



Rockefeller's Lunch

Appetizers

- ~ BBQ Shrimp TJB \$ 9
Jumbo shrimp sautéed in garlic butter BBQ sauce, with toasted French bread
- ~ Grilled Oysters \$ 8
Fresh shucked oysters, topped with garlic butter and Romano cheese and grilled sizzling hot. Served with a toasted French bread loaf
- ~ Shrimp Cocktail \$ 7
Six tail on jumbo shrimp served with cocktail sauce and shredded lettuce
- ~ Oysters on the Half Shell ½ Doz \$ 5 Doz \$ 8
Fresh shucked and served with crackers, cocktail sauce and horseradish
- ~ Catfish Fingers \$ 6
Fried Mississippi catfish strips served with our house tartar sauce
- ~ Eggplant Baton Rouge \$ 6
Fried eggplant sticks, dusted with parmesan served with marinara sauce
- ~ Oysters Delacroix \$ 10
Fried oysters mounted on garlic rounds and topped with lump crabmeat in our signature Delacroix sauce
- ~ Spinach and Artichoke Dip \$ 7
Topped with melted Monterey Jack cheese and served with seasoned pita chips
- ~ Fried Mushrooms \$ 5
Sliced mushroom caps, breaded and deep fried, served with Delacroix sauce
- ~ Oysters Rockefeller \$ 8
Fresh spinach, Herbsaint, and oyster dressing on a half shell topped with hollandaise
- ~ Oysters Trio \$ 9
Combination of oysters Delacroix, grilled oysters and oysters Rockefeller

Salads

- ~ The Satsuma-Strawberry Salmon Salad \$ 14
Baby spinach tossed in our homemade strawberry-cane vinaigrette, with fresh satsumas in season (mandarin oranges may be substituted), and chunks of brie cheese, and topped with grilled salmon. Garnished with candied pecans
- ~ Sesame Seared Tuna Salad \$ 13
Sesame encrusted sashimi tuna steak drizzled with pantai chili-soy sauce and served over wild greens and assorted cabbages tossed in our peanut-sesame Thai vinaigrette. Garnished with won ton croutons
- ~ Shrimp Remoulade \$ 10
Traditional New Orleans style remoulade, boiled shrimp tossed in our house remoulade served over Romaine lettuce with tomatoes and boiled eggs. Garnished cucumber and avocado slices
- ~ Grilled Chicken and Portabella Italian Salad \$ 12
Romaine lettuce, tossed with pepperonis, banana peppers, Genoa salami, mozzarella cheese, Romano cheese, green olives, black olives, diced tomatoes and creamy Italian dressing, topped with sliced grilled chicken tenders and sliced grilled portabella mushroom

Soups

- ~ Seafood Gumbo *with Fried Oysters--1 per cup, 3 per bowl* Cup \$ 4 Bowl \$ 8
- ~ Crab and Corn Bisque Cup \$ 4 Bowl \$ 7
- ~ Grilled Chicken Fajita Cup \$ 3 Bowl \$ 6

*Please no substitutions except noted
20% gratuity added to all parties of eight or more*

Lunch Entrées

- ~ Absolut Peppar Chicken Pasta \$ 10
Chicken tenders, diced and seared, pepperoni, artichoke hearts, and baby spinach tossed in an Absolut Peppar tomato cream sauce, served over cavatappi pasta, garnished with tomato slices and topped with Romano cheese
- ~ Filet Maxim \$ 23
Beef tenderloin, grilled to your liking, mounted on potatoes Maxim and sliced grilled portabella, and served with haricot vert, topped with your choice of garlic butter or herbed Gorgonzola-butter compound. Served with a house salad or cole slaw
- ~ Catfish Delacroix \$ 12
Fried Mississippi catfish fillet topped with sautéed shrimp in our signature Delacroix sauce, served with a stuffed or baked potato and haricot vert or sautéed mushrooms. Served with a house salad or coleslaw. Substitute fried oysters or soft shell crab seasonally for catfish for \$ 2 extra
- ~ Grilled Center Cut Pork Chops \$ 10
Two boneless center cut pork chops, seasoned and grilled to perfection, topped with melted garlic butter and served with stuffed potato and haricot vert
- ~ Salmon Piccata \$ 14
Marinated and grilled salmon, topped with capers and mushrooms in a lemon beurre blanc, and mounted on cavatappi pasta. Served with haricot vert and a house salad or cole slaw
- ~ Porterhouse Steak \$ 25
18 oz bone-in porterhouse grilled to your liking, topped with your choice of garlic butter or herbed Gorgonzola-butter compound. Served with haricot vert or sautéed mushrooms, stuffed potato or seasoned French fries, and house salad or coleslaw
- ~ Guinness Infused Baby Back Ribs \$ 15
A half slab of tender baby back pork ribs, braised in Guinness beer with herbs and spices, then grilled and sauced with our Guinness infused barbecue sauce. Served with stuffed potato or seasoned French fries and house salad or coleslaw
- ~ Fried Catfish Platter \$ 10
Mississippi catfish, fried to a golden brown, and served with house salad or coleslaw and stuffed potato or seasoned French fries
- ~ Fried Shrimp Platter \$ 11
Jumbo tail-on shrimp, fried to a golden brown, and served with house salad or coleslaw and stuffed potato or seasoned French fries
- ~ Fried Oyster Platter \$ 12
Fresh shucked oysters, fried to a golden brown, and served with house salad or coleslaw and stuffed potato or seasoned French fries (May substitute soft shell crab for oysters seasonally)
- ~ Fried Combination Platter \$ 14
Fried oysters, catfish, and shrimp, fried to a golden brown, and served with house salad or coleslaw and stuffed potato or seasoned French fries

Sandwiches

All sandwiches served with a stuffed potato or seasoned French fries

- ~ New Orleans Style Poboy
- Shrimp* \$ 9
Dressed with shredded iceberg lettuce, tomatoes and Cajun cocktail sauce
- Oyster* \$ 10
Dressed with shredded iceberg lettuce, tomatoes and Avery island mayonnaise
- Catfish* \$ 9
Dressed with coleslaw or shredded iceberg lettuce, tomatoes and tartar sauce
- Roast Beef and Gravy* \$ 9
Thinly sliced roast beef, drenched in gravy, and dressed with shredded iceberg lettuce, tomatoes and mayonnaise
- ~ The Rockefeller Burger \$ 8
Homemade hamburger, blended of certified Angus beef and Patton's hot sausage, dressed with your choice of pepper jack, cheddar, American, or Gorgonzola bleu cheese with shredded iceberg lettuce, tomatoes and mayonnaise
- ~ Avery Island Chicken Burger \$ 8
Homemade ground chicken, seasoned with herbs and spices and grilled to perfection. Dressed with pepper jack, shredded iceberg lettuce, avocado slices, tomatoes and Avery island mayonnaise