

# appetizer

## **oyster shooters**

fresh atlantic malpeque oysters, spicy clam cocktail and fresh grated horseradish ... **12 ½**

## **fresh malpeque oysters on the half shell**

on crushed ice with lemon and fresh grated horseradish ... **2 ½ / oyster**

## **fried calamari**

cross scored calamari lightly battered with spicy creole and rémoulade dips ... **10 ¾**

## **prawns rémoulade**

chilled tiger prawns with grated horseradish crème fraîche served in a traditional style rémoulade with green onions, capers and a hint of cayenne ... **14 ½**

## **lobster corn dog**

hand rolled rock lobster lightly breaded in a crispy corn batter and served with a red pepper rémoulade ... **16**

## **louisiana crab cakes**

house made lightly breaded rock crab cakes with lemon crème fraîche and olive tartar sauce ... **13 ½**

## **alligator pirogue**

blackened alligator served on a chilled cajun style gazpacho inside hand sculpted phyllo boats ... **12 ½**

## **baked eggplant napoleon**

layers of eggplant, fresh spinach, goat cheese and oven dried tomatoes on a toasted crostini ... **11 ½**

## **po'boy cheese garlic bread**

baked with light citrus crème, emmenthal, gruyère and fontina cheese and served with a grilled red pepper rémoulade ... **7 ½**

## **red piano fries**

our signature blend of yams, yukon gold and sweet potatoes ... **6 ½**

# soup

## **chicken gumbo**

chicken, andouille sausage & okra with whole grain rice ... cup **5** bowl **9**

## **seafood gumbo**

shrimp, mussels and fresh fish in a light tomato broth ... cup **6** bowl **10**

## **roasted onion soup**

caramelized onions and a crostini with emmenthal, gruyère and fontina cheeses ... **9**

## **red piano soup trio**

a sampler of our chicken and seafood gumbo and roasted onion soup with a baguette ... **10**

# salad

## **new orleans salad**

roma tomatoes, red onions, olives and apple cider vinaigrette ... **10 ¾**

## **grapefruit salad**

artisan lettuce, grapefruit, raspberries and strawberries tossed with star anise vinaigrette and finished with raspberry sorbet ... **12 ½**

## **bayou caesar salad**

bayou caesar dressing, parmesan & asiago cheese, fresh bacon bits and herbed croutons ... **11 ¾**

## **blackened chicken cobb salad**

mixed greens, smoked bacon, avocado, blue cheese and shallot vinaigrette ... **14**

add blackened chicken ... **5 ¼**

add skewer of 3 shrimp ... **5 ¾**



may taste spicy to some palettes

# po'boy

## signature sandwiches

all po'boys include chopped lettuce, sliced tomatoes, pickle, creole dressing and red piano fries

### club po'boy

turkey, ham & bacon ... 12 ½

### shrimp po'boy

breaded shrimp fried and piled high on a torpedo roll ... 12 ½

### b.l.t po'boy

double smoked hand cut bacon with lettuce and tomato ... 12 ½

### ham and cheese po'boy

country smoked ham and aged white cheddar ... 12 ½

### cajun sausage po'boy

spicy andouille sausage – a louisiana staple ... 12 ½

### tuna melt po'boy

albacore tuna salad with aged white cheddar ... 12 ½

### blackened chicken po'boy

chicken breast seared in blackening spices ... 12 ½

### italian chicken po'boy

chicken breast smothered in cheese, veggies & marinara ... 12 ½

### calamari po'boy

cross scored crispy calamari with olive tartar spread ... 12 ½

### veggie po'boy

peppers, mushroom, onion, asparagus, cheese & marinara ... 12 ½

substitute fries with a soup or salad ... 2

add cheese or bacon to any po'boy ... 2 each

add both cheese and bacon to any po'boy ... 3 ½

## Combo choice

create your own lunch combo

soup and salad ... 8 ¼

soup or salad and ½ po'boy sandwich ... 9 ¾

## entree

### steak sandwich

7 oz sterling silver NY strip served on a baguette with caramelized onions and red piano fries ... 12 ½

### shrimp scampi

sautéed prawns in garlic-lemon crème sauce with diced tomatoes, fresh herbs, angel hair pasta and vegetables ... 15

### king crab mac and cheese

alaskan king crab, macaroni, double smoked bacon and aged white cheddar ... 18

### drunken chicken

grilled supreme marinated in rum and brown sugar and served with a raspberry ginger demi glace, dirty rice and daily vegetables ... 18

### jambalaya

stewed creole rice with chicken, andouille sausage, mixed seafood, sweet peppers, tomatoes and topped with a crawfish ... 16

### red piano burger

housemade lean beef burger with blue cheese, portabella mushrooms, roasted red pepper remoulade, lettuce, tomato and red onion ... 12

### muffaletta

pulled ham, genoa salami, fontina cheese, lettuce, tomato and a marinated olive salad on toasted sourdough ... 13 ¾

## sweet

### beignets

classic french quarter doughnuts covered with mounds of icing sugar and served piping hot ... 8

### banana foster bread pudding

with french vanilla ice cream & caramel sauce ... 8

### strawberry shortcake

warm shortcake biscuits with vanilla-macerated strawberries and lemon-lime cream ... 8

### molten chocolate cake trio

three baked to order molten chocolate cakes topped with vanilla bean ice cream and raspberry sorbet ... 8

### crème brûlée

creamy poached flan and caramelized raw sugar crust ... 8

### baked green apple cheesecake

with brandied caramel sauce and a vanilla wafer crust ... 8



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