

## Appetizers

### **FRIED GREEN TOMATOES** 10

Flash fried green tomatoes topped with sautéed crawfish tails and hollandaise

### **FRIED CRAB CLAWS** 13

Fresh Gulf crab claws lightly fried and served with our signature rémoulade sauce

### **NEW ORLEANS BARBEQUE SHRIMP** 13

Jumbo shrimp sautéed in a spicy garlic butter sauce served with Creole grilled french bread

### **DUO SHRIMP COCKTAIL** 12

Chilled jumbo shrimp served with spicy shrimp salad and cocktail sauce

### **CRAB CAKES** 10

Biloxi Blue crab cakes pan-fried golden brown, served with Bayou sauce

### **DUCK AND BUTTERNUT SQUASH RAVIOLI** 10

Slow roasted duck and butternut squash in handmade raviolis rested in champagne butter sauce with white truffle oil and spiced pecans

### **SHORT RIBS** 10

Slow braised short ribs with balsamic barbeque bordelaise sauce topped with caramelized shallots

### **CALAMARI** 9

Fried calamari tossed in sweet and spicy aioli served with roasted peppers and balsamic glaze

## Soups

### **SOUP OF THE DAY** 6

### **BAKED FRENCH ONION** 6

Slow roasted three onion soup with sherry topped with Gruyère cheese

### **CRAWFISH AND CORN BISQUE** 8

Rich creamy bisque with fresh crawfish and roasted corn

## Salads

### **CQ SALAD** 7

Frisee and arugula with English cucumbers, marinated cipollini onions, cherry tomatoes, diced apples and spice roasted walnuts

### **CAESAR SALAD** 7

Fresh cut romaine hearts in house made Caesar dressing, shredded parmesan cheese, croutons, anchovies and roasted garlic

### **BEEF STEAK TOMATO** 8

Marinated sliced beef steak tomatoes drizzled with balsamic vinaigrette and roasted garlic oil topped with garlic herb cheese

### **DRESSINGS**

*Honey Basil Vinaigrette, Balsamic Vinaigrette, Jalapeno Ranch, Blue Cheese, Ranch, Thousand Island*

## Steaks

*All items served with a side*

### **RIBEYE** 32

14oz premium cut Delmonico cooked to desired temperature, drizzled with herb steak butter

### **FILET MIGNON** 35

8oz center cut filet cooked to desired temperature, drizzled with herb steak butter

### **NEW YORK STRIP** 40

14oz thick cut 28 day dry aged New York strip cooked to desired temperature, drizzled with herb steak butter

## Seafood

*All items served with a side  
unless already paired*

### **SESAME YELLOW FIN TUNA** 26

Pan seared sesame crusted tuna over braised leeks topped with sherry soy sauce accompanied by wasabi crème fraîche and sambal

### **CHILEAN SEA BASS** 26

Pan seared over sautéed squash and zucchini topped with tangy cucumber chutney

### **NEW ORLEANS RED DRUM** 30

Blackened red fish with cauliflower mashed potatoes served with jumbo shrimp and spicy New Orleans butter sauce

### **STUFFED FLOUNDER** 28

Stuffed with crab meat and broiled, served with meunière sauce

### **GRILLED GROUPER PICCATA** 32

Grilled black grouper served over sun dried tomato and herb fettuccini topped with jumbo lump crab in piccata sauce

### **MISSISSIPPI SEAFOOD PLATTER** 28

Combination of fish filets, soft shell crab, scallops, shrimp, oysters and crab claws

### **GULF OF MEXICO SHRIMP PLATTER** 22

Jumbo shrimp prepared blackened, grilled, broiled or fried

### **KING SCALLOPS** 32

Pan seared Maine scallops with Alaskan king crab, fresh tarragon butter sauce, roasted fennel and lemon herb risotto

### **MAINE LOBSTER TAILS** *Market*

Twin 8oz lobster tails served with hot drawn butter

### **ALASKAN KING CRAB LEGS** *Market*

Seasoned and served with hot drawn butter

## House Specialties

### **FILET PORTOBELLO** 42

8oz filet on a grilled portobello mushroom filled with pesto and a mélange of mushrooms, topped with Pecorino Ginepro cheese accompanied with sweet cabernet sauce

### **PORK OSSO BUCCO** 34

Slow braised pork shoulder with port demi glaze, creamy herb polenta and roasted poblano chili chutney

### **CQ LAMB** 32

Grilled Colorado lamb racks with apricot glazed charred onion, Boursin cheese, Jonagold apples and roasted pine nut risotto

### **EGGPLANT PONTCHARTRAIN** 21

Fried crispy eggplant topped with shrimp, crawfish and lump crab in spicy Pontchartrain sauce

### **VOODOO PASTA** 26

Royal red shrimp, scallops and roasted artichoke hearts tossed in our special spicy cream sauce with linguini

## Vegetables and Sides

### **BAKED POTATO** 5

### **GARLIC MASHED POTATOES** 5

### **STEAMED BROCCOLI** 5

### **SAUTÉED ASPARAGUS** 6

### **CREAMED SPINACH** 6

### **CORN AU GRATIN** 6

### **TRUFFLE FRENCH FRIES** 6

### **MUSHROOM MÉLANGE** 7