

Starters - Hot

EGGPLANT ELOISE

Fried eggplant, jumbo lump crabmeat, hollandaise 18

CHAIR DE CRABE ST. JAMES

Jumbo lump crabmeat, seasoned cream reduction, bread crumbs, Swiss and Parmesan 15

CANARD MUSHROOM TOAST

Pulled duck, wild mushrooms, honey goat cheese spread, grilled bread, blueberry port wine compote 16

ATLANTIC SEA SCALLOPS

Strawberry champagne beurre blanc, Brussel sprout slaw, lemon vinaigrette, toasted almonds 18

GULF CHARGRILLED OYSTERS

Italian herbed butter, Parmesan cheese, house bread 16

Starters - Cold

CHARCUTERIE BOARD

Your Choice of:

TWO 12

FOUR 20

SIX 28

Chef MEGA 36

SALUMI CHOICES

Prosciutto
Coppa
Rustico Salami
Pork Rilette

FORMAGGIO CHOICES

Celebrity Honey Goat
St. Andre Triple Cream
Grand Cru Gruyere
Bel Gioioso Bleu

FREMIN'S CHOPPED SALAD

Bacon, eggs, olives, mushrooms, red onion, grape tomatoes, bleu cheese crumbles, touch of sour cream, lemon basil dressing 12

BABY SPINACH SALAD

Eggs, bacon, mushrooms, red onions, croutons, warm bacon vinaigrette 11

SPRING BERRY SALAD

Arugula, spring variety, berries, feta, grape tomatoes, croutons, candied pecans, pepper jelly vinaigrette 13

Soups

SMOKED DUCK & ANDOUILLE GUMBO 6/Cup 8/Bowl

FRENCH ONION SOUP GRATINEE 7.50/Crock

Entrees

BRAVEHEART ANGUS RIBEYE

16 ounce, broiled 60

BRAVEHEART FILET MIGNON

8 ounces, broiled 45

SAUCES AND TOPPINGS TO COMPLIMENT YOUR STEAK

Lump Crabmeat with Bearnaise Sauce - 10
Fried Soft Shell Crab - 10
Grilled Gulf Shrimp - 5
Bleu Cheese Crumbles - 5
Fremin's Mushroom Demi-Glace - 5

STEAK & CRAB

8 ounce filet mignon, crab cake, Bearnaise 50

FLOUNDER ROULADE

Seafood mornay, jumbo shrimp, tomatoes, mushrooms 28

<- ABOVE ENTREES ARE SERVED WITH YOUR CHOICE OF SIDE AND FARMER'S MARKET VEGETABLES ->

SEAFOOD NAPOLEON

Fried eggplant, seafood dressing, sautéed shrimp, crabmeat, infused cream, house made tomato sauce 26

SOFT SHELL CRAB LAFOURCHE

Herbal capellini, jumbo lump crabmeat, brandy mushroom cream 29

POISSON - FRESH CATCH

Fresh dock selection, prepared by chef in the best way to enhance taste -Market Price-

ANDOUILLE CRUSTED REDFISH

Dijon cream, mushrooms, saffron risotto, vegetable medley 29

PORK OSSOBUCO

Pork shank, Cabernet demi glace, orecchiette, capers, gremolata 26

CURRY SCALLOPS

Coconut milk yellow curry, jasmine rice, toasted cashews, cilantro 32

TASSO CHICKEN

Semi boneless, tasso tarragon cream, saffron risotto 24

<- SMALL HOUSE SALAD OR INSALATA CAESAR WITH PURCHASE OF ANY ENTREE 4 ->

Sides

Roasted Potatoes
Linguini Alfredo
Sweet Potato Hash
French Fries
Sautéed Spinach
Saffron Risotto
Vegetable Medley
Steamed Broccoli