



THE CLAW BAR

Summer Nights

August

\$49 PER PERSON

Choice of one from each course.

First Course



Grilled Peach Salad

baby tomatoes, arugula, shaved prosciutto, balsamic glaze, gorgonzola

Beet Salad

crispy goat cheese, baby arugula, toasted almonds, orange vinaigrette

Baked Oysters Bienville

bacon, gulf shrimp, mushroom, parmesan cheese

Crab Cannoli

wonton cannoli shell, mascarpone, lump & snow crab, spicy mayo

Second Course



Togarashi Crusted Grouper

krab salad, boniato mash, yuzu butter sauce

Creole Fish Stew

mixed seafood, louisiana-style tomato broth, andouille sausage, fresh corn, fingerling potatoes, grilled sourdough

Burrata Ravioli

basil pesto, parmesan, sun dried tomatoes, toasted pineuts

Grilled Swordfish

chorizo fried rice, snow crab, fresh kimchi, citrus beurre blanc

Roasted Half Chicken

duck fat potatoes, cauliflower, creole mustard jus

Third Course



Blueberries & Lemon

summer blueberries, lemon curd, vanilla pound cake, whipped cream

Toasted Coconut Banana Bread

white chocolate, maple caramel sauce, vanilla ice cream

Seasonal Sorbet