

Pier 4

Bar & Grille

STARTERS

Soup du Jour	chef's selected soup of the day 6
Crawfish Bisque	rich creole sauce, stuffed crawfish 8
Jumbo Lump Crab Cakes	baby greens, cajun remoulade 12
Fried Calamari	spring mix, spicy creole sauce 8
Pier 4 Chicken Wings	choice of: sweet chili, bbq, buffalo, garlic parmesan ranch or blue cheese dipping sauce 14
Louisiana Blue Crab Fingers	deep-fried, horseradish aioli 15
BBQ Shrimp	cajun spiced, sauteed in a rich garlic butter 15
Crab au Gratin	local crab meat, rich cream sauce, tortilla chips 15

SALADS

Apple Berry Salad	spinach, feta, house vinaigrette 9
Caesar Salad	crispy hearts of romaine, reggiano garlic croutons 7
Classic Wedge	red onion, balsamic glaze, maytag blue cheese 8
Fried Green Tomato Mozzarella Salad	fennel, basil, lemon 9
Avocado Crab Salad	mixed greens, local lump crab, avocado 15
Pier 4 House Salad	spring mix, eggs, bacon, red onions, tomatoes 6

LOVE MY NOLA

Gumbo	shrimp, andouille, rice 9
Étouffée	rich crawfish creole sauce, rice 12
Fried Alligator	deep-fried, tabasco aioli 12
Charbroiled Oysters	dozen, garlic, butter, parmesan 18

SEAFOOD

Pasta Neptune	shrimp, crawfish, angel pasta, white wine cream 21
Deep South Catfish	fried catfish, herb rice, etouffee 22
Coastal Fried Platter	catfish, oysters, shrimp, fries, thin onion rings 23
Fresh Catch	chef selected fish of the day, fried or blackened MP
Pan-Seared Scallops	creamy parmesan grits, garlic butter, vegetables 28
Shrimp with Angel Hair Pasta	shrimp, tomato, spinach, lemon butter 18
Twin Lobster Tails	butter, lemon MP

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

STEAKS

Make any Steak an Oscar 10
Add a Grilled Shrimp Skewer (3) 8

14oz Wet Aged NY Strip	hand-cut, marinated 18 days, herb butter 32
18oz Aged Cowboy Ribeye	bone-in-ribeye, aged 30 days, herb butter 45
6oz Filet of Tenderloin	top choice center cut, herb butter 32
8oz Filet of Tenderloin	top choice center cut, herb butter 37
Slow-Cooked Prime Rib	pan-seared, au jus, horseradish cream 16oz king 34 10oz queen 24

ENTRÉES

Hickory Smoked Ribs	slow-braised rack, house-made bbq sauce, fries, potato salad ½ slab 18 full slab 36
Westbank Burger	garlic potato wedges 18
Double Beef Boomtown Burger	thick beef patty, slow cooked brisket, sauteed onions, cheddar 22
Salisbury Steak	mashed potatoes, grilled onions and mushrooms 22
Chicken Pesto Pasta	penne pasta, pesto sauce, tomatoes, arugula 25
Pan-Seared Duck Breast	sweet potato mash, bourbon mushroom sauce 28
Braised Lamb Shank	mash potatoes, red wine demi sauce 30
Pasta Jambalya	penne pasta, rich creole sauce, shrimp, chicken, andoullie 18

SIDES

all sides 6

Baked Potato	Maque Choux	Sweet Potato	Grilled Vegetables
Mac and Cheese	Grilled Asparagus	Mashed Potatoes	Fried Potato Wedges
	Creamed Spinach	Steamed Broccoli	

DESSERTS

Tiramisu	creamy custard, espresso soaked lady fingers 8
NY Cheesecake	topped with choice of: caramel, chocolate, or raspberry sauce 7
Turtle Cheesecake	caramel, chocolate ganache, pecans 8
Hawaiian Delight Bread Pudding	coconut and pineapple bread pudding, pina colada sauce 8
Ghirardelli Brownies	vanilla ice cream 9
Crème Brûlée	baked cream, vanilla 6
White Chocolate Bread Pudding	house-made, white chocolate cream 8