

## Starters & Salads

### *The Original Taster Plate 14.*

pimento cheese and our house salad, sliced apples, dill pickle and Saltines crackers.

### *Sautéed Belly of the Salmon & Deviled Eggs 12.*

With field greens salad with celery, red onions & capers drizzled with a sour cream and lemon vinaigrette & our housemade Ballymaloe brown bread.

### *Crispy Fried Gulf Oysters 10.*

lightly coated in seasoned cornmeal & served with our house Jalapeno tartar & cocktail sauces.

### *Crispy Gulf Crab Cakes 8.*

with corn relish & our house jalapeno tartar & cocktail sauces

### *Ouisie's House Salad 5.5*

prepared with Romaine, leaf lettuces, house citrus vinaigrette, Parmesan & house made croutons. with grilled herbed chicken 12.5. with 3 grilled shrimp 14.

### *Favorite Crab Cobb 18.*

Lump crab meat and remoulade, arugula, crispy bacon, tomatoes, spicy avocado relish & deviled eggs.

### *The Stilton Kit 8.5.*

a salad of Romaine lettuce, Arugula & Belgian endive with lime juice & olive oil surrounded with crumbled Stilton cheese, toasted walnuts, sliced pears & cracked pepper. with grilled chicken 14.5 with grilled 4 oz Tenderloin 19.

*Salad of Grapefruit, Avocado and Red Onion 8.* with grilled chicken 14. with grilled shrimp 14.5 on Romaine lettuce, Belgian endive & honey lime poppy seed dressing

-*Ouisie's Buttery Toasted Catheads with jam (6 pieces) 3.*

## Sandwiches

### *Bison Burger 10.*

fresh mozzarella cheese, basil, arugula leaves, roasted tomatoes, grilled onion rings & a lemon garlic mustard mayonnaise with caramelized shallots, served with French fries

### *Ouisie's BLT on whole wheat bread 12.*

with lettuce, tomatoes, Jack cheese & jalapeno mayonnaise, served with our house made potato chips

### *Chicken Salad Sandwich 12.*

apples, celery, white onions & toasted walnut with lemon mayo garnished with grapes, house made potato chips.

Brunch

at

Ouisie's

## Brunches & Luncheons

### **Grilled Salmon with Butterflied Gulf Shrimp 22.**

with Orange Lemon butter on a pecan crusted potato cake & two scrambled eggs, melons & mango salsa.

### **Best Eggs Benedict 15.**

Two poached eggs atop slices of Canadian bacon atop toasted English muffins draped with Hollandaise & accompanied by cheese grits & roasted tomato & sliced melons.

### **Grilled Beef Medallions and Eggs 22.**

with Béarnaise sauce, pecan crusted potato cake & poached egg, asparagus & roasted tomato.

### **Sautéed Ground Bison with fennel and thyme, 2 Sunnyside Up Eggs 16.**

over toasted buttered wheat bread with fork mashed potatoes with fresh herbs, cherry tomato sauce.

### **Asparagus Omelet 16.**

filled with prosciutto, Asparagus & Gruyere cheese, served with fresh fruit

### **Stack of Lucy's Cornmeal Pancakes 15.**

with warmed maple syrup, Scrambled Eggs & Crisp Bacon, fresh fruit.

### **Chicken a la Juanita 16.**

Airline chicken breast with poblano pesto, green chilies, Jack cheese, fresh corn & scallion sauté, sun dried tomatoes, Pico de Gallo & sour cream

### **Crispy Fried Gulf Oysters 17.**

with Maytag Blue Cheese Coleslaw, Southern tomato salad, house jalapeno tarter & cocktail sauces

### **Shrimp and Cheese Grits 17.**

a spicy sauté of Gulf Shrimp, mushrooms, bacon, scallions & cheese grits

### **Heart Healthy Salmon 16.**

may be grilled or poached, served with arugula, spinach & grilled tomato & a cucumber mint & dill yogurt

### **Seafood Crepes 21.**

two crepes filled with shrimp, super lump crab meat & red snapper in a classic Béchamel Sauce & Asparagus.

### **Ouisie's Crab Cake Benedict 18.**

a gorgeous stack above an English Muffin of Canadian ham, chopped spinach, a Ouisie's crab cake & a poached egg & jalapeno hollandaise, with fresh fruit in a poppy seed dressing with fresh mint & arugula

### **Grilled Beef Tenderloin with crisp bacon resting on Ouisie's tossed Stilton Salad 19.**

Romaine, Arugula & Belgian endive, lime juice, olive oil, crumbled Stilton cheese, toasted walnuts, pears & cracked black pepper