



# SUPPER

## STARTERS

GULF OYSTERS ON THE HALF SHELL MP

GRATINÉED OYSTERS

ROCKEFELLER 16

*the most famous oyster dish in the world, said in 1899 to be "rich enough for John D. Rockefeller himself!"*

BIENVILLE 17

*garlic-parsley-brandy butter, crumbled crispy house cured pork belly, breadcrumbs, Parmigiano, Sauce Bearnaise*

PEEL & EAT SHRIMP 17

MARINATED CRAB CLAWS *garlic-caper persillade, Leidenheimer French bread* 17

JUMBO LUMP CRABMEAT "BETSY" *garlic crostini* 18

BLACKENED CRAB CAKES *creole remoulade* 16

BOUDIN *sautéed peppers & onions, Great Raft Commotion-Creole mustard* 11

CHARCUTERIE & CHEESE BOARD 22

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## SOUPS & SALADS

DUCK & TASSO GUMBO *bowl* 10, *cup* 8

RED BEANS & RICE *andouille, hot water cornbread* 10

SOUP DU JOUR *bowl* 8, *cup* 6

SEAFOOD WEDGE 19

*boiled shrimp, crabmeat "Betsy," marinated crab claws, Iceburg lettuce with creamy Creole dressing, tomato, boiled egg*

WARM ARTIMIS' MUSHROOM SALAD 13

*locally raised mushrooms sautéed with garlic on baby spinach tossed with brown butter-balsamic vinaigrette, red onion, toasted pecans, roasted garlic goat cheese crostino*

FRIED OYSTER SALAD 16

*fried oysters with Creole remoulade drizzle, crumbled crispy house cured pork belly, Arugula, Herbsaint buttermilk dressing, red onion, Parmigiano*

CAESAR *Romaine, FRANK'S Caesar dressing, Parmigiano, rosemary croutons* 9

ADD SHRIMP 8, CHICKEN 5, 4 OZ. BEEF FILLET 17

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## ENTRÉES

PECAN CRUSTED REDFISH 32\*

REDFISH MEUNIERE *blackened or sautéed* 28\*

ADD 2 OZ. JUMBO LUMP CRABMEAT 9

SHRIMP & GRITS *gulf shrimp, andouille, white wine-garlic broth, Asiago stone ground grits* 22

SEARED SEA SCALLOPS *sweet potato hash risotto, brussels sprouts, onion-bacon jam* 32

SEARED BEEF FILET *Sauce Bearnaise or Cajun Au Poivre* 38\*

\*MELISSA'S NEW ORLEANS BBQ SHRIMP *Leidenheimer French bread* 19

PORK RIBEYE *parmigiano crust, mission fig BBQ sauce* 24\*

DUCK CONFIT *Sazerac-citrus glaze* 26\*

CREOLE FRIED CHICKEN *creole gravy, smashed potatoes* 19\*

CRÊPES PROVENANCE *chicken breast, Creole mushroom cream sauce, crumbled crispy house cured pork belly, greens salad* 15

PO-BOYS FRIED OYSTER, FRIED SHRIMP, FRIED CATFISH OR ROAST BEEF & GRAVY 15

*\*Accompanied by Appropriate Vegetables*

\*BBQ SHRIMP: SEVERAL SOCIAL MEDIA "FOOD EXPERTS" HAVE CALLED OUR BBQ SHRIMP "MESSY" AND ASKED ME TO USE SHRIMP, DEVOID OF HEAD & SHELL. HONORING SUCH A REQUEST WOULD RESULT IN A DISH THAT LACKS THE BEAUTIFUL, DELICATE, SWEET FLAVOR & BOUQUET THAT ONLY WHOLE SHRIMP YIELD WHEN PREPARED IN THIS UNIQUE MANNER. THEREFORE, I HAVE POLITELY REFUSED ALL SUCH REQUESTS. IT IS OUR PLEASURE TO PROVIDE HOT, DAMP, CLOTH NAPKINS IN A FINGER BOWL WITH LEMON TO CLEAN YOUR FINGERS AND CHIN. BON APPETITE! FRANK

WARNING: THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES, SPECIAL REQUESTS OR NEEDS.

## JUST FOR KIDS

*for children 12 & under. All come with French fries*

CHICKEN STRIPS *fried or grilled* 6  
FRIED OYSTERS 7.5  
SHRIMP-IN-PANTS *fried or grilled* 8

FRIED CATFISH 6  
GRILLED CHEESE 6  
KID'S SIDE OF VEGGIES OR FRUIT 3

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## SWEETS

CHOCOLATE PANNA COTTA WITH CREOLE PRALINE CRUMBLE 9  
BANANAS FOSTER WITH VANILLA ICE CREAM 9  
CHEESECAKE WITH CRANBERRY-CITRUS COMPOTE 9  
BREAD PUDDING WITH WHISKEY SAUCE *contains pecans* 8  
ICE CREAMS & SORBETS *your server is happy to tell you about today's flavors* 1 SCOOP 3, 3 SCOOPS 8

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## BEVERAGES

COCA-COLA, DIET COKE, SPRITE, DR. PEPPER, DIET DR. PEPPER 2.5  
ABITA ROOT BEER *12 oz. glass bottle* 3.5 FRESH BREWED LEMONADE 3  
MILK, ORANGE JUICE 3  
ICED TEA *fresh brewed. sweetened & unsweetened* 2.8  
SAN PELLEGRINO *sparkling Italian mineral water, 500 ml. glass bottle* 3.5  
ACQUA PANNA *still Italian mineral water, 500 ml. glass bottle* 3.5

## COFFEE

NEW ORLEANS BLEND COFFEE *Community dark roast with chicory* 2  
CAFÉ AU LAIT *half New Orleans blend coffee and half hot milk* 4  
FRENCH PRESS FOR TWO *Community espresso roast coffee, brought to the table, plunged and served.* 22 oz. 8