



Appetizers

Sautéed Crab Claws - White Wine, Butter, Garlic, Creole Seasoning - \$16

Seared Steak - Seared Steak, Bordelaise, Potato Cake - \$18

Seiler Trio - Shrimp Remoulade, Crabmeat Ravigote, Oysters Brochette - \$24

Fried Frog Legs - Flash Fried with Tarragon Remoulade - \$14

Crab Meat Au Gratin - Jumbo Lump Crab, Fontina & Parmesan Cheese Sauce - \$14

Crispy Pork Belly - Mexican Cola Adobo Glaze, Patatas Bravas - \$12

Lamb Lollipops - Saffron Orzo, Puttanesca - \$22

Soups

Duck & Sausage Gumbo - \$6 Cup \$9 Bowl

Soup du Jour - \$6 Cup \$9 Bowl

Salads

Seiler Blue - Spring Mix, Blue Cheese Dressing and Crumbles,

Cherry Tomato, Candied Pecans - \$8

Seafood Wedge - Iceberg, Boiled Shrimp, Crabmeat, Pickled Red Onion,

Cherry Tomato, Creole Vinaigrette - \$18

Bibb Lettuce - Pomegranate Seeds, Pumpkin Seeds, Hearts of Palm, Heirloom Tomato, Goat

Cheese, Gatzuma Citronette - \$10

Entrées

Daily Fresh Pan-Sautéed Gulf Fish - Market Price

Jumbo Lump Crab, Beurre Blanc, Green Beans, Smashed Potatoes

Parmesan-Crusted Puppy Drum - Market Price

Saffron Beurre Blanc, Crispy Capers, Asparagus

Fried Wild Caught Catfish - \$20

Bourbon Andouille Glaze, Pecans, Green Beans, Sweet Potato Puree

Chicken Oscar - Jumbo Lump Crab, Beurre Blanc, Mashed Potatoes, Asparagus - \$26

Shrimp Clemenceau - (Bangkok Style)- Crimini Mushrooms, Peas, Brabant Potatoes - \$22

Twice Cooked Pork - Tender Mojo Pork, Peruvian Aji Sauce, Fried Yucca,

Sautéed Peppers & Onions - \$24

8oz. Choice Filet - Bordelaise, Garlic Mashed Potatoes, Asparagus - \$34

Beef Bourguignon - Wine Braised Beef Tenderloin,

Local Fall Vegetable Medley, Pomme Puree - \$25