



## PRESHOW 3 COURSE MENU

5pm - 7pm - \$38 per person\*

### 1<sup>ST</sup> COURSE

(choice of one)

#### HEARTS OF ROMAINE

focaccia crouton, parmesan, caesar dressing

#### CRAB & SWEET CORN CHOWDER

lump crab, bell peppers, scallions

#### GLAZED PORK BELLY

pickled cucumber, cilantro, hoisin BBQ,  
steamed bun

#### EMERIL'S BBQ SHRIMP

cheddar grits, chives, biscuit

#### SEAFOOD TACO

fish du jour, cabbage-slaw, avocado,  
lime, cilantro, flour tortilla

### 2<sup>ND</sup> COURSE

(choice of one)

#### SEAFOOD BOUILLABAISSE

rich andouille sausage broth, mussels,  
shrimp, fish, fingerling potato

#### GRILLED MEDALLIONS OF BEEF TENDERLOIN

chimichurri marinade, potato,  
vegetable, red wine sauce

#### BEER BATTERED FISH AND CHIPS

lemon, fries, house made tartar sauce

#### SPICE CRUSTED ATLANTIC SALMON ETOUFFEE

andouille, tomato, tasso ham, rice

#### CRISP BUTTERMILK CHICKEN

creamed corn, whipped potatoes,  
maple-pepper sauce

### DESSERTS

(choice of one)

#### SALTED CARAMEL CHEESECAKE

rum-caramel sauce, berries

#### HOUSE MADE BEIGNETS

apple butter, rum sauce, powder sugar

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.  
Please alert your server of any allergies or medical conditions.

\*Not inclusive of tax and gratuity