

## STARTERS

### FRIED EGGPLANT MARINARA

golden fried eggplant medallions topped with house made marinara and shredded parmesan cheese ~11

**Pairs well with Tower 15 The Swell**

### COCHON AU TROIS

triple cooked pork belly with a sweet Guinness beer aspic and caramelized Bok Choy ~14

### BLACKENED GULF SHRIMP

blackened and grilled gulf shrimp served with hollandaise sauce for dipping ~14

### FRIED GREEN TOMATOES

hand-breaded golden fried, topped with sauteed jumbo lump crab meat ~21

### BLOODY MARY SHRIMP COCKTAIL

chilled large gulf shrimp with a spicy bloody mary cocktail sauce ~15

### CHICKEN, DUCK & ANDOUILLE GUMBO ~9

traditionally made gumbo, rich and hearty served with creole rice and grilled Andouille sausage

### LOBSTER BISQUE ~8

blended lobster based tomato and cream soup with fresh herbs

### STEAKHOUSE WEDGE

crisp wedge of iceberg lettuce, red onions, crumbled bacon and fresh tomatoes with your choice of dressing ~7

### SPINACH SALAD

tender spinach tossed in a warm vinaigrette topped with crumbled bacon, diced egg, and red onion ~8

### CLASSIC CAESAR SALAD

crisp hearts of romaine tossed in our housemade caesar dressing topped with croutons and parmesan cheese ~8

### TOMATO DU CHEVRÉ

Mixed baby greens, fresh heirloom tomatoes, chevré goat cheese, aromatic organic basil and tied together with Lb's house made balsamic vinaigrette ~9

### SIGNATURE CRAB CAKES

three of our famous lump crab cakes served with a side of rémoulade sauce ~17

### FRIED CRAB CLAWS

hand battered, crispy fried crab claws with cocktail sauce ~16

### CRAB STUFFED MUSHROOMS

crab stuffed baby portabella mushrooms topped with Ponchartrain sauce ~13

### CRAB COCKTAIL

jumbo lump crab meat with a spicy bloody mary cocktail sauce ~16

### FRIED ARTICHOKE HEARTS

crispy fried artichoke hearts served over a bed of fried onion straws with a side honey mustard ~10

### BRAISED BEEF SHORT RIB

beef short ribs braised in fresh herbs and red Wine served atop Lb's parmesan and wild mushroom risotto ~18

## SOUPS

## ENTREES

### CHICKEN MARSALA

boneless chicken breast, pan sautéed with mushroom and sweet Marsala wine served with Lb's garlic mashed potatoes ~22

### TCHOUPITOULAS CHICKEN

deep fried 8oz chicken breast on a bed of creole rice topped with New Orleans style shrimp etouffee served with steamed broccolini ~23

### CREOLE CHICKEN

blackened 8oz chicken breast on a bed of Lb's chicken and sausage jambalaya with a tomato based creole sauce served with sautéed vegetable of the day ~20

### BONELESS PORK CHOP

12oz center cut pork chop grilled to perfection and topped with a Granny Smith apple and dried cranberry mirepoux served with Lb's garlic mashed potatoes and steamed broccolini ~28

### EGGPLANT PARMESAN

panko crusted eggplant medallions cooked golden brown and layered with house made marinara and parmesan cheese. Served with your choice of penne regatta or linguini ~23

## SALADS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

FROM THE GRILL

**FILET MIGNON** ~31  
the most lean and tender of the steaks

**NEW YORK STRIP** ~30  
the fat strip along the edge gives this steak great flavor while keeping it lean

**DELMONICO RIB EYE** ~33  
marbling makes this rib eye tender and flavorful

**PORTERHOUSE** ~52  
32oz bone-in, best of two worlds  
filet and strip

STEAK TOPPERS

**Shrimp or Crawfish Creole Sauce**~6  
Seasoned tomato based with shrimp or crawfish

**Ponchartrain Sauce**~6  
Creole cream with crawfish, shrimp, crab

**Bienville** ~8  
sautéed jumbo lump crab meat

**Crumbled Blue Cheese**~4  
toasted blue cheese

**Crescent City** ~8  
sautéed shrimp and lump crab meat

**Shrimp Etouffee** ~6

**Mushroom Ragout** ~6  
sautéed wild mushrooms

SEAFOOD SELECTIONS

**SALMON PONTCHARTRAIN**  
crab stuffed salmon filet smothered in creamy ponchartrain sauce served with choice of potato ~23

**GRILLED MAHI MAHI**  
gulf caught mahi mahi smothered in sautéed shrimp and a creamy hollandaise sauce served with choice of potato ~21

**FRESH SNAPPER**  
fresh gulf caught snapper served any style with choice of potato ~25

**STUFFED FLOUNDER**  
fresh gulf caught flounder filet broiled with seasoned seafood stuffing served with choice of potato ~26

**SHRIMP & GRITS**  
fresh gulf caught shrimp with fried grits smothered in a butter & white wine sauce ~19

**GULF SHRIMP**  
hand battered and fried gulf caught shrimp served with seasoned steakhouse fries and hush puppies ~19

SEAFOOD PASTA

choice of pasta tossed in a rich cream sauce with crab, shrimp and crawfish ~24

CRAB CAKE PASTA

Lb's signature jumbo lump crab cakes served over linguine tossed in a creamy garlic parmesan sauce ~26

BROILED LOBSTER TAIL

16oz warm water lobster tail, broiled to perfection served with fresh lemon and drawn butter  
One tail ~MKT Two tails ~MKT

ALASKAN KING CRAB LEG

Steamed to perfection and served with fresh lemon and drawn butter  
1.5 pounds ~MKT 3 pounds ~MKT

SUNSET SPECIAL

16oz warm water lobster tail, 1 Alaskan King Crab Leg & 6 jumbo shrimp scampi ~MKT

SIDES

**Garlic Mashed Potatoes**  
smashed red skin potatoes ~6

**Sweet Potato Soufflé**  
topped with candied pecans ~6

**Wild Mushroom & Parmesan Risotto**  
wild mushrooms and risotto ~7

**Lobster Mac & Cheese**  
lobster, three cheeses, penne ~8

**Grilled Jumbo Asparagus**  
served with hollandaise sauce ~6

**Loaded Baked Potato**  
cheddar, bacon bits, sour cream, butter & chives ~7

**Jambalaya**  
seasoned rice with chicken and sausage ~6

**Seasonal Vegetables**  
sautéed mixed vegetables ~5

**Steak Fries**  
side of large steak fries ~5

Split Plates ~ 3

Baked Potato Substitution ~ 1

Substitutions ~ 3