APPETIZERS

LOBSTER SPRING ROLL

BOK CHOY, LOBSTER, CILANTRO 18

JUMBO LUMP CRAB CAKE

GROUND MUSTARD, CRAB RAVIGOTE 16

LIVER & ONIONS

SEARED FOIE GRAS, PICKLED ONIONS, FOIE GRAS CROUTON 16

PORK RIBS

MEMPHIS RUB, KOREAN BARBEQUE SAUCE 14

"STEAK AND EGG"

TARTAR OF ANGUS BEEF, FRESH YARD EGG 13

BERKSHIRE PORK BELLY

STEWED COLLARD GREENS, PARSNIP PUREE, STEEN'S CANE SYRUP 14

WOOD GRILLED BBQ SHRIMP

LOBSTER DUMPLINGS, RUSTIC STONE FOCACCIA BREADSTICK 15

THE SEAFOOD TOWER

KING CRAB, SNOW CRAB, BLUE CRAB, CEVICHE, OYSTERS, GULF SHRIMP, MAINE LOBSTER, RAVIGOTE, MIGNONETTE, COCKTAIL SAUCE 24 PER PERSON MINIMUM OF TWO GUESTS

GULF OYSTERS

ROCKEFELLER PERNOD, WILTED SPINACH, RICOTTA SALATA 15

THE "18" BOARD

CHEF TROY'S PERSONAL SELECTION OF OUR HOUSE MADE CURED AND SMOKED CHARCUTERIE, AGED CHEESES AND SEASONAL ACCOUTREMENTS

SMALL BOARD 25 LARGE BOARD 45

SOUPS

GUMBO

CHEF'S CHOICE PREPARED DAILY 9

SEAFOOD BISQUE

MASCARPONE CHEESE, SOFT HERBS 11

FIVE ONION

PAIN PERDU CROUTON, SWISS CHEESE GRATIN 8

SALADS

CAESAR

HEARTS OF ROMAINE, SHAVED ASIAGO CROUTONS, ANCHOVIE 9

SPINACH

MOLASSES, RICOTTA SALATA, SMOKED PECANS 9

TOMATO AND MOZZARELLA

HEIRLOOM TOMATO, FRESH MOZZARELLA, FRIED PICKLES 9

BLT ICEBERG WEDGE

CREOLE TOMATO, HOUSE-CURED BACON, BLUE CHEESE 9

"18" MARKET SALAD

OUR SIGNATURE SALAD COMPOSED OF FRESH LOCAL AND SEASONAL INGREDIENTS WITH OUR HOT MASH DRESSING 9

SPECIALTIES

CHAPPAPEELA FARMS DUCK BREAST

ABITA ROOT BEER REDUCTION, CARROT PUREE, COVEY RISE HARICOT VERT 32

TROUT AMANDINE

JUMBO LUMP CRAB, WILTED SPINACH, FINGERLING POTATOES, HOLLANDAISE FOAM 35

CRISPY SKINNED ATLANTIC SALMON

WASABI POTATO, SEARED BOK CHOY, SNAP PEAS, FENNEL 31

GULF POMPANO

ARTICHOKE SALAD, OLIVES, CITRUS GASTRIQUE 33

SHRIMP AND GRITS

GULF SHRIMP, CRACKLIN, SMOKED GOUDA GRITS, HEIRLOOM TOMATOES 31

PARMESAN SEA SCALLOPS

SEMOLINA PANCAKE, ORZO "RISOTTO", CARROT CARAMEL 35

ROASTED FREE RANGE CHICKEN

ANDOUILLE, SPINACH, SWEET POTATO GNOCCHI 28

PANKO CRUSTED MAHI

LOCAL CABBAGE, ANDOUILLE, CONFIT FINGERLING POTATOES 32

SIGNATURE "18" STEAK

OUR USDA PRIME STEAKS ARE HAND CUT AND AGED 45 DAYS. ALL STEAKS ARE SEASONED WITH OUR SIGNATURE "18" RUB AND WOOD GRILLED WITH A HARDWOOD BLEND OF MESQUITE, HICKORY AND PECAN.

FILET MIGNON WAGYU FLAT IRON **COWBOY RIB EYE**

7oz 35 10oz 42 12 OZ 29 20oz 46

NEW YORK STRIP BONELESS CENTER CUT PORTERHOUSE FOR TWO

16 OZ 46 40 OZ. 79 **RIB EYE**

"18" WORCESTERSHIRE SAUCE

STEAK ENHANCERS SIGNATURE PAIRINGS

BLEU CHEESE CRUST JUMBO LUMP CRAB MEAT **PEPPERCORN** 10 **HOLLANDAISE** FOIE GRAS BUTTER BBQ SHRIMP (3) 9 KING CRAB LEGS 1/2 LB **BEARNAISE** HERB BUTTER 24 HORSERADISH CREAM N.O. BBQ SAUCE **7 OZ LOBSTER TAIL** 24 FOIE GRAS

12

SIDES

16 OZ 42

MARKET VEGETABLES CREAMED SPINACH FOREST MUSHROOMS

CHEF'S SELECTION OF FRESH SLAB BACON, EGG, PARMESAN SHALLOTS, FRESH HERBS, KLEINPETER

SEASONAL VEGETABLES 9 CHEESE 9 **BUTTER** 9

ASPARAGUS MAQUE CHOUX MACARONI AND CHEESE

SWEET CORN, BELL PEPPERS, ONION 8 SEA SALT, EXTRA VIRGIN OLIVE OIL 8 TASSO HAM, FONTINA CROUTON 9

POTATOES

DUCK FAT FRIES BUTTERMILK MASHED LYONNAISE

HAND CUT POTATOES, JALAPENO KLEINPETER CREAM, GARLIC, FINGERLING POTATOES, BERKSHIRE

MAYONNAISE 8 **BUTTER 8** BACON, FRESH HERBS 8

SWEET POTATO GRATIN THE LOADED "18" **GNOCCHI**

CONFIT POTATO, FONTINA, HOUSE CRÈME FRAICHE, SHARP CHEDDAR, BROWN BUTTER, FRESH SAGE, MAPLE

GROWN HERBS 9 TASSO LARDONS, BUTTER 8 SYRUP 9

TROY DEANO: CHEF DE CUISINE

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. PARTIES OF SIX OR MORE ARE SUBJECT TO 20% GRATUITY.