

Starters

- DUCK SPRING ROLLS** Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 18
- CRISPY FRIED OYSTERS** Six flash fried Gulf oysters, jalapeño tartar sauce / 24
- EGGPLANT STICKS** Panéed eggplant sprinkled with Pecorino Romano cheese, Creole mustard dipping sauce / 9
- GRILLED SHRIMP** A trio of grilled shrimp surrounded by wood grilled ciabatta bread with ricotta & mascarpone cheeses topped with roasted pepper relish / 14
- JUMBO LUMP CRAB CAKE** Classic ravigote sauce, petit green salad / 27
- GUMBO YA YA** A rich country style gumbo made with chicken & Andouille sausage / 10.5
- SEAFOOD GUMBO** A classic New Orleans gumbo with Gulf shrimp, crabmeat, okra / 12
- BISTRO SALAD** Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 10.5
- BABY ICEBERG SALAD** Red onions, tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette / 10.75
- ROYAL STREET SALAD** Whole leaf baby Romaine lettuce, bleu cheese, bacon & fresh herb vinaigrette / 10.75

Entrees

- BARBEQUED SHRIMP** Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread to dip / 34
- PASTA JAMBALAYA** Gulf shrimp, Andouille sausage, roasted duck & chicken, spinach fettuccine, in a rich buttery sauce / 26
- ROASTED ROSEMARY CHICKEN** All natural chicken breast, carrots, orzo pasta, natural reduction enhanced with fresh rosemary / 24
- FILET MIGNON** Wood grilled 6-ounce filet mignon, braised Spring onions, garlic potato rounds & brown butter / 38
- VEAL MILANESE** Panéed veal topped with lightly dressed baby arugula & heirloom tomatoes, Parmigiano-Reggiano cheese / 24
- WOOD GRILLED FISH** With pecan popcorn rice & vegetables Lemon Butter Sauce or Meuniere Sauce / 28
- AVOCADO B.L.T.** Sliced avocado, Applewood smoked bacon, hydro Bibb lettuce & Creole tomatoes on freshly baked toasted bread, with a lightly dressed petit salad / 23
- JUMBO LUMP CRAB & CREOLE TOMATO SALAD** Sliced Creole tomatoes, English cucumbers surrounding hydro watercress with basil pesto, topped with jumbo lump crabmeat, drizzled with Meyer lemon oil / 30
- CRAWFISH & PENNE** Louisiana crawfish tails sautéed with sweet onions, a chiffonade of spinach, San Marzano tomatoes with penne pasta in light thyme infused cream / 26
- THE BISTRO BURGER** Wood grilled burger of brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, brioche bun, pommes frites / 18.5
- SHRIMP & GRITS** Bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 33

Desserts

- CHOCOLATE SALTED CARAMEL CAKE** Dark chocolate cake with caramel glaze & Maldon sea salt / 12
- BREAD PUDDING** Served warm with Irish whiskey sauce / 8
- PECAN PIE** Over a drizzle of creamy caramel, vanilla ice cream / 10
- PROFITEROLES & CHOCOLATE SAUCE** Vanilla ice cream filled cream puffs, chocolate sauce / 11
- LEMON ICE BOX PIE** Graham cracker crust, freshly whipped cream, raspberry sauce, candied lemon / 9
- CARAMEL CUP CUSTARD** Classic New Orleans dessert, creamy sweetened milk custard, garnished with strawberries / 9
- WHITE CHOCOLATE BROWNIE** A warm white chocolate brownie with vanilla ice cream & chocolate sauce / 11

Mr. B's Cocktails



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Bourbon, St. Germain, satsuma rum, lemon, served up in a rock glass / 12

BLOOD ORANGE MARGARITA

Margarita infused with blood orange puree / 12

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord / 12

MR. B'S ORANGE JULIUS

Orange vodka, vanilla, orange juice, creamy soft vanilla ice cream / 12

PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry & lime / 12

PIMM'S CUP

Pimm's No.1, ginger ale, lemon & lime sour / 11

SALTY DOG

Ruby red grapefruit juice, vodka, salted rim / 9

BRANDY MILK PUNCH

Brandy, vanilla, soft ice cream, nutmeg / 12

Wines By the Glass

SPARKLES

Chandon California Brut / 12

Mumm Napa Brut Premier / 15

Schramsberg "Mirabelle" Brut Rosé / 17

WHITES

St. Francis Chardonnay / 12

Hartford Court Chardonnay / 14

Sonoma-Cutrer Chardonnay / 14

Fess Parker Riesling / 8

Matanzas Creek Sauvignon Blanc / 10

Morgan Sauvignon Blanc / 14

Foris Moscato / 9

Seaglass Pinot Grigio / 9

ROSÉ

Willamette Valley Vyds., Pinot Noir Rosé / 11

Bravium Rosé of Pinot Noir / 16

REDS

Broadside Cabernet Sauvignon / 10

Decoy Cabernet Sauvignon / 14

Joseph Carr Cabernet Sauvignon / 14

Alexander Valley Merlot / 12

Duckhorn Merlot / 18

Nielson Pinot Noir / 14

Cherry Cove Pinot Noir / 14

XYZin Old Vine Zinfandel / 10

Beers

DOMESTICS

Blue Moon White Ale / 6

Bud Lite / 5

Coors Lite / 5

Michelob Ultra / 5.5

Miller Lite / 5

Yeungling Trad. Lager / 6

Abita Amber / 6

IMPORTS

Heineken / 6

Stella Artois / 6

Specialty Coffees



MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

IRISH COFFEE

Irish whiskey, sugar, whipped cream / 10

ESPRESSO / CAPPUCCINO

CAFÉ AU LAIT / 4