

THE SEILER BAR

FALL MENU

APPETIZERS

Fried "20 Minute Brined" Des Allemands Catfish- \$12
Malt Vinegar Aioli

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

Tomato, Fresh Basil, Crab Ravigote - \$14

Panèed Eggplant - \$10
Assassin Sauce, Dusted with Powdered Sugar

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

Seared Filet Tips - \$15
Ahi Sauce, Fried Yucca

SALADS

Seiler Blue - \$8
Spring Mix, Blue Cheese Dressing and Crumbles,
Cherry Tomato, Candied Pecans

Light Summer Salad - \$6
Iceberg Lettuce, Heirloom Cherry Tomato, Red Wine Vinaigrette
Add Jumbo Lump Crab \$6

Seiler Caesar Salad - \$10
Romaine, Shaved Parmesan, House Made Croutons,
Caesar Dressing
Add Fried Oysters - \$10

ENTREES

Gulf Fish Almondine - \$28
Brown Butter, Almonds,
Green Beans, Rice Pilaf

Blackened Redfish \$34
Roasted Garlic Beurre Blanc & Jumbo Lump Crab
Collard Greens, Dirty Rice

Duck Confit - \$18
Duck Leg Quarter, Citrus Gastrique,
Collard Greens, Dirty Rice

3 Lamb Lollipops - \$28
Puttanesca & Orzo

Steak Oscar - \$48
8 oz Filet, Lobster Medallions, Bearnaise Sauce,
Asparagus