

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, lemon vinaigrette & house made 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

Romaine, leaf lettuces, house citrus vinaigrette, Parmesan & 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.

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.

on Romaine lettuce, Belgian endive & honey lime poppy seed dressing with grilled chicken 14. with grilled shrimp 14.5

Crab Tower 10.

Layers of fresh avocado, tomatoes and jumbo lump crab, basil olive oil & micro greens

Sandwiches

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

Chipotle Chicken Club Sandwich 14.

wheat bread, bacon, arugula, sliced avocado, grilled onions, Monterrey Jack, mayo, & Parmesan fries.

Oyster Po-Boy 14.

Toasted baguette with blue cheese Southern coleslaw, jalapeno tartar, sliced tomatoes, served with Parmesan fries

Beef Tenderloin Burger with Monterrey Cheese 14.

With chipotle mayo, lettuce, sliced tomatoes and crispy bacon, served with Parmesan fries



BOTTOMLESS MIMOSAS, BELINIS & CHAMPAGNE \$14

Southern Mary 8.

Southern Comfort Fiery Pepper mixed into our scratch made Bloody Mary Mix

Mimosa 6.75

Korbel Brut Champagne & Orange Juice

Perfect Peach Bellini 7.

Bols Peach Schnapps, Texas Peach Sorbet, Martini & Rossi Prosecco

Pink Flamingo 8.

Chambord Vodka, Bols Peach Schnapps, Cranberry Juice, Korbel Brut Champagne

Jalisco Rose 8.

Milagro Reposado Tequila, Elder-flower Liqueur, Ruby Red Grapefruit, Korbel Brut Champagne

Rosemary Sparkle 7.

fresh rosemary, absolute mandarin vodka, sweet & sour, honey, simple syrup and champagne topped off.

Champagne Fizz 7.

Champagne, beefeater gin, lemon juice and sugar.

Kir Royale 8.

Champagne and crème de cassis.

Golden Glamour 8.

Champagne, vanilla liqueur and passion fruit tea.

Vampire Kiss Cocktail 10.

Champagne, grey goose vodka and Chambord.

Champagne Bowler 10.

Pinot grigio, sparkling wine, cognac, simple syrup and strawberries.

Glamour Girl Martini 8.

Pinot grigio, peach schnapps and cranberry juice.

Rose Berry Bliss 8.

Sparkling rose, lemonade, blueberries and lemon-lime soda.

Heavenly Made 9.

Crème de cacao, grand marnier and champagne.

Peachy Punch 9.

Champagne, grenadine, peach brandy, lemon juice, orange juice and peach nectar.

Bruncheons & Luncheons

Seafood Crepes 21.

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

Stack of Lucy's Cornmeal Pancakes 15.

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

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

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

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

Grilled Salmon with Butterflied Gulf Shrimp 22.

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

Crispy Fried Gulf Oysters 17.

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

Cheese & Scallions Biscuit & Eggs 17.

with two eggs over Easy,
with crispy bacon & spinach served with fresh fruit.

Shrimp and Cheese Grits 18.

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

Heart Healthy Salmon 16.

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

Ouisie's Crab Cake Benedict 18.

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

Chicken a la Juanita 16.

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

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

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

Chicken Fried Steak & The Works 18.

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

Vegetable Paella 17.

grilled asparagus, fried onions, & a chunky tomato sauce

Ouisie's Meatloaf with Chipotle Ketchup 16.

Served with garlic mashed potatoes and glazed carrots

French Toast 16.

Crispy bacon & scrambled eggs with warm Grand Marnier Syrup

