



The Kayak

Brunch Banquet Menu

\$25 Per Person. Does Not Include Tax and Gratuity.

Choice of Soup or Salad (CHOOSE ONE)

Creole Tomato Bisque

Scallion Oil, Herbs

R'evolution House Salad

Mixed greens, Tomato, Goat Cheese, Roasted Beets, Cane Syrup Vinaigrette

Choice of Entrée (CHOOSE ONE)

R'evolution Benedict

Poached Eggs, Sugar-cured Ham, Sweet Corn Biscuit, Sriracha Hollandaise

Gulf Shrimp and Grits

Charred Tomato Velouté, Tasso, Fennel

Slow Smoked Brisket

*20 Hour House Smoked Brisket, Cheddar Jalapeño Grits,
Braised Greens, BBQ Jus, Fried Onions*

Choice of Dessert (CHOOSE ONE)

Red Velvet Cheese Cake

Red Velvet Sponge, Creole Honey Whipped Cream Cheese

Lemon Icebox Pie

Lemon Curd, Swiss Meringue

SEAFOOD R'EVOLUTION
FOLSE • TRAMONTO • RIDGELAND



The Submarine

Brunch Banquet Menu

\$35 Per Person. Not Including Tax and Gratuity

Choice of Soup or Salad (CHOOSE ONE)

Seafood Gumbo

Gulf Seafood, Scallion Rice

Creole Tomato Bisque

Scallion Oil, Herbs

R'evolution House Salad

Mixed greens, Tomato, Goat Cheese, Roasted Beets, Cane Syrup Vinaigrette

R'evolution Wedge Salad

Blue Cheese, Smoked Bacon, Boiled Egg

Choice of Entrée (CHOOSE TWO)

R'evolution Benedict

Poached Eggs, Sugar-cured Ham, Sweet Corn Biscuit, Sriracha Hollandaise

Creole Crab Cake

Jumbo Lump Crabmeat, Poached Eggs, Asparagus, Hollandaise

Slow Smoked Brisket

*20 Hour House Smoked Brisket, Cheddar Jalapeño Grits,
Braised Greens, BBQ Jus, Fried Onions*

Gulf Shrimp and Grits

Charred Tomato Velouté, Tasso, Fennel



**Choice of Dessert
(CHOOSE ONE)**

Red Velvet Cheese Cake

Red Velvet Sponge, Creole Honey Whipped Cream Cheese

White Chocolate Bread Pudding Crème Brûlée

Salted Bourbon Caramel Sauce

Turbodog Stout Chocolate Cake

Mississippi Cold Drip Coffee Ice Cream

Lemon Icebox Pie

Lemon Curd, Swiss Meringue



The Yacht

Brunch Banquet Menu

\$50 Per Person. Not Including Tax and Gratuity.

Choice of Soup (CHOOSE ONE)

Seafood Gumbo

Gulf Seafood, Scallion Rice

Creole Tomato Bisque

Scallion Oil, Herbs

Choice of Salad (CHOOSE ONE)

R'evolution House Salad

Mixed greens, Tomato, Goat Cheese, Roasted Beets, Cane Syrup Vinaigrette

R'evolution Wedge Salad

Blue Cheese, Smoked Bacon, Boiled Egg

Choice of Entrée (CHOOSE TWO)

R'evolution Benedict

Poached Eggs, Sugar-cured Ham, Sweet Corn Biscuit, Sriracha Hollandaise

Creole Crab Cake

Jumbo Lump Crabmeat, Poached Eggs, Asparagus, Hollandaise

Blackened Redfish

Gulf Redfish, Sweet Potato-Andouille Hash, Lemon Beurre Blanc

Gulf Shrimp and Grits

Charred Tomato Velouté, Tasso, Fennel

Slow Smoked Brisket

*20 Hour House Smoked Brisket, Cheddar Jalapeño Grits,
Braised Greens, BBQ Jus, Fried Onions*



**Choice of Dessert
(CHOOSE ONE)**

Red Velvet Cheese Cake

Red Velvet Sponge, Creole Honey Whipped Cream Cheese

White Chocolate Bread Pudding Crème Brûlée

Salted Bourbon Caramel Sauce

Turbodog Stout Chocolate Cake

Mississippi Cold Drip Coffee Ice Cream

Lemon Icebox Pie

Lemon Curd, Swiss Meringue



The Catamaran

Dinner Banquet Menu

\$60 Per Person. Does Not Include Tax and Gratuity

Choice of Soup or Salad (CHOOSE ONE)

Seafood Gumbo

Gulf Seafood, Scallion Rice

Creole Tomato Bisque

Scallion Oil, Herbs

R'evolution House Salad

Mixed greens, Tomato, Goat Cheese, Roasted Beets, Cane Syrup Vinaigrette

R'evolution Wedge Salad

Blue Cheese, Smoked Bacon, Boiled Egg

Choice of Entrée (CHOOSE TWO)

Pan Seared Gulf Fish

*Chef's choice of Gulf Fish A la Plancha with Lemon Beurre Blanc,
Grilled Asparagus and Mashed Potatoes*

Herb-roasted Poulet Rouge Chicken

Herb Chicken Jus, Mashed Potatoes, Grilled Asparagus

Beef Tournedos

Marchand de Vin, Mashed Potatoes, Grilled Asparagus

Gulf Shrimp and Grits

Charred Tomato Velouté, Tasso, Fennel



**Choice of Dessert
(CHOOSE ONE)**

Red Velvet Cheese Cake

Red Velvet Sponge, Creole Honey Whipped Cream Cheese

White Chocolate Bread Pudding Crème Brûlée

Salted Bourbon Caramel Sauce

Turbodog Stout Chocolate Cake

Mississippi Cold Drip Coffee Ice Cream

Lemon Icebox Pie

Lemon Curd, Swiss Meringue



The Schooner

Dinner Banquet Menu

\$80 per person. Does Not Include Tax and Gratuity.

Choice of Soup

(CHOOSE ONE)

Seafood Gumbo

Gulf Seafood, Scallion Rice

Creole Tomato Bisque

Scallion Oil, Herbs

Choice of Salad

(CHOOSE ONE)

R'evolution House Salad

Mixed greens, Tomato, Goat Cheese, Roasted Beets, Cane Syrup Vinaigrette

R'evolution Wedge Salad

Blue Cheese, Smoked Bacon, Boiled Egg

Choice of Entrée

(CHOOSE TWO)

Pan Seared Gulf Fish

*Chef's choice of Gulf Fish a la Plancha
with Lemon Beurre Blanc, Grilled Asparagus and Mashed Potatoes*

Braised Boneless Short Ribs

Red Wine Sauce, Mashed Potatoes, Grilled Asparagus

Herb-roasted Poulet Rouge Chicken

Herb Chicken Jus, Mashed Potatoes, Grilled Asparagus

6-oz Petite Filet Mignon

Marchand de Vin, Mashed Potatoes, Grilled Asparagus

Gulf Shrimp and Grits

Charred Tomato Velouté, Tasso, Fennel

SEAFOOD R'EVOLUTION
FOLSE • TRAMONTO • RIDGELAND



**Choice of Dessert
(CHOOSE ONE)**

Red Velvet Cheese Cake

Red Velvet Sponge, Creole Honey Whipped Cream Cheese

White Chocolate Bread Pudding Crème Brûlée

Salted Bourbon Caramel Sauce

Lemon Icebox Pie

Lemon Curd, Swiss Meringue

Turbodog Stout Chocolate Cake

Mississippi Cold Drip Coffee Ice Cream



The Pirogue

Dinner Banquet Menu

\$90 per person. Does Not Include Tax and Gratuity.

Choice of Soup

(CHOOSE ONE)

Seafood Gumbo

Gulf Seafood, Scallion Rice

Creole Tomato Bisque

Scallion Oil, Herbs

Choice of Salad

(CHOOSE ONE)

R'evolution House Salad

Mixed greens, Tomato, Goat Cheese, Roasted Beets, Cane Syrup Vinaigrette

R'evolution Wedge Salad

Blue Cheese, Smoked Bacon, Boiled Egg

Choice of Entrée

(CHOOSE TWO)

Pan Seared Gulf Fish

*Chef's choice of Gulf Fish a la plancha
with Lemon Beurre Blanc, Grilled Asparagus and Mashed Potatoes*

Braised Boneless Short Ribs

Red Wine Sauce, Mashed Potatoes, Grilled Asparagus

Herb-roasted Poulet Rouge Chicken

Herb Chicken Jus, Mashed Potatoes, Grilled Asparagus

9-oz Petite Filet Mignon

Marchand de Vin, Mashed Potatoes, Grilled Asparagus

Gulf Shrimp and Grits

Charred Tomato Velouté, Tasso, Fennel

SEAFOOD R'EVOLUTION
FOLSE • TRAMONTO • RIDGELAND



**Choice of Dessert
(CHOOSE ONE)**

Red Velvet Cheese Cake

Red Velvet Sponge, Creole Honey Whipped Cream Cheese

White Chocolate Bread Pudding Crème Brûlée

Salted Bourbon Caramel Sauce

Lemon Icebox Pie

Lemon Curd, Swiss Meringue

Turbodog Stout Chocolate Cake

Mississippi Cold Drip Coffee Ice Cream



The Party Barge

Dinner Banquet Menu

\$95 per person. Does Not Include Tax and Gratuity.

Choice of Soup

(CHOOSE ONE)

Seafood Gumbo

Gulf Seafood, Scallion Rice

Creole Tomato Bisque

Scallion Oil, Herbs

Choice of Salad

(CHOOSE ONE)

R'evolution House Salad

Mixed greens, Tomato, Goat Cheese, Roasted Beets, Cane Syrup Vinaigrette

R'evolution Wedge Salad

Blue Cheese, Smoked Bacon, Boiled Egg

Choice of Fish

(CHOOSE ONE)

Redfish a la Plancha

with Lemon Beurre Blanc, Creole Herb Rice

Scottish Salmon a la Plancha

with Lemon Beurre Blanc, Creole Herb Rice



Choice of Entrée

(CHOOSE ONE)

Braised Boneless Short Ribs

Red Wine Sauce, Mashed Potatoes, Grilled Asparagus

Herb-roasted Poulet Rouge Chicken

Herb Chicken Jus, Mashed Potatoes, Grilled Asparagus

6-oz Petite Filet Mignon

Marchand de Vin, Mashed Potatoes, Grilled Asparagus

Gulf Shrimp and Grits

Charred Tomato Velouté, Tasso, Fennel

Choice of Dessert

(CHOOSE ONE)

Red Velvet Cheese Cake

Red Velvet Sponge, Creole Honey Whipped Cream Cheese

White Chocolate Bread Pudding Crème Brûlée

Salted Bourbon Caramel Sauce

Lemon Icebox Pie

Lemon Curd, Swiss Meringue

Turbodog Stout Chocolate

Mississippi Cold Drip Coffee Ice Cream