

THE DRUNKEN OYSTER

BRUNCH

RAW BAR

we fly in a variety of oysters and shellfish daily,
ask your server for our selection.

1/2 DOZEN BLUE POINTS

cocktail sauce, classic mignonette
\$17

PEEL & EATS

dozen shrimp, choice of mild, hot, or hot ass
\$17

HALF & HALF

1/2 dozen blue points, 1/2 dozen peel & eats
\$23

GREENS & GUMBO

SOUTHERN CAESAR SALAD

romaine lettuce, garlic sauteed croutons,
shaved parmesan, cajun caesar dressing
\$15

MEDITERRANEAN SALAD

baby greens, heirloom tomatoes, crumbled feta,
english cucumbers, capers
\$11

THE ORCHARD SALAD

Mixed Greens, Candied Pecans, Apples,
cucumbers, creamy house dressing
\$14

GUMBO

andouille sausage, shredded chicken, dark roux,
holy trinity, cajun spices
\$12

PANCAKES, WAFFLES, FRENCH TOAST

PAIN PERDU

classic french toast, orange zest butter,
vanilla infused syrup
\$12

LOUISIANA BREAD PUDDING

FRENCH TOAST
butter, warm bourbon sauce
\$14

BELGIUM WAFFLE

cinnamon butter, maple syrup
\$8

BANANA FOSTERS PANCAKES

dark rum, brown sugar sauteed bananas
\$14

THE KING

bacon infused waffle, peanut butter, chocolate,
banana, and more bacon
\$16

SMALL PLATES

SNAPPER CAKES

better than crab cakes, grilled lemon, dijonnaise
\$14

CAJUN FRIED CALAMARI

spicy remoulade
\$16

BAYOU BITES

alligator tenderloin, spicy remoulade
\$16

CHARBROILED OYSTERS

roasted garlic, butter, white wine,
parmesan crumbs, cajun spices
\$18

CRAB LOLLIPOPS

Fried Crab pops with a wasabi aioli
\$16

LOUISIANA CHICKEN TENDERS

abita beer batter, spicy remoulade
\$10

BENEDICTS

CRAB CROQUETTE BENEDICT

crab croquette, poached eggs, pork shoulder,
hollandaise sauce
\$28

N'AWLINS BENEDICT

smoked bacon shoulder with poached eggs,
cajun hollandaise sauce
\$18

LOBSTER BENEDICT

buttered garlic lobster, poached eggs,
cajun hollandaise sauce
\$26

SNAPPER CAKE BENEDICT

two snapper cakes, poached eggs,
cajun hollandaise sauce
\$23

COUNTRY FRIED BENEDICT

fried chicken, poached eggs, white gravy, pork
shoulder, cajun hollandaise sauce
\$19

FRIED GREEN TOMATO BENEDICT

fried green tomatoes, poached eggs, pork shoulder,
cajun hollandaise sauce, french bread
\$20

THE DRUNKEN OYSTER BRUNCH

BREAKFAST PLATES

THE SIMPLETON

two eggs your style, fried cajun potatoes, choice of bacon or andouille sausage, toasted baguette
\$12

CORQUE MADAM

toasted white bread, country dijon mustard, smoked pork shoulder, cheese sauce, Monterey cheese, 2 over easy eggs, choice of mixed fruit or potatoes
\$17

THE STEAKHOUSE SKILLET

drunken oyster's version of steak and eggs, 10 ounce certified angus beef NY strip, two eggs and potato hash
\$32

CHICKEN AND WAFFLES

chicken fried chicken and homemade belgian waffles, maple honey gravy
\$20

CAJUN FRITTATA

6 whisked eggs baked with bacon, andouille sausage, tomatoes, garlic, zucchini, onions, smoked gouda
\$14

CAJUN SAUSAGE HASH

cajun potatoes, onions and peppers, cajun butter, served with sunny side up eggs and blackened hollandaise
\$15

CORQUE MONSIEUR

toasted white bread, country dijon mustard, smoked pork shoulder, cheese sauce, Monterey cheese, choice of mixed fruit or potatoes
\$15

COUNTRY FRIED BREAKFAST

Chicken Fried Steak, Choice of 2 eggs, breakfast potatoes, mixed greens, gravy
\$16

**can substitute one side for mixed fruit for \$2*

CAJUN INSPIRED ENTRÉES

BLACKENED CATFISH

lightly blackened, balsamic reduction, pesto sauteed vegetables, rice
\$18

LOBSTER MAC

Smoked gouda, lobster meat, cajun spices
\$27

SHRIMP & GRITS

abita amber braised shrimp, smoked gouda grits, cajun spices
\$22

DRUNKEN OYSTER BOIL

Cajun boils include corn and potatoes, All seafood is seasonal and will be MP Cajun or garlic butter, Mild, Spicy or Hot ass Blackened Catfish, Shrimp, Calamari, clams, Andouille Sausage, Crawfish*

\$38 for one

\$42 for two

Add Lobster MP

Add Snow Crab MP

Mussels 6 ea MP

Dungeness Crab MP

Blue point oysters \$2 each

*Crawfish seasonal and at MP

BRUNCH COCKTAILS

DIABLO BLOODY MARY

5 pepper infused tequila, bloody mary mix, bacon, shrimp, olives, celery
\$13

MIMOSA

orange juice, champagne
\$10/Single or \$20 with Refills \$1

YELLOW BELLY BREAKFAST

orange juice, amaretto, beer, cherry
\$10

ESPRESSO MARTINI

espresso, vanilla vodka, Kahlua
\$10

FRENCH 75

seersucker gin, champagne, fresh squeezed lemon juice
\$10

MORNING MULE

orange juice, titos vodka, ginger beer
\$9

IRISH COFFEE

coffee, baileys, jameson irish whiskey
\$10

FLAVORED MIMOSA

champagne, choice of pineapple, cranberry, blueberry
\$12/single or \$22 with Refills \$2