

Appetizers

FRIED GREEN TOMATOES 10

Flash fried green tomatoes topped with sautéed crawfish tails and hollandaise

FRIED CRAB CLAWS 13

Fresh Gulf crab claws lightly fried and served with our signature rémoulade sauce

NEW ORLEANS BARBEQUE SHRIMP 13

Jumbo shrimp sautéed in a spicy garlic butter sauce served with Creole grilled french bread

DUO SHRIMP COCKTAIL 12

Chilled jumbo shrimp served with spicy shrimp salad and cocktail sauce

CRAB CAKES 10

Biloxi Blue crab cakes pan-fried golden brown, served with Bayou sauce

DUCK AND BUTTERNUT SQUASH RAVIOLI 10

Slow roasted duck and butternut squash in handmade raviolis rested in champagne butter sauce with white truffle oil and spiced pecans

SHORT RIBS 10

Slow braised short ribs with balsamic barbeque bordelaise sauce topped with caramelized shallots

CALAMARI 9

Fried calamari tossed in sweet and spicy aioli served with roasted peppers and balsamic glaze

Soups

SOUP OF THE DAY 6

BAKED FRENCH ONION 6

Slow roasted three onion soup with sherry topped with Gruyère cheese

CRAWFISH AND CORN BISQUE 8

Rich creamy bisque with fresh crawfish and roasted corn

Salads

CQ SALAD 7

Frisee and arugula with English cucumbers, marinated cipollini onions, cherry tomatoes, diced apples and spice roasted walnuts

CAESAR SALAD 7

Fresh cut romaine hearts in house made Caesar dressing, shredded parmesan cheese, croutons, anchovies and roasted garlic

BEEF STEAK TOMATO 8

Marinated sliced beef steak tomatoes drizzled with balsamic vinaigrette and roasted garlic oil topped with garlic herb cheese

DRESSINGS

Honey Basil Vinaigrette, Balsamic Vinaigrette, Jalapeno Ranch, Blue Cheese, Ranch, Thousand Island

Steaks

All items served with a side

RIBEYE 32

14oz premium cut Delmonico cooked to desired temperature, drizzled with herb steak butter

FILET MIGNON 35

8oz center cut filet cooked to desired temperature, drizzled with herb steak butter

NEW YORK STRIP 40

14oz thick cut 28 day dry aged New York strip cooked to desired temperature, drizzled with herb steak butter

Seafood

*All items served with a side
unless already paired*

SESAME YELLOW FIN TUNA 26

Pan seared sesame crusted tuna over braised leeks topped with sherry soy sauce accompanied by wasabi crème fraîche and sambal

CHILEAN SEA BASS 26

Pan seared over sautéed squash and zucchini topped with tangy cucumber chutney

NEW ORLEANS RED DRUM 30

Blackened red fish with cauliflower mashed potatoes served with jumbo shrimp and spicy New Orleans butter sauce

STUFFED FLOUNDER 28

Stuffed with crab meat and broiled, served with meunière sauce

GRILLED GROUPER PICCATA 32

Grilled black grouper served over sun dried tomato and herb fettuccini topped with jumbo lump crab in piccata sauce

MISSISSIPPI SEAFOOD PLATTER 28

Combination of fish filets, soft shell crab, scallops, shrimp, oysters and crab claws

GULF OF MEXICO SHRIMP PLATTER 22

Jumbo shrimp prepared blackened, grilled, broiled or fried

KING SCALLOPS 32

Pan seared Maine scallops with Alaskan king crab, fresh tarragon butter sauce, roasted fennel and lemon herb risotto

MAINE LOBSTER TAILS *Market*

Twin 8oz lobster tails served with hot drawn butter

ALASKAN KING CRAB LEGS *Market*

Seasoned and served with hot drawn butter

House Specialties

FILET PORTOBELLO 42

8oz filet on a grilled portobello mushroom filled with pesto and a mélange of mushrooms, topped with Pecorino Ginepro cheese accompanied with sweet cabernet sauce

PORK OSSO BUCCO 34

Slow braised pork shoulder with port demi glaze, creamy herb polenta and roasted poblano chili chutney

CQ LAMB 32

Grilled Colorado lamb racks with apricot glazed charred onion, Boursin cheese, Jonagold apples and roasted pine nut risotto

EGGPLANT PONTCHARTRAIN 21

Fried crispy eggplant topped with shrimp, crawfish and lump crab in spicy Pontchartrain sauce

VOODOO PASTA 26

Royal red shrimp, scallops and roasted artichoke hearts tossed in our special spicy cream sauce with linguini

Vegetables and Sides

BAKED POTATO 5

GARLIC MASHED POTATOES 5

STEAMED BROCCOLI 5

SAUTÉED ASPARAGUS 6

CREAMED SPINACH 6

CORN AU GRATIN 6

TRUFFLE FRENCH FRIES 6

MUSHROOM MÉLANGE 7