

BOXING ROOM



SEAFOOD BAR

Oysters on the ½ Shell \$3.5/\$18/\$34

Raw Little Neck Clams \$1.5

Marinated Mussels \$1.5

Gulf Shrimp Cocktail \$18

Shrimp Remoulade \$13

Smoked Catfish Salad \$11

citrus, fennel, creole mustard

Charbroiled Oysters \$10.5

garlic-herb-butter, lemon, breadcrumbs

Oysters Rockefeller \$11

spinach, cream, absinthe

Oysters Simoneaux \$12

tasso, trinity, parmesan



N.O. Style bbq Shrimp \$18

herbs, paprika, garlic, beer, lemon

APPETIZERS

Cajun-Boiled Peanuts \$5

Hushpuppies \$6

Crispy Boudin Balls \$7

Pickles \$6

Fried Alligator \$14

creole remoulade, lemon

Vidalia Onion Dip and Chips \$8

Coastal Green Salad \$12

spiced pecans, apples, pecorino

Chopped Vegetable Salad \$14

little gem lettuce, olives, Italian dressing



Taste of the Swamp \$18.5

turtle soup, fried frog legs,
alligator sauce piquant

(full orders of each item are available)



The Trinity

(served with brown or white rice)

Red Beans & Sausage \$8/\$14

Smoked Chicken & Andouille Gumbo \$8/\$14

Crawfish Etouffee \$9/\$16

ENTREES

Duck & Andouille Sausage Jambalaya \$21

crispy duck confit, smoked duck, trinity, brown rice

FRIED CHICKEN \$24

collard greens, mashed potatoes, bacon-giblet gravy

Rabbit & Dumplings \$25

carrots, turnips, cipolini onions, cornmeal dumplings



Crab Stuffed Gulf Flounder \$28

*chard, fingerling potatoes, fennel,
lemon-cayenne butter*

Mushroom & Broccoli Bread Pudding \$18

leeks, parmesan cheese, truffle oil

Granny G's Burger \$14

*dressed, steak fries, creole mustard aioli
add bacon, caramelized onion, egg, or cheese, \$1.5*



Fried Seafood Po'Boy

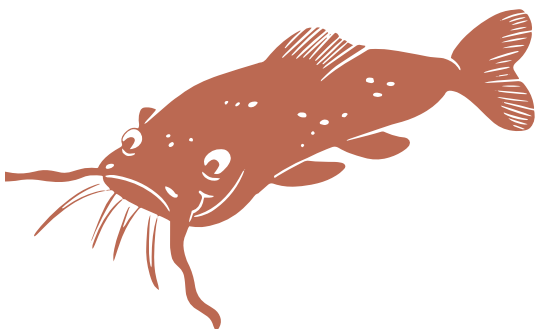
catfish \$15 | shrimp \$16 | oyster \$18
dressed, lil' sarah's tartar sauce, hushpuppies



Side Dishes

\$6 each | Sample 3 sides - \$12

*Dirty Rice, Black Eyed Peas
Collard Greens with Ham hock,
Buttermilk Mashed Potatoes,
Cornbread Muffins, Steak Fries*





OBITUARY COCKTAIL

Gin, dry vermouth, absinthe \$13

French '75

Gin or cognac, lemon, sugar,
and champagne \$11

Drive-Thru Daiquiri

Rum, lime, & sugar
"frozen to perfection" \$10

COCKTAILS

Sazerac

Rye, Peychaud's bitters,
sugar, Absinthe \$11

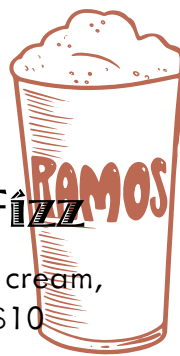
VIEUX CARRE

Rye, cognac, sweet vermouth,
Benedictine, bitters \$12



Milk Punch

Bourbon or brandy with milk,
sugar and spices \$12

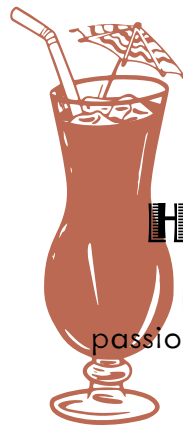


Ramos Gin Fizz

Gin, flower water, lemon, cream,
egg, vanilla, nutmeg \$10

Pimm's Cup

Gin, Pimm's, lemon-lime soda,
cucumber \$9



Hurricane

Light & dark rum,
passion fruit, fresh juices \$12



Wines

Wines on Tap

Gruener Veltliner

Tatomer, Santa Barbara County 2013, \$11/\$20/\$38

Carignan/Valdigue

Broc Cellars, California 2013, \$11/\$21/\$38

Wines by the Glass

(More available by the bottle)

Sparkling Rosé

Allimant-Laugner, Cremant D'Alsace, France NV, \$11/\$44

Muscadet

Branger "Gras Moutons," Loire Valley, France 2013, \$9/\$36

Sauvignon Blanc

Lieu Dit, Santa Ynez Valley 2013, \$12/\$48

Chardonnay

Scribe, Carneros 2012, \$14/\$56

Gamay Noir

Descombes, Brouilly, France 2013, \$12/\$48

Pinot Noir

JK Carriere "Provocateur," Willamette Valley 2012, \$14/\$56

Tempranillo

Pecina Rioja "Crianza," Spain 2009, \$11.50/\$46

Zinfandel

Unti, Dry Creek Valley 2011, \$13/\$52

Cabernet Sauvignon

Brea "Margarita," Paso Robles 2012, \$13/\$52



BEER ON TAP

More available by the bottle

Drake's Blonde Ale

(16 oz.) San Leandro, CA, 4.8% ABV, \$7

Moonlight "Reality Czech" Pilsner

(20 oz.) Santa Rosa, CA, 4.8% ABV, \$8

Anchor Lager

(16 oz.) San Francisco, CA, 4.9% ABV, \$7

St. Archer White

(16oz.) San Diego, CA, 5.0% ABV, \$7

Abita Amber

(16 oz.) Abita Springs, LA, 4.5% ABV, \$7

Uinta "Baba" Black Lager

(16 oz.) Salt Lake City, UT, 4.0% ABV, \$7

Abita "Turbodog" Brown Ale

(16 oz.) Abita Springs, LA, 5.6% ABV, \$7

Abita "Jockamo" IPA

(16 oz.) Abita Springs, LA, 6.0% ABV, \$7

Magnolia "Proving Ground" IPA

(16 oz.) San Francisco, CA, 7.0% ABV, \$7

North Coast "Old Rasputin" Imperial Stout

(10 oz.) Fort Bragg, CA, 9.0% ABV, \$7

HenHouse "Paid Vacation" Hoppy Saison

(16 oz.) Petaluma, CA, 6.6% ABV, \$8

Craftsman "Angelino" Sour Weisse

(10 oz.) Pasadena, CA, 6.8% ABV, \$8

