

OUT TO LUNCH

Price of entrée includes your choice of a starter

Starters

MR. B'S LUNCHEON SALAD • ROYAL STREET SALAD
Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional | 1.5

Entrées

FRIED OYSTERS & PASTA

Sautéed sweet onions tossed with Pernod cream & fusilli pasta sprinkled with Pecorino Romano cheese & sundried tomato pesto, surrounded by crispy fried Gulf oysters | 23

GRILLED CHICKEN SANDWICH

Wood grilled chicken breast topped with shaved pit ham, fresh basil & mozzarella, on a freshly baked brioche bun with Bibb lettuce, red onion & a tomato slice, served with house made garlic chips | 23

FRIED BUSTER CRABS

A duo of deep fried buster crabs over a bed of oven roasted local yellow squash & garlic wilted spinach, topped with roasted red pepper butter | 23

RED BEANS & RICE (Mondays)

A New Orleans tradition offered on Mondays ~ Creamy red beans & a wood grilled boneless pork chop 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

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

GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 14

JUMBO LUMP CRABCAKE

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

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, & lemon butter sauce | 23

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

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

Dessert

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

Cocktail Specials

1.5 Bloody Marys & Martinis available with the purchase of entrée

BLOODY MARY

Mr. B's signature recipe | 1.5

MARTINI

Served straight up or on the rocks | 1.5

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 C.B.D., 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

ROSÉ BOUQUET

Featured for the month of October in observance of Breast Cancer Awareness ~ Lillet rosé, gin & ruby red grapefruit juice | 10

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

POTATO & LEEK SOUP

A creamy puree of Idaho potatoes & delicate leeks | 8

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

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

BACON WRAPPED SHRIMP & GRITS

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef