



## Small Plates to Start

### **House Salad 5.5**

Romaine & green leaf lettuce, house citrus vinaigrette, red onions, cherry tomatoes, parmesan & house made croutons.

### **Caesar Salad 6.**

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

### **The Stilton Kit 7.**

Romaine, arugula, Belgian endives, stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o.

### **Crispy Gulf Coast Oysters 9.**

Seasoned cornmeal, Ouisie's jalapeño tartar & cocktail sauces.

### **Crispy Little Crab Cakes 9**

Corn relish, Ouisie's jalapeño tartar & cocktail sauces.

### **Filled Jalapeños 8.**

Mushroom risotto, frisé salad, & lemon butter sauce.

### **Sautéed Calamari 10.**

Oyster mushrooms, jalapeños, cilantro, red onions, cherry tomatoes, Port wine reduction & arugula oil.

### **Mediterranean Meatballs 6.**

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

Ouisie's  
T A B L E

## Sandwiches

### **Chipotle Chicken Club Sandwich 14.**

Wheat bread, bacon, arugula, sliced avocado, grilled onions, Monterrey Jack, mayo, with parmesan fries.

### **Ouisie's BLT 12.**

Wheat bread, lettuce, tomatoes, Monterrey Jack, jalapeño mayo and Ouisie's house chips.

### **Chicken Salad Sandwich 12.**

Apples, celery, white onions, toasted walnuts, lemon mayo with Ouisie's house chips.

### **The Best Grilled Cheese 10.**

Sour dough, Paula Lambert's mozzarella, fresh basil, olive relish, tomato with Fresh fruit.

### **Beef Tenderloin Burger with Monterrey Cheese 14.**

With chipotle mayo, lettuce, sliced tomatoes and crispy bacon, with parmesan French fries.

### **Oyster Po' Boy 14.**

Toasted baguette with blue cheese Southern coleslaw, jalapeño tartar, sliced tomatoes, served with parmesan fries.

### **Crispy Bacon Pimento Cheese Sandwich 12.**

Ouisie's Table Original WWII pimento cheese recipe served on toasted wheat bread with fresh fruit.

## Vegetarian

### **Vegetable Paella 15.**

Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice.

### **Ouisie's Garden Pasta 17.**

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

### **Vegetable Plate 16.**

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

### **Eggplant Parmesan 15.**

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

### **Ouisie's Three Cheese Mac & Cheese 14.**

Aged white cheddar, Monterrey Jack & parmesan cheese, baked with cream, topped with buttery toasted breadcrumbs.

Executive Chef Elouise A. Jones

Chef de Cuisine Martin Bolanos

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## Salad Entrees

### **Ouisie's Texas Crab Cobb 20.**

Lump crab meat, remoulade, arugula slaw, crispy bacon, tomatoes, spicy avocado chutney, and deviled eggs.

### **The Original Sunset Boulevard Taster Plate 14.**

Egg salad, pimento cheese, house salad, sliced apples, dill pickle & saltine crackers.

### **Ouisie's House Salad with grilled chicken 13.5 with 5 grilled shrimp 15.**

Romaine, leaf lettuce, cherry tomatoes, red onions and house citrus vinaigrette, parmesan & house made croutons.

### **Heirloom Tomatoes & Crab Meat Salad 18.**

With baby arugula, radicchio, devilled egg & thousand island dressing.

### **Caesar Salad with Jumbo Lump Crabmeat 17.**

Romaine lettuce, deviled egg, anchovies, fried capers, house made croutons, parmesan cheese and Caesar dressing.

### **Quinoa & Curry Chicken Salad 17.**

Curry chicken salad with Gala apples, red grapes, dried cherries, toasted walnuts and crostinis. Quinoa with diced red peppers, romaine and arugula tossed in a lemon vinaigrette.

### **Seared Rare Ahi Tuna Salad 18.**

Field greens, red onions, kalamata olives, red onions, feta cheese & balsamic vinaigrette.

### **Ouisie's Shrimp and Avocado Salad 19.**

Mixed greens, romaine lettuce, crumbled bacon, toasted sesame seeds, sliced celery, red onions, crispy croutons, fresh cilantro & basil in a coconut-lime dressing.

### **Grapefruit & Orange Salad with Seared Wild Red Snapper 17.**

With spring mix, red onions, sliced avocado, toasted almonds, & parmesan cheese tossed with lime poppy seed dressing.

### **Chicken Curry Salad 15.**

Curried chicken breast, spinach, roasted peanut vinaigrette, avocado, crumbled bacon, peanuts, Ouisie's apple chutney & crispy wonton strips.

### **Greek Salad with Salmon 19.**

Filet of salmon, **grilled** or **poached** in a fragrant fish fumet, served with a salad comprised of tomatoes, feta cheese, red onions, hearts of palm, kalamata olives and cucumbers with lemon vinaigrette.

### **The Stilton Kit with Grilled Chicken 14.5**

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

### **Filet Mignon Heirloom Tomato Salad 22.**

Four slices of heirloom tomatoes, spring mix, stilton cheese and sliced filet mignon, house balsamic vinaigrette.

**All menu options can be adjusted to be gluten free upon request**

**Southern Food, Eclectic Tendencies.**

# Lunch Plates

**Parmesan Crusted Rainbow Trout w/ Jumbo Lump Crabmeat 20**  
Herb mashed potatoes, grilled asparagus, & truffle beurre blanc.

**Fried Gulf Coast Oyster Lunch 18.**  
Maytag blue cheese coleslaw, southern tomato salad,  
Ouisie's jalapeño tartar & cocktail sauce.

**Herb Crusted Sea Scallops with Salmon Roe 17.**  
Mashed butternut squash & sautéed green beans.

**Seared Gulf Coast Crab Cake with Saffron Cream Sauce 18.**  
asparagus tips, cherry tomatoes, wilted frisée,  
arugula oil & Port wine reduction.

**Grilled Gulf Red Snapper with Jumbo Lump Crabmeat 21.**  
Fried leeks, broccolini, vegetable risotto cake & tequila lime sauce.

**Seafood Crepes 20.**  
Two crepes filled with shrimp, super lump crab meat,  
and red snapper in a classic Béchamel sauce with asparagus.

**Pan Seared Salmon with Crabmeat 19.**  
Mushrooms, asparagus, tomatoes, roasted yellow corn,  
& warm orzo pasta salad with e.v.o.o.

**Cajun Seafood Penne Pasta 18.**  
Crawfish, lump crabmeat, shrimp and salmon in a light cream sauce,  
green peas, cherry tomatoes and roasted corn.

**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 20.**  
Gulf shrimp, mushrooms, bacon, scallions & cheese grits.

**Heart Healthy Salmon, poached or grilled 19.**  
Broccoli with fennel seed, sautéed spinach & garlic with a cucumber dill yogurt sauce.

**Ouisie's Meat Loaf with Chipotle Ketchup 16.**  
Served with garlic mashed potatoes and glazed carrots.

**Ouisie's Sunset Chicken Enchiladas 18.**  
White rice pilaf, black beans, guacamole, pico de gallo, red and green sauces.

**Parmesan Crusted Chicken Breast 17.**  
mushrooms, artichokes, lemon butter, Sriracha sauce,  
mashed potatoes & sautéed green beans.

**Chicken Curry over Lemon Ginger Rice 17.**  
Crumbled bacon, scallions, peanuts, avocado,  
Ouisie's apple chutney & cucumber mint yogurt.

**Grilled Chicken a la Juanita 17.**  
Poblano pesto, green chilies, Jack cheese, fresh corn, scallions,  
sun-dried tomatoes with pico de gallo and sour cream.

**Bacon Wrapped Grilled Beef Tenderloin with Crispy Shrimp 19.**  
Saffron potato wedges and sautéed spinach.

**Award Wining Chicken Fried Steak - OR - Chicken Fried Chicken with The Works 17.**  
In a black peppercorn milk gravy with mashed potatoes and mustard greens.



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