

# Ouisie's

T A B L E



## *Small Plates to share, or not*

### **OUISIE'S SPLENDID SPUD 8.**

Slices of baked California white potatoes, sliced garlic, E.V.O.O, dollop of sour cream, fresh dill, cracked black pepper, lemon, caviar and lovely bites of sautéed belly of the salmon.

### **CRAB TOWER 14.**

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

### **CRISPY FRIED GULF COAST OYSTERS 12.**

In a coat of seasoned cornmeal with jalapeño tartar & cocktail sauces.

### **CRISPY CRAB CAKES 11.**

With corn relish, house jalapeño tartar & cocktail sauces.

### **MUSHROOM RISOTTO FILLED JALAPEÑOS 8.**

With mushroom risotto and frisé salad with an apricot sauce.

### **SAUTÉED CALAMARI 10.**

With oyster mushrooms, jalapeño, cilantro, red onions, & cherry tomatoes drizzled with port wine reduction and arugula oil.

### **OYSTERS ROCKEFELLER 14**

Six Oysters baked on the half shell with cream cheese, spinach, & panko with a zingy sauce.

### **OUISIE'S CHILLED SHRIMP COCKTAIL 12.**

Boiled shrimp, served in a margarita glass with sliced avocado and our home made jalapeño tartar sauce.

### **MEDITERRANEAN LAMB MEATBALLS 10.**

Spicy lamb meatballs in a caper tomato sauce with French bread for dipping.

## *Starters*

### **HOUSE SALAD 7.**

Romaine & leaf lettuces, red onions, cherry tomatoes, house citrus vinaigrette, grated parmesan & croutons.

### **CAESAR SALAD 7.**

Romaine, fried capers, house made croutons, Parmesan cheese & Caesar dressing.

### **TOMATO CAPRESE 8.**

Fresh mozzarella, olive relish, aged balsamic reduction & arugula oil drizzle.

### **THE STILTON KIT 7.**

A toss of romaine, arugula, Belgian endives, lime juice & e.v.o.o., fresh pear slices, toasted walnuts & cracked pepper.

### **OUISIE'S BLT WEDGE SALAD 8.**

Texas tomato salad with crumbled bacon over a crisp wedge of iceberg, dressed with Maytag blue cheese dressing.

### **GREEK SALAD 8.**

Tomatoes, hearts of palm, crumbled feta cheese, kalamata olives, red onions, & cucumber, tossed with a lemon vinaigrette & fried capers.

### **PECAN SALAD 7.**

Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese.

## *Seafood*

### **SEARED CHILEAN SEA BASS WITH CHAMPAGNE CREAM SAUCE 32.**

Served with vegetable saffron risotto, and sautéed broccolini.

### **DAMN EGGPLANT 26.**

With shrimp, crab meat & oysters in a spicy brandied sauce.

### **SHRIMP CURRY 25.**

With a lemon ginger rice, English peas & condiments:  
chopped peanuts, scallions, crisp bacon, banana and avocado,  
yogurt with mint & basil and house made Sunset's tomato chutney.

### **SESAME CRUSTED SCALLOPS WITH LEMON BUTTER SAUCE 27.**

Served with mashed butternut squash, sautéed asparagus & cherry tomatoes.

### **PARMESAN CRUSTED RAINBOW TROUT WITH JUMBO LUMP CRABMEAT 26.**

Herb mashed potatoes, grilled asparagus & truffle beurre blanc.

### **SEAFOOD CREPES 26.**

Two seafood crepes filled with shrimp, super lump crab meat and red snapper  
in a classic Béchamel sauce, accompanied by asparagus, topped with parmesan cheese.

### **RED SNAPPER FILET WITH BRANDIED OYSTERS 27.**

Prepared with our sassy sauce, grilled asparagus, and Louisiana's favorite starch: rice,  
with French bread for dipping.

### **SHRIMP & CHEESE GRITS 24.**

A spicy sauté of Gulf shrimp, mushrooms, bacon & scallions over cheese grits.

### **FRIED GULF COAST OYSTER DINNER 27.**

With Maytag blue cheese coleslaw, a southern tomato salad  
and Ouisie's jalapeño tartar & cocktail sauce.

### **SESAME CRUSTED YELLOW FIN TUNA 26.**

Seared rare, in a spiked wasabi soy sauce with pear & ginger risotto and shitake mushrooms.

### **CRISPY RED SNAPPER 28.**

Served with vegetable saffron risotto and spicy cabbage with a lemony herb butter sauce.

### **PAN SEARED ATLANTIC SALMON WITH GRILLED SHRIMP 26.**

Fingerling potatoes & garlic spinach.

### **OUISIE'S CRAB CAKE 26.**

Jumbo lump crab cake with diced bell pepper, celery, onions & herbs. Served with  
chipotle cream sauce, and baby arugula with onion & tomato salad.

### **BLACKENED RED SNAPPER WITH CRAWFISH 29.**

Polenta over roasted chunky tomato sauce, served with roasted vegetables.

### **FLAT TOP GROUPER WITH CRAB MEAT 28.**

Served with parsley fingerling potatoes & roasted tomatoes, lemon vinaigrette.

*Southern Food. Eclectic Tendencies.*

## *Poultry*

### **DUCK CONFIT & WILD BOAR SAUSAGE 24.**

Served with roasted spaghetti squash and roasted root vegetables, orange glaze.

### **PAN ROASTED CHICKEN WITH RUNNING GEAR 23.**

With artichoke hearts, English peas & mushrooms  
in a lemon butter emulsion sauce served with mashed potatoes.

### **JULIA CHILD'S POULET AU FOUR RÔTI 25.**

Oven roasted half chicken with Ouisie's fork mashed potatoes and sautéed spinach.

### **CHICKEN FRIED CHICKEN WITH THE WORKS 25.**

Mashed potatoes & black pepper milk gravy, black eyed peas, mustard greens & Lucy's corn pudding.

## *Meat*

### **GRILLED LAMB CHOPS PROVENCAL 29.**

Roasted vegetables and fork mashed potatoes

### **GRILLED BUFFALO TENDERLOIN 34.**

Mushroom brandy cream sauce, mashed sweet potatoes and Brussels sprouts.

### **BRAISED SHORT RIB AU JUS 27.**

Creamy mashed potatoes, braised carrots, shallots, fennel bulb & chayote.

### **BLACKENED RIB EYE 29.**

Mashed potatoes and green beans with onions & garlic.

### **8 OZ. BACON WRAPPED PRIME BEEF TENDERLOIN 33.**

With a Bordelaise sauce, Ouisie's 3-Cheese Macaroni and haricots verts sautéed with shallots & tomatoes.

### **PORK OSSO BUCCO 26.**

Over saffron risotto & wild mushroom demi-glaze.

### **OUISIE'S ORIGINAL CHICKEN FRIED STEAK 26.**

Mashed potatoes & black pepper milk gravy, black eyed peas, mustard greens & Lucy's corn pudding.

## *Vegetarian*

### **OUISIE'S GARDEN PASTA 18.**

Spinach fettuccini pasta, grilled vegetables, feta cheese & pesto sauce.

### **EGGPLANT PARMESAN 15.**

Parmesan Panko crusted eggplant, Monterrey cheese and a sweet & spicy caper tomato sauce.

### **VEGETABLE PLATE 17.**

Grilled bell peppers, roasted corn, portabella mushroom, carrots, zucchini, squash, asparagus & cheese grits.

### **VEGETABLE PAELLA 17.**

Saffron rice with a sauté of green peas, mushrooms, red & green peppers, zucchini and squash.

### **OUISIE'S THREE CHEESE MAC & CHEESE 14.**

Made with aged white cheddar, Monterrey Jack and parmesan cheese,  
baked with cream, topped with buttery toasted breadcrumbs.

"Notice: The consumption of raw or undercooked protein  
may increase the risk of food borne illness."