

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.

Mediterranean Meatballs 6.

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

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,

Ouisie's

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3939 SAN FELIPE
HOUSTON, TX
77027

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.

Red Snapper Burger 15.

with cilantro coleslaw, Jalapeno tartar & fresh fruit.

Beef Tenderloin Burger with Monterrey Cheese 14.

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

Shrimp 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.

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.

Coulotte Steak & Heirloom Tomato Salad 18.

Sirloin Tenders over slices of heirloom tomatoes, spring mix, stilton cheese, 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.

Ouisie's Crab Cake 19.

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

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.

Seared Snapper Tacos 16.

3 corn tortilla filled with coleslaw, fresh cilantro, avocado and jalapeno Tartar sauce, served with bell peppers rice pilaf.

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.

Julia child's Poulet au four rôti 19.

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

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.

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."