



## SMALL PLATES

### SKILLET CORNBREAD

COOKED TO ORDER IN A CAST IRON SKILLET,  
LEWIS ROAD WHIPPED CHIPOTLE BUTTER E D G

\$14.50

### FIRED CALAMARI

CRISPY SWEET & SPICY CALAMARI, SERVED WITH CITRUS AIOLI E D G

\$20.00

### MAC&CHEESE

THREE CHEESES, MANCHEGO PANKO CRUMB AND CRISPY BACON E M G D

\$15.00

### CEVICHE

RAW MARKET FISH , COCONUT CREAM, CUCUMBER, PINEAPPLE ,  
GREEN APPLE WHIT SLICED BAGUETTE E G P

\$25.00

### GUACAMOLE(V)

CRUSHED AVO, TOMATO PICO DE GALLO,  
JALAPENO SERVED WITH HOUSE MADE CORN CHIPS

\$16.00

### BLACKENED PRAWNS

JUMBO PRAWNS, MANGO CHUTNEY, CHIPOTLE AIOLI E M

\$20.00

### GREEN GODDESS SALAD

MESCLUN SALAD, SPINACH, PEA SHOOTS, CUCUMBER,  
GREEN APPLE, PUMKIN SEEDS, GREEN GODDESS DRESSING E D

\$16.00

ADD GRILLED OR BLACKENED PRAWNS \$10.00 CHICKEN \$8.00

### 12-HOUR BOURBON BEEF RIBS

GRASS-FED BEEF BRAISED IN AMERICAN BOURBON, COOKED TILL  
FALLING OFF THE BONE, MESCLUN AND PICKLES E D G P

\$26.00

### OYSTER

FRESH MARKET OYSTER SERVED WITH RED WINE VINEGAR  
CHOPED SHALLOTS E D G P

6 FOR \$30 12 FOR \$58

## Sides

### HAND CUT CHIPS & AIOLI E

\$10.50

### SEASONAL VEGETABLE

STIR FRY WITH CHOPED GARLIC

E D G M P

\$18.00

### MISS CLAWDY'S SLAW E D

\$9.50

### MAQUE CHOUX

A NATIVE AMERICAN DISH  
ADAPTED TO THE CAJUN  
KITCHEN CORN,  
COURGETTE, BACON, TOMATO

D M

\$13.00

### ONION RINGS

DEEP FRY SERVED  
WITH CHIPOTLE AIOLI

M P

\$9.50



## SIGNATURE

### MISS CLAWDY FAMOUS FRIED CHICKEN

BONELESS THIGH MARINATED IN BUTTERMILK & OUR SPECIAL  
JERK SEASONING SERVED WITH CHIPOTLE AIOLI E D G M

5 PIECES \$25.00

### MISS CLAWDY FINGER-LICKING BBQ PORK RIBS (FULL/HALF)

5 HOURS BRAISED SPARE RIBS GLAZED WITH SIGNATURE BBQ SAUCE,  
SERVED WITH SLAW AND HAND-CUT CHIPS E D M

FULL \$51 HALF \$32

### SUMMER PLATTER

CHICKEN LIVER PATE, BABY CORIANDER, PEAR&FIG  
CHNTHEY, SLICED BAGUETTE E P

\$28

ADD GUACAMOLE \$8

## LARGE PLATES

### LAMB LOIN

ROMESCO SAUCE, SEASONAL VEGETABLE, RED WINE JUS G P

\$36.00

### SOUTHERN POUTINE

HAND CUT CHIPS, BBQ PULLED PORK, RICH BOURBON GRAVY,  
CHEESE SAUCE, PARMESAN, TOMATO D M G

\$28.50

### JAMAICAN JERK CHICKEN

CHICKEN SUPREME MARINATED  
IN A MIX OF 20 HERBS AND SPICES, MAQUE CHOUX D M G

\$29.50

### JAMBALAYA

CAJUN CLASSIC CHICKEN, ANDOUILLE SAUSAGE,  
SOFT SHELL CRAB , PRAWNS, LONG GRAIN RICE, HOLY TRINITY,  
SPICED TOMATO SAUCE D M

\$32.00

### MARKET FISH

PAN FRY SERVED WITH SEASONAL VEGETABLE,  
ROAST BABY POTATO, YUZU HOLLANDAISE G P

Market Price



## Tacos 2PCS

### BBQ PULLED PORK

BRAISED PORK, MISS CLAWDY'S BBQ SAUCE,  
PINEAPPLE SALSA, CORIANDER SLAW E D G M

\$18.00

GLUTEN FREE TACO AVAILABLE

### BOURBON STREET MUSHROOM

MARINATED AND GRILLED PORTOBELLO MUSHROOMS,  
PICKLED RED ONION, BLACK GARLIC AIOLI E D G

\$18.00

### BAJA

CRAFT BEER BAT TERED MARKET FISH,  
CORIANDER SLAW, CHIPOTLE AIOLI E D G M

Market Price

### FRIED CHICKEN

JERK SEASONING FRIED CHICKEN, PINEAPPLE SALSA,  
CORIANDER SLAW, CHIPOTLE AIOLI E D G M

\$18.00

## Desserts

### KEY LIME PIE

KEY LIME CUSTARD BAKED IN A GRAHAM CRACKER CRUST.  
TOPPED WITH WHIPPED CREAM E D G

\$17.00

### NEW YORK CHEESECAKE

BAKED CHEESECAKE SERVED WITH CRYSTAL SEASONAL FRUIT  
AND FRUIT PURÉE E D G

\$17.00

### CHEF 'S TREAT

PLEASE ASK OUR FRIENDLY TEAM FOR TODAY 'S OPTION

\$16.00

OUR MENU IS DESIGNED TO BE SHARED BY THE TABLE  
PLEASE CHAT TO OUR STAFF ABOUT THE DISHES  
THAT COMPLEMENT EACH OTHER BEST

OUR CHICKEN , BEEF AND PORK IS LOCAL AND FREE RANGE  
FISH IS SUSTAINABLY CAUGHT.

CONTAINS: EGGS E DAIRY D GLUTEN G MEAT M PEANUTS P