

STARTERS

Seafood Gumbo		11
<i>Gulf Seafood, Scallion Rice</i>		
Charbroiled Oysters	½ DOZ 12 DOZ 22	
<i>Clarified Butter, Garlic, Lemon Herb</i>		
Oysters Rockefeller		18
<i>Spinach, Herbsaint, Monterey Jack, Parmesan</i>		
Oysters on the Half Shell	½ DOZ 10 DOZ 18	
<i>Gulf Oysters</i>		
Beer-battered Crab Beignets		18
<i>Four Rémolades</i>		
Crab Claws R'evolution		16
<i>Fried Claws, Sweet Chili Sauce, Jalapeño, Pickled Carrots</i>		
Crab Deviled Eggs 		12
<i>Lump Crabmeat, Chow-chow Relish</i>		

SALADS

Additions for Salads: Chicken 6, Shrimp 6, Salmon 10

R'evolution House Salad 	Small 6 Large 10
<i>Haricot Verts, Cucumber, Tomato, Radish, Croutons</i>	
R'evolution Wedge	Small 6 Large 10
<i>Blue Cheese, Smoked Bacon, Boiled Egg</i>	
Spinach and Bacon 	Small 6 Large 10
<i>Bacon Vinaigrette, Blue Cheese, Candied Pecans, Boiled Egg, Dried Apricots</i>	
Autumn Pear Salad 	11
<i>Pear, Grilled Radicchio, Pomegranate, Candied Walnut</i>	
Caesar Salad 	9
<i>Red Leaf Lettuce, Garlic Croutons, Parmesan</i>	
Cajun Fried Oyster Salad	16
<i>Crisp Bacon, Blue Cheese Dressing</i>	

BLUE PLATE SPECIALS

All Blue Plates 11

Add Small Mixed Green Salad 2

Monday

Red Beans and Rice

Tuesday

Smoked Chicken and Angel Hair Tetrazzini

Wednesday

Crawfish Étouffée over Rice

Thursday

Smoked Brisket, Mashed Potatoes, Braised Greens

Friday

Beer-battered Catfish, Sweet Potato Fries, Cole Slaw

PO'BOYS & SANDWICHES

All Po'Boys and Sandwiches are served with French Fries

Po'Boys on French Bread

Lettuce, Tomato, Pickles, Mayonnaise

Options: Simmons Catfish 13, Shrimp 14, Oyster 16, Chicken 12

Redfish Burger **14**

White Cheddar, Napa Cabbage Slaw, Dill Pickle, Rémolade Sauce

Simmons Catfish Reuben **15**

Pastrami Spice, Sauerkraut, Swiss Cheese, Comeback Sauce

Crab Grilled Cheese **17**

Brioche, Gruyère, White Cheddar

SR Bacon Burger or Double Pattie Bacon Burger

Smoked American Cheese, Tomato Jam, Single **11** | Double **14**
Mayonnaise, Bibb Lettuce, Chow-chow Mustard

There may be a risk associated with consuming raw shellfish as in the case with other raw protein products. If you suffer chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

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

 Lighter Eatin'

MAIN COURSES

Redfish Acadian	23
<i>Blackened Redfish, Crawfish Étouffée Topping, Mashed Potatoes, Haricot Verts</i>	
Pan-seared Salmon	19
<i>Roasted Fingerling Potatoes, Garlic-wilted Spinach, Lemon Beurre Blanc</i>	
Parmesan-crusted Delacata Catfish	16
<i>Lemon Parmesan-crusted Simmons Delacata Catfish, Herb Delta Blues Rice, Lemon-charred Broccoli</i>	
Wood-roasted Snapper 	20
<i>Grilled Asparagus, Shaved Fennel Salad, Lemon, Olive Oil</i>	
Gulf Shrimp & Grits	16
<i>Charred Tomato Velouté, Tasso, Fennel</i>	
Shrimp Scampi on Linguine	15
<i>Gulf Shrimp, Lemon, Parmesan, San Marzano Tomatoes</i>	
Fried Seafood Platters	21
<i>Simmons Catfish, Shrimp, Oysters, French Fries, Hushpuppies</i>	
<i>Other Platter Options: Catfish 14, Shrimp 15, Oyster 16</i>	
6-oz Filet Mignon	28
<i>Marchand de Vin, Mashed Potatoes, Smothered Greens</i>	
Southern Vegetable Plate (Choose Four) 	15
<i>Creamed Spinach, Garlic-wilted Spinach, Haricot Verts, Lemon Charred Broccoli, Smothered Greens, Wood Oven Brussel Sprouts with Bacon, Field Peas, Mashed Potatoes, Roasted Fingerling Potatoes, Herb Delta Blues Rice Grits or Traditional Cheese Grits</i>	

SIDES

Creamed Spinach	7
Smothered Greens	5
Wood Oven Brussel Sprouts, Bacon	6
Mashed Potatoes	5
Hushpuppies	5
Stone-ground Cheese Grits	5