

SEASONAL COCKTAILS

BOURBON CHAI TAI — 12

maker's mark 46, house made chai, almond milk, fall spices, orgeat

RYE OR DIE — 12

high west double rye, dark berry shrub, sloe gin, agave, lemon, orange bitters

LA BONITA — 12

papa pilar, house-made island bitters, herbed-citrus cordial, sparkling wine

JESSICA RABBIT — 13

hendrick's gin, butterfly pea flower tea, parfait d'amour, cucumber lavender bitters, lemon

LION HEART — 15

jefferson reserve bourbon house pick, zucca, amaro nonino, orange-basil tincture, orange bitters, mole bitters

HELL OR HIGHGARDEN — 11

wheatley vodka, lillet rose, giffard apricot, solerno, lemon, sparkling wine

THE CLASSICS

FROZEN BOURBON MILK PUNCH — 7/10

crowned "best bourbon milk punch" in new orleans! made with benchmark bourbon

SAZERAC — 9

sazerac rye, herbsaint legendre, peychaud's bitters

BOULEVARDIER — 12

buffalo trace, campari, dolin rouge vermouth

EL PRESIDENTE — 11

flora de cana 4yr, dolin dry vermouth, pierre ferrand curacao

BARREL AGED COCKTAILS

RYE MANHATTAN — 15

jim beam rye whiskey, cinzano rosso vermouth, angostura bitters

BOURBON SIDECAR — 15

elijah craig small batch, domaine de canton ginger liqueur, lemon bitters

OLD CHICORY FASHIONED — 16

1792 small batch, hoodoo chicory liqueur, maraschino liqueur, orange bitters, bourbon soaked cherry

APPETIZERS

FLAMBEAUX ROCK SHRIMP — 10

fried gulf shrimp, sweet chili aioli

CRAB FINGERS BORDELAISE* — 15

butter, garlic, lemon

SEAFOOD SPINACH AND ARTICHOKE DIP — 13

new orleans style french bread

RED BEAN HUMMUS (V) — 8

pickled collard greens, chili oil, rice crackers

CRAB CAKE LOUIS — 15

tomatoes concassé, louis sauce

BBQ CAJUN SURF N' TURF — 16

crispy alligator, pork cracklin, house bbq sauce, crab boil sweet potato cornbread, fig preserves, house pickles

SOUPS & SALADS

SOUP DU JOUR — 8

CORN & CRAB SOUP — 9

SEAFOOD GUMBO — 9

SPINACH SALAD — 8

red onions, creole pecans, feta cheese, pecan molasses vinaigrette

BLT WEDGE SALAD* — 9

blue cheese or ranch dressing

BACON CAESAR BRUSSELS SPROUTS — 9

crispy brussels sprouts, romaine lettuce, shaved romano, bacon, caesar dressing

BOURBON HOUSE SALAD* — 8

local greens, local tomatoes, cucumbers, onions, parmesan, croutons, bourbon vinaigrette

ADD TO ANY SALAD OR ENTREE:

GRILLED CHICKEN* — 5

FRIED OYSTERS — MKT

GRILLED SHRIMP* — 8

JUMBO LUMP CRABMEAT — 12

MKT PRICE - Earlier this year, Mississippi River levels forced the opening of the Bonnie Carre Spillway. An unprecedented amount of freshwater was diverted into the saltwater areas where Louisiana oysters thrive. We appreciate your patience as we are experiencing a limited availability of oysters.

FRIED SEAFOOD PLATTERS

served with house-cut fries

JUMBO GULF SHRIMP — 23

DES ALLEMANDS CATFISH — 22

GULF OYSTERS — MKT

COMBINATION (SHRIMP, CATFISH, OYSTER) — 34

FROM THE OYSTER BAR

SPECIALTY GULF OYSTERS* — MKT

Ask about our rotating selection of premium oysters. These half-shell beauties represent different flavors hand-raised in various Gulf regions.

LOUISIANA OYSTERS ON THE HALF-SHELL*

½ DOZ — MKT • DOZ — MKT

Add Local Caviar

½ DOZ — +7 • DOZ — +13

JUMBO GULF SHRIMP BOILED & CHILLED*

"peel & eat" shrimp, cocktail sauce, rémoulade, lemon aioli

½ DOZ — 12 • DOZ — 23 • 2 DOZ — 44

SEAFOOD TOWER*

"Best Cold Seafood Towers in New Orleans" — NOLA.com, 2019

oysters on the half-shell with local caviar, boiled gulf shrimp, marinated crab fingers and chilled seafood salads.

LE PETIT (1-2 ppl.) — MKT

LE GRAND (3-5 ppl.) — MKT

LE ROYAL (6-8 ppl.) — MKT

CHARBROILED OYSTERS

flash broiled oysters on the half-shell in a creole bordelaise butter

1/2 DOZEN — MKT • DOZEN — MKT

add jumbo lump crabmeat 1/2 DOZEN — +6 • DOZEN — +12

CHILLED SEAFOOD SALADS

BLOODY MARY SHRIMP COCKTAIL* — 11

SHRIMP AND FARRO SALAD — 15

citrus and fennel pickled shrimp, roasted seasonal vegetables, mixed greens, lemon honey vinaigrette

CURED YELLOWFIN TUNA TARTARE — 16

citrus-cured yellowfin tuna, cucumbers, roasted pepper emulsion, rice crisps

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.

PO-BOYS & BURGERS

served with house-cut fries or chips where specified

FRIED SHRIMP PO-BOY — 14

FRIED CATFISH PO-BOY — 14

FRIED OYSTER PO-BOY — MKT

SIGNATURE BBQ SHRIMP PO-BOY — 16

sautéed gulf shrimp, new orleans style bourbon bbq sauce

ALLIGATOR SAUSAGE PO-BOY — 15

coleslaw, peppers, onions, bourbon honey-mustard, chips

BOURBON HOUSE BURGER — 15

bacon, pimento cheese, fried onions, lettuce, local tomatoes, big baby devan's bourbon bbq sauce, pickled peppers

SHRIMP & CRAB BURGER — 17

local tomatoes, arugula, lemon aioli, brioche bun

SANDWICHES

served with side salad or chips

MUFFALETTA DE MER — 17

shrimp, crab, olive salad, provolone, chips

BOURBON HOUSE PATTY MELT — 15

griddled hamburger, rye bread, bourbon onions, swiss cheese

GRILLED SWEET POTATO BAGUETTE (V) — 13

sweet potato, cheddar cheese, pickled red onion, creole mustard, apple butter, arugula, grilled baguette

CRISPY PORK TENDERLOIN SANDWICH — 14

fried pork tenderloin cutlet, apple butter, sharp cheddar, crispy apple slaw, house bun

ENTRÉES

WALDORF CHICKEN SALAD — 15

bibb lettuce, cranberries, pecans, tarragon, sweet potato cornbread croutons

REDFISH ON THE HALF-SHELL* — 36

jumbo lump crabmeat, crab-boiled potatoes, frisée, caramelized balsamic onions, lemon beurre blanc

CHARBROILED OYSTER PASTA — 24

gulf oysters, cappellini, lemon, garlic, romano

BOURBON SHRIMP AND GRITS — 23

sautéed gulf shrimp, andouille sausage, mushrooms, scallions, new orleans style bbq sauce

*Gluten Free Upon Request

(V) Vegetarian

Free WiFi Available: BourbonHouse_WiFi