp Au Gratin and 4 Grilled Oysters \$29

Sorry, No Substitutions

Double Oysters Rockefeller

Four oysters, Rockefeller sauce, fried oysters, roasted garlic cream \$20

* Consuming raw or undercooked meats, oysters, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Shared Plates

Stuffed Jalapenos (4)

Crawfish, shrimp, cream cheese stuffing, deep-fried, ranch dipping sauce \$12

Fried Green Tomatoes Napoleon

Green tomatoes, roasted tomato sauce, jumbo crabmeat, remoulade sauce \$23

Crab Stuffed Mushrooms

Mushroom caps, jumbo crabmeat stuffing add Pontchartrain sauce \$18 \$22

Fried Asparagus w/ Crabmeat

Fresh asparagus spears fried golden, jumbo crabmeat, lemon butter sauce \$24

Pork Shanks

Onion rings, corn flour ?????? \$18

Voodoo Shrimp

Fresh bay shrimp lightly battered, fried, creole aioli sauce, sesame seeds, balsamic reduction \$18

Crab Cakes

Two jumbo lump crab cakes sautéed, creamy red roasted red bell pepper sauce, Parmesan \$32

Escargot

Wrapped in fresh spinach, herbed garlic butter, Parmesan cheese garlic toast \$16

Fried Calamari

Petite calamari lightly fried, roasted tomato, chipotle aioli \$16

Drunken Shrimp

Gulf shrimp, garlic, ginger, lemon juice, cilantro, tequila, Rice Pilaf \$18

Smoked Boudin Balls

Slow smoked and fried Boudin Balls served with remoulade \$15

Fresh Seafood

Select Your Seafood

- American Red Snapper (Recommended Blackened / Broiled) \$34
- * Fresh Salmon (Recommended Grilled Medium) \$26
- Gulf Coast Redfish (Recommended Blackened / Broiled) \$28
- *Yellowfin Tuna (Recommended Blackened Medium Rare) \$29
- Freshwater Trout Filet (Recommended Grilled / Broiled) \$26
- Flounder (Recommended Broiled) \$34
- *Ocean Sea Scallops (Recommended Broiled) \$32

(Some fresh seafood items are seasonal)

Select Your Preparation

Grilled
Blackened
Broiled

Select Your Enhancement

- Shrimp Etouffee \$7 Crawfish Etouffee \$7 Pontchartrain \$7
- Provençal Sauce \$5 (GF) Mango Salsa \$5 (GF) Meuniere Sauce \$5
- Seafood Orleans Sauce \$8
Shrimp, Crawfish and Crabmeat in a White Wine Cream Sauce
- Jumbo Lump Crabmeat \$15
3 oz.

Fried

- Jumbo Shrimp** \$26
Fried, blackened or grilled, cole slaw, fries
- Crawfish Combo** \$26
Fried tails and etouffee, white rice, cole slaw
- Fried Seafood Platter** \$36
Fried catfish, oysters, shrimp, calamari, crab-stuffed shrimp, seafood stuffed jalapeno, cole slaw, fries
- Seasonal Shrimp Special** \$32
Two crab-stuffed shrimp, three colossal fried shrimp & shrimp etouffee, white rice, cole slaw
- Fried Oysters** \$26
Fresh oysters lightly dusted with Indian Girl corn flour, fries and our cole slaw
- Fried Catfish** \$24
Corn flour dusted Catfish, cole slaw, fries

Sides

- | | |
|---------------------------|-------------------------|
| Grilled Asparagus (v) \$7 | Loaded Baked Potato \$7 |
| Sautéed Mushrooms (v) \$6 | Carrot Souffle \$5 |
| Sautéed Spinach (v) \$6 | French Fries \$5 |
| Sautéed Corn (v) \$4 | Brocolini (v) \$5 |
| Vegetable of the day \$4 | Rice Pilaf \$4 |

Baked Spinach-Rockefeller \$8
With Parmesan Cheese

Build Your Own Vegetable Plate \$20
Pick any three vegetables

V= Vegan Option

Specialties

- *Broiled Seafood Platter** \$36
Broiled scallops, Redfish filet, blackened tuna, shrimp, baked stuffed shrimp, lemon cream sauce
- Stuffed American Snapper** \$38
Fresh American Snapper filet crabmeat stuffing, capers, Meunière sauce
- Pecan Crusted Redfish** \$32
Pecan Parmesan crusted redfish, lemon cream sauce
- Broiled Whole Flounder & Crabmeat** \$46
Fresh caught flounder broiled and topped with jumbo lump crabmeat. Served with lemon cream sauce
- Red Snapper & Gulf Shrimp** \$38
Broiled red snapper filet and large grilled shrimp combination
- Stuffed Shrimp Pontchartrain** \$28
Large gulf shrimp stuffed with crabmeat and topped with our Pontchartrain sauce
- Shrimp Enchiladas** \$23
Shrimp stuffed enchiladas, three blackened shrimp, sour cream, Pico de Gallo
- *Herb Salmon** \$28
Seared, roasted shallot vinaigrette, spring mix
- *Scallops Orleans** \$36
Seared or blackened sea scallops topped with our Orleans sauce of shrimp, crawfish and crabmeat and white wine

All fresh seafood items are served with starter salad, and fresh vegetables Du Jour.

Fried seafood items are served with cole slaw and fries.

Please, No Substitutions.

Beef

Prime Ribeye Steak * \$Market Price
Fourteen Ounce

Filet Mignon w/ Herb Butter * \$Market Price
Six Ounce / Eight Ounce

Enhancements

Crabmeat Topping \$19	Grilled Shrimp \$15	
"Diane" - Mushroom veal demi glaze Cognac flambe		\$5
"Au Poivre" - Fresh Crushed Peppercorn, Brandy cream sauce		\$5

Pork & Chicken

*Grilled Pork Tenderloin \$27
Port Wine mushroom demi-glaze

Chicken Orleans \$24
Boneless chicken grilled with our Orleans sauce of shrimp, crawfish, crabmeat, in a white wine cream sauce

Chicken Fried Chicken \$15
Homemade country sausage gravy

All Beef, Pork & Chicken entrees are served with starter salad, vegetables du jour.

Please, No Substitutions.

Pasta

Chicken Linguini Pasta \$22
Boneless chicken breast, grilled or blackened, roasted tomato pesto Sauce or roasted garlic-Parmesan cream sauce

Shrimp Diablo \$28
Gulf shrimp, pasta, spicy Diablo sauce

Seafood Pasta \$33
Large gulf shrimp, crawfish, scallops, lump crabmeat, white wine, lemon butter, basil, garlic, Parmesan cheese, angel hair pasta

Jambalaya Pasta \$23
Andouille sausage, grilled chicken, red bell peppers, onion, Mushrooms, linguini and tomato-basil sauce, parmesan

*Prime Burger \$15
Prime Angus 1/2 pound burger, lettuce, tomato, red onion and pickle spear, served with seasoned fries

Chicken Sandwich \$13
Grilled or blackened or fried on artisan roll, lettuce, tomato, red onions and fries

Add Swiss Cheese, Cheddar or American +\$2 each
Add Bacon or Mushrooms +\$2 each
All sandwiches are served with lettuce, tomato, red onions, dill pickle spear and fries.

Gumbo & Soups

Fresh Seafood Gumbo Cup \$10 / Bowl \$15
Dark roux, Spicy Louisiana style with shrimp, oysters, and crawfish

Signature Gumbo Bowl \$25
Our signature gumbo filled with jumbo lump crabmeat, crawfish tails, oysters and large gulf shrimp

Baked Potato Soup (Lunch Only) Cup \$6 / Bowl \$12
Topped with sour cream, cheese, bacon and chives

Seasonal Soup (Dinner Only) Cup \$9 / Bowl \$15

Fresh Salads

Caesar Salad : Romaine, Croutons, Parmesan \$10
Grilled Wedge Salad: Grilled Romaine hearts, tomatoes, red onions, bacon \$10
Tommy's House Salad : Spring Mix, fresh fruit, croutons, parmesan \$10
Fresh Spinach Salad: Baby spinach, sliced hard boiled egg, tomatoes, red onions \$10

Dressing

Parmesan Ranch, Roasted Shallot Vinaigrette, Honey Dijon Vinaigrette, Tasso Ham Dressing, Blue Cheese, Caesar, Remoulade Dressing, Asian Dressing, Oil & Vinegar, Raspberry Vinaigrette

Additional Protein

Add Grilled or Blackened Chicken +\$10
Add Parmesan-Pecan Crusted Chicken +\$13
Add Grilled or Blackened Shrimp +\$13
*Add Grilled Salmon +\$12
*Add Sliced Steak +\$16

Seared Shrimp Salad \$23
Grilled shrimp, Spring mix, fresh fruit, asparagus, almond crusted Goat cheese, Honey-Dijon dressing

*Asian Tuna Salad \$23
Sesame crusted tuna, Spring mix, Asian dressing, tortilla chips

Stacked Shrimp Salad Remoulade \$19
Fresh bay shrimp, spicy creole remoulade dressing, fresh fruit, Parmesan cheese, herb croutons

*Grilled Tuna Salad \$26
Seared tuna steak sliced, spring mix, fresh fruit, roasted shallot vinaigrette

Between Bread

Tommy's Po Boy's \$18
Your choice of fried shrimp, oyster or fish, fully dressed in our fresh baguette with lettuce, red onion, tomato and our Ancho-Chile sauce with fries

10.24.2025