OUT TO LUNCH

Price of entrée includes your choice of a starter

STARTER

Mr. B's Luncheon Salad • Royal Street Salad

Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional | 1.5

ENTREES

Buster Crabs

A duo of sautéed buster crabs served over a fried green tomato, shaved tasso, Crystal butter sauce | 23

Oven Roasted Shrimp

A trio of jumbo oven roasted Gulf shrimp sauced with roasted red pepper butter & served with a pan seared Anson Mills yellow stone ground grit cake with goat cheese & chives, topped with roasted pepper & herb relish | 23

Pecan Crusted Drum

Pan sautéed pecan crusted fillet of drum served with haricots vert & brown butter, garnished with toasted pecans | 25

Red Beans & Rice (*Mondays*)

Creamy red beans & a wood grilled boneless pork loin with fluffy white rice & cornbread | 17

Skip's Fried Chicken & Mac (*Tuesdays*)

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac & cheese, with mustard & collard greens | 23

COCKTAIL SPECIALS

1.5 Bloody Marys & Martinis available with the purchase of entrée

Bloody Mary

Mr. B's signature recipe | 1.5 (*weekdays*)

Martini

Served straight up or on the rocks | 1.5 (*weekdays*)

Blood Orange Margarita

A traditional margarita infused with blood orange puree | 8

Mr. B's Orange Julius

Orange vodka, vanilla, & orange juice blended with creamy soft vanilla ice cream | 9.5

Pear Cosmopolitan

Grey Goose La Poire vodka, triple sec, cranberry juice, & lime | 10

Vodka Lemonade

Refreshing lemonade spiked with vodka | 7.5

Salty Dog

A favorite of CBD | Ruby red grapefruit juice & vodka in a salted rim glass | 8.5

Brandy Milk Punch

Brandy, vanilla, and creamy soft ice cream, garnished with nutmeg | 9

APPETIZERS

Catfish Fingers

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce | 8

Eggplant Sticks

Crispy fried panéed eggplant served with Creole mustard dipping sauce | 7.5

Fried Oysters

Six plump Louisiana Gulf oysters deep fried topped with jalapeño tartar sauce | 13

Duck Springrolls

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese | served with sweet ginger-garlic dipping sauce | 15

Coconut Beer Shrimp

Three Louisiana Gulf shrimp rolled in beer & coconut batter & deep fried served with Creole marmalade | 9.75

Jumbo Lump Crabcake

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 17

SOUPS & SALADS

Gumbo Ya Ya

A rich country style gumbo made with chicken & Andouille sausage | 8.5

Seafood Gumbo

A classic New Orleans gumbo with Gulf shrimp, oysters, & okra | 8.75

Mr. B's Luncheon Salad

Baby greens, spiced pecans, grated Grana Padano & grape tomatoes tossed with an herb vinaigrette | 7.75

Royal Street Salad

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon & fresh herb market vinaigrette | 8.25

Baby Iceberg Salad

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon & Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

ENTREES

Grilled Fish of the Day

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, & lemon butter sauce | 22

Shrimp & Angel Hair Pasta

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic & herb rich butter sauce | 18.5

Rosemary Chicken

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta & natural reduction sauce enhanced with fresh rosemary | 18

Veal Milanese

A panéed veal medallion topped with baby arugula & grape tomatoes tossed in lemon & rice wine vinegar garnished with shaved Grana Padano cheese | 22

The Bistro Burger

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & a tomato slice on a freshly baked onion bun | served with pommes frites | 18

Pasta Jambalaya

Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine in a rich buttery sauce | 18

Creole Catfish

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

Mr. B's Barbequed Shrimp

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce & French bread for dipping | 21

DESSERTS

Crème Brûlée

Rich, creamy custard with a caramelized sugar topping garnished with fresh blueberries | 8

Profiteroles & Chocolate Sauce

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

Bread Pudding

A Brennan family recipe rich in eggs, cream &butter, served warm with Irish whiskey sauce | 7

Ice Cream of the Day | 6

Chocolate Molten Cup Cake

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 8.5

Hot Buttered Pecan Pie

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

Lemon Ice Box Pie

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

Sorbet of the Day | 6.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef