

LUNCH@OUISES

Little & Big Plates 🐾 hot & cold

♥ = Heart Healthy

Starters

Little Bites of Seared Rare Ahi Tuna with grilled Foccacia & Manchego Cheese 10.

with a fine chunky mix of olives, sun-dried tomatoes, garlic & herbs.

Crispy Fried Gulf Coast Oysters 10.

lightly coated with seasoned cornmeal, served with jalapeno tartar & cocktail sauces.

Crispy Crab Cakes 8.

with corn relish & our house jalapeno tartar & cocktail sauces.

Ouisie's Original Spud 8.

Baked white California potatoes with garlic, e.v.o.o., cracked black pepper, sour cream, fresh dill, caviar & smoked salmon.

Salad Entrées

Ouisie's Texas Crab Cobb 18.

with lump crab meat and remoulade, arugula slaw, crispy bacon, tomatoes, spicy avocado & deviled eggs.

The Original Taster Plate 14.

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

Ouisie's House Salad 5.5 with grilled chicken 12.5

with 3 grilled shrimp 14.

Prepared with Romaine, leaf lettuces, House Citrus Vinaigrette, Parmesan & House Croutons.

Texas Tomato Salad with Chicken 15.

with fresh basil, baby arugula, red onions, fresh mozzarella cheese, tossed with croutons, lemon vinaigrette & drizzled with our house mayonnaise.

♥ Grapefruit, Avocado and Red Onion Salad 8. with chicken 14.

On Romaine lettuce with Belgian endive & honey lime poppy seed dressing.

The Stilton Kit 8.5 with chicken 14.5

Romaine lettuce, Arugula and Belgian endive drizzled with lime juice & e.v.o.o., surrounded with crumbled Stilton cheese, toasted walnuts, sliced fresh pears and finished with cracked black pepper.

♥ Seared Rare Ahi Tuna Salad 17.

Bedded on a salad of field greens, tomatoes, Kalamata olives, red onions & Feta cheese in Balsamic vinaigrette.

Ouisie's Shrimp and Avocado Salad 19.

with mixed greens & Romaine lettuce, crumbled bacon, toasted sesame, sliced celery, red onions, crispy croutons, fresh cilantro & basil in a lime & coconut dressing.



Entrees continued

Paneed Red Snapper Almandine 20. ♥

with steamed spring vegetables and fresh fruit tossed with lime juice and cayenne pepper

Comprised of 4 ounces each of protein, fresh vegetables & fruits

Heart Healthy Salmon, grilled or poached 16. ♥

Broccoli with Fennel Seed, Spinach & Garlic with lemon zest & Cucumber Dill Yogurt Sauce.

Ouisie's Sunset Chicken Enchiladas with Red and Green Sauce 17.

Black beans, green bell pepper pilaf, pico de gallo & guacamole.

Parmesan Crusted Chicken Breast 15.

with Mushrooms and Artichokes in lemon butter with mashed potatoes and sautéed green beans.

Chicken Curry over Lemon Ginger Rice 14.

with condiments: crumbled bacon, Scallions, peanuts, avocado, Ouisie's Apple Chutney & Cucumber Mint Yogurt.

Grilled Chicken a la Juanita 16.

with sautee of poblano pesto, green chilies, jack cheese, fresh corn & scallions, sun-dried tomatoes with Pico de Gallo and sour cream.

Chicken Fried Steak & The Works 17.

in a black peppercorn milk gravy with mashed potatoes and mustard greens.

Ouisie's BLT 10.

On wheat with lettuce, tomatoes, Jack cheese & jalapeno mayo, Ouisie's House Chips.

Chicken Salad Sandwich 12.

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

Seafood Crepes 23.

Two seafood crepes filled with shrimp, super lump crab meat and red snapper in a classic Béchamel Sauce with Asparagus.

Spinach Linguini topped with Shrimp 19.

Sautéed w/ mushrooms, artichokes, bell peppers and filled shrimp with crabmeat, lemon beurre blanc.

Southern Food, Eclectic Tendencies

Salads & Salad Entrées continued

Chicken Curry Salad 14.

Chicken breast cooked in a curry sauce served over spinach tossed in Roasted Peanut Vinaigrette served with condiments: avocado, crumbled bacon, peanuts, Ouisie's Apple Chutney & crispy wonton strips.

Grilled Beef Tenderloin with crisp bacon on Ouisie's tossed Stilton Salad

Romaine, Arugula & Belgian endive drizzled with lime juice & e.v.o.o., crumbled Stilton cheese, toasted walnuts, pears and cracked black pepper. 4 oz. @ 19

Greek Salad and Salmon 18. ♥

Filet of Salmon poached in a fragrant fish fumet served on a our Greek Salad comprised of tomatoes, feta cheese, red onions, hearts of palm, Kalamata olives & cucumbers tossed with lemon vinaigrette & fried capers. .

Entrées

Parmesan Crusted Rainbow Trout with Jumbo Lump Crabmeat 22.

Herb Mashed Potatoes, grilled asparagus and Truffle beurre blanc.

Ouisie's Gulf Coast Oyster Fry 17.

with Maytag Blue Cheese Slaw & Texas Tomato salad
with Jalapeno Tartar & Red sauces.

Seared Bacon Wrapped Scallops with Lemon Caper Sauce 19.

with hoja santa risotto & tomatoes & sautéed spinach.

Gulf Coast Jumbo Lump Crab Cake 18.

served on roasted tomatoes with fennel confit & arugula,
topped with Jumbo lump crab sautéed in a lemon herb sauce.

Mediterranean Pasta with Ahi Tuna 16.

Penne pasta with seared rare tuna, fresh tomatoes, artichoke hearts, Kalamata olives, capers and garlic with evoo.

Grilled Gulf Shrimp Chalupa with Mango Salsa 17.

Crisp corn tortilla stacked with black beans, jicama slaw, guacamole, pico de gallo, sour cream & Mexican Cotija cheese.

Shrimp and Cheese Grits 19.

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

Ouisie Jones, Executive Chef & Proprietress

Martin Bolanos, 1st Chef

Felipe Rojas, 2nd Chef