

· SEAFOOD ·
Revolution
FOLSE  TRAMONTO
RIDGELAND

ABOUT US

While paying homage to Mississippi's heritage, Seafood R'evolution celebrates a cultural fusion of the foods and flavors that have shaped the culinary landscape of the Gulf Coast over generations. The vitality of Mississippi's rich seafood traditions can only be understood through the story of its Croatian, Cajun, African American and Asian immigrants, which is why the triptych mural in the main dining room pays homage to these fishermen.

CATERING, EVENT PLANNING & PRIVATE DINING

The catering and event planning team at Seafood R'evolution is available to orchestrate off-site or in-house events including banquets, wedding receptions, family reunions, Christmas parties, corporate seminars and retreats, meetings and board luncheons. Seafood R'evolution features three, beautifully appointed private dining rooms including the Nikola Skrmetta Oyster Room, Boiling Room and Chef's Office. All spaces are equipped with audio capabilities and large screen video monitors. Restaurant buy-outs are permitted as well. Suggested menus are available or custom menus can be designed. The Seafood R'evolution team successfully executes flawless events, time and again, guaranteeing elegance and hospitality, while leaving guests with a lasting memory of the award-winning cuisine of Chef John Folse and Chef Rick Tramonto.

For catering, special event or banquet information, please contact Seafood R'evolution at loustalet@seafoodrevolution.com or call 601-853-3474.

Seafood R'evolution *Lagniappe*?

Please recommend us to your friends
by using the Link below!!

<http://sr.dine.vip>

Lagniappe -

"Something given or obtained gratuitously or by way of good measure."

COLD APPETIZERS

Charcuterie and Cheese Board	23
<i>San Daniele Prosciutto, Soppressata, Napoli Salami, Point Reyes Blue, Aged Cheddar Chèvre Goat's Milk Cheese, Sweet Onion Jam, Creole Mustard, Cornichons, Crostini</i>	
Crab Deviled Eggs	12
<i>Lump Crabmeat, Chow-chow Relish</i>	

HOT APPETIZERS

Charbroiled Oysters	½ DOZ 14 DOZ 25
<i>Clarified Butter, Garlic, Lemon Herb</i>	
Oysters Rockefeller	18
<i>Spinach, Herbsaint, Monterey Jack, Parmesan</i>	
Beer-battered Crab Beignets	18
<i>Four Rémoulades</i>	
Crab Claws R'evolution	16
<i>Fried Claws, Sweet Chile Sauce, Jalapeño, Pickled Carrots</i>	
Wood-grilled Shrimp & Artichokes	16
<i>Tasso Butter, Roasted Red Peppers, Grilled French Bread</i>	

RAW BAR

Oysters on the Half Shell	½ DOZ 10 DOZ 18
<i>Gulf Oysters</i>	
<i>Daily selections from around the country</i>	
Chilled Peel-&-Eat Shrimp	Market Price
<i>Cocktail Sauce, Curry Mayonnaise</i>	
Alaskan King Crab	16
<i>Serrano Chili, Lemon, Cilantro, Olive Oil</i>	
Salmon Tartare	8
<i>Cucumber, Tzatziki, Salmon Roe, Crostini</i>	
Tuna Crudo	10
<i>Sriracha Aioli, Wasabi Aioli, Cucumber Salsa, Avocado</i>	
Frutti di Mare	65
<i>Serves 2-4</i>	
<i>Gulf Oysters, East and West Coast Oysters, Boiled Shrimp, Marinated Blue Crab Claws</i>	

TRAMONTO'S CAVIAR STAIRCASE

Includes whitefish roe, salmon roe, wasabi tobiko and traditional garnish with the following black caviar options

Choupique	55	Russian Osetra	100
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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.

SOUPS, GUMBOS & SALADS

Roasted Butternut Squash and Apple Bisque	9
<i>Granny Smith Apples, Braised Pork Tortellini, Squash Seed Gremolata</i>	
Seafood Gumbo	12
<i>Gulf Seafood, Scallion Rice</i>	
Death by Gumbo	16
<i>Roasted Quail, Andouille, Filé Rice</i>	
R'evolution House Salad	11
<i>Haricot Vert, Cucumber, Tomato, Radish, Croutons</i>	
R'evolution Wedge Salad	11
<i>Blue Cheese, Smoked Bacon, Boiled Egg</i>	
Autumn Pear Salad	12
<i>Pear, Grilled Radicchio, Pomegranate, Candied Walnut, Goat Cheese, Shallot Dressing</i>	
Cajun-fried Oyster Salad	15
<i>Crisp Bacon, Blue Cheese Dressing</i>	

FISH & SHELLFISH

Wood-grilled Whole Fish	Market
<i>Daily Fish, Seasonal Accompaniments</i>	
Plancha Seared Redfish	29
<i>Charred Lemon Broccoli, Haricot Vert, Spinach, Old Bay Duchess Potato, Lemon Beurre Blanc</i>	
Gulf Fish Crawfish Piccata	32
<i>Plancha Seared Fish, Crawfish, Lemon Caper Butter, Herb Delta Blues Rice Grits</i>	
Sautéed Scottish Salmon	28
<i>Sea Island Red Peas, Sautéed Kale, Brown Butter-pecan Vinaigrette</i>	
Grilled Sorghum Teriyaki Tuna	28
<i>Roasted Spaghetti Squash, Mississippi Shiitake and Miso Broth, Benne Seeds, Lotus Root Chip</i>	
Red Snapper Cioppino	32
<i>Gulf Snapper, Shrimp, Oyster, White Wine-Tomato Broth, Saffron Aioli Crostini</i>	
Fried Seafood Platter R'evolution	25
<i>Simmons Catfish, Shrimp, Oysters, French Fries, Hushpuppies</i>	
Crawfish and Angel Hair Pasta	21
<i>Louisiana Crawfish, Truffle Cream, San Marzano Tomatoes</i>	
Gulf Shrimp and Grits	25
<i>Charred Tomato Velouté, Tasso, Fennel</i>	
Seared Sea Scallops and Foie Gras	38
<i>Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</i>	
Lemon Parmesan-stuffed Florida Lobster	45
<i>Crabmeat, Gulf Shrimp, Spanish Skillet Potatoes</i>	

20% gratuity will be added to all parties of 6 or more.

MEAT

Pan-seared Duck Breast	28
<i>Orange, Basil and Duck Leg Confit Risotto, Old Fashioned Bourbon Syrup</i>	
Sweet Tea Hickory-smoked Half Bird	26
<i>Chicken, Brabant potatoes, Spanish Chorizo, Roasted Red peppers, Crystal Maple Syrup</i>	
Double Cut Bone-in Pork Chop	36
<i>Sorghum Molasses, Smoked Apple and Sweet Potato Purée, Fried Pickles</i>	
Braised Aspen Ridge Short Rib	26
<i>Bubble n' Squeak, Tomato and Caper Relish</i>	

STEAKS

Our USDA Prime steaks are aged a minimum of 21 days.

6-oz Petite Filet Mignon	33
9-oz Filet Mignon	40
Cowboy Cut Bone-in Rib Eye	49

STEAK ENHANCERS

Horseradish Cream	3
T-1 Steak Sauce	3
Marchand de Vin Sauce	4
Blue Cheese Crust	3

PROTEIN TOPPERS

Crawfish Étouffée	6
Sautéed Jumbo Lump Crabmeat	10
Sautéed Gulf Shrimp	6
Fried Gulf Oysters	5
Seared Foie Gras	14

SIDE DISHES

VEGETABLES

Creamed Spinach	8
Grilled Asparagus, Parmesan Espuma	7
Smothered Greens	5
Wood Oven Brussels Sprouts, Bacon	7
Roasted Cauliflower, Peanuts, Capers	7

STARCHES

Mashed Potatoes	5
Bubble n' Squeak	6
Stone-ground Cheese Grits	5
Fries, Two Sauces	5
Basket of Red Velvet Corn Bread	10

Executive Chef John Folse
Executive Chef Rick Tramonto
Chef de Cuisine Payton Warren

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