

Ice Cold, Salty Oysters

• **Tap Beer + Brews** •

Oyster Counter

proudly shucking the coldest,
freshest oysters available

GULF OYSTERS 1.25 ea. or 14 per dozen

CHARBROILED OYSTERS (8 count) 15

VOODOO OYSTER SHOOTERS 2.50 per

OYSTER ROCKEFELLER STEW

classic New Orleans cream soup 11

NOLA SICILIAN OYSTER BAKE

garlic herb oil, seasoned bread crumbs 12

CRISPY FRIED OYSTERS

Tabasco-ranch dipping sauce 13

OYSTER BLT

dressed, garlic herb mayo, shoestrings 18

Small Plates

SPINACH 'N ARTICHOKE DIP 11

SMOKED SALMON DIP 11

BLUE CHEESE CHIPS 9

ALLIGATOR POPPERS 9

CRAWFISH BEIGNET BITES 8

CHINATOWN SHRIMP 12

SHRIMP + CRAWFISH REMOULADE 11

CRAWFISH SPOONBREAD SKILLET 12

PECAN-SMOKED CHICKEN WINGS 11

in the kitchen: *Chef Robert Bruce*



Plates

FRIED CHICKEN + WAFFLES

bacon studded, pepper jelly maple syrup 17

PIKE'S MARKET ROASTED SALMON

simple salt + pepper rub, greenie greens 19

BLACKENED RED FISH

crawfish cream sauce, featured veg 27

GULF FISH ST. CHARLES

asparagus, baby bello, garlic herb butter 28

BBQ SHRIMP 'N GRITS

creole brown butter, baby bello, bacon, green onion 19

DELMONICO RIBEYE

Chef's cut, shoestrings 32

Soup + Salads

SHRIMP GUMBO 9

CRAB + CORN BISQUE 10

SMOKED SALMON WEDGE 12

TUNA TANGO

seared #1 grade ahi, avocado, mango,
macadamia nut, wonton, ginger-lime dressing 18

BUFFALO CHICKEN

honey-glazed hot sauce, avocado, egg,
blue cheese, tomato, smokey-bacon ranch 16

Refined American Fare

• **Coffee & Beignets** •

Burgers + Sandwiches

LEGACY BURGER

caramelized onion, baby bello, Swiss, shoestrings 15

CLASSIC CHEESEBURGER

cheddar, mayo + mustard, red onion,
angry pickle, shoestrings 14

FRIED SHRIMP POBOY

dressed, garlic herb mayo, shoestrings 15

GARDEN DISTRICT CLUB

bacon, turkey, ham, cheddar, Swiss,
tomato, multi-grain, shoestrings 15

Sides

SHOESTRING FRIES 5

TODAY'S FEATURED VEG 6

GREENIE GREENS 4

Desserts

LEMON ICE BOX PIE five-nut crust 9

NYC BLUEBERRY CHEESECAKE 9

BIG BIG BIG CAKE 10

Beverages

soda 3 • tea 3

Arnold Palmer 4 • LK lemonade 4

Coffee Counter

proudly serving



FRESH JUICES

Garden Green

green apple, spinach, celery,
ginger, orange 5

ABC

green apple, golden beet, carrot 5

COFFEE DRINKS

Café au Lait 3.00 3.95

House Coffee: Chicory,
New Orleans Roast,

Decaf 2.50 2.95

Espresso 2.75

Cappuccino 3.75

Cortado 3.75

Flat White 3.50

COLD BREW ON TAP

NOLA Nitro 4.00 4.75

SoulFunk 4.50 4.95

Krewe Dat 4.50 4.95

Mardi Gras Indian 4.50 4.95

BLENDED

CBC Frostbitesm 4.95 5.95

VIET-NOLA Iced 4.50

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. **Notify us of any food allergies or dietary restrictions.**

Tap'd + Bottled

Draft

Dixie, Abita "Amber", Abita "The Boot", Yuengling, NOLA "Blonde", NOLA "Irish Channel Stout", Gnarly Barley "Catahoula" Common, Port Orleans "Riverfront Lager", Port Orleans "Slack Water"	6
Parish Brewing "Envie", Urban South "Charming Wit"	7

Bottled

Bud Light	5
Miller Light	5
Blue Moon	6
Green Flash "West Coast IPA"	7
Canebreak	6
Michelob Ultra	5
Sweetwater "420 Extra Pale Ale"	6
Wayward Owl "Family Tree Kristallweizen"	6

Crafted Cocktails

The Legacy Martini

Jr. Johnson cranberry moonshine, orange liqueur,
fresh-squeezed lime, sugar rim 10

"Minted" Moscow Mule

vodka, fresh-squeezed lime, mint leaves,
Gosling's ginger beer 10

The Legacy Bloody Mary

vodka, spicy green beans 9

White Pours

Chardonnay

True Myth, Edna Valley	9/32
Talbott Kali Hart, Monterey	10/36
Canoe Ridge, "The Expedition", Horse Heaven Hills	10/36

Sauvignon Blanc

Uppercut, North Coast	7/24
Simi, Sonoma	9/32
Hall, Napa Valley	11/38

Other Whites

Pavi, Pinot Grigio	8/26
Baileyana Rosé, Firepeak Vineyard, Edna Valley	10/34
Tangent, Albarino	8/26
Fess Parker Riesling, Santa Barbara	8/26
Red Hook, Riesling, Seneca Lake	10/36
Kung Fu Girl Riesling, Ancient Lakes	10/36

Sparkling

Rack & Riddle Sparkling, North Coast, California	11/36
Gruet, Brut Rose	12/44
Schramsberg, Blanc de Blanc 2012	78

Red Pours

Pinot Noir

Lucky Star, California	8/26
Gavilan, Napa Valley	10/36
Gloria Ferrer "Etesian", Sonoma County	12/24
Omero Cellars, Willamette Valley	13/46
Belle Glos "Las Alturas Vineyard"	15/56

Merlot

Ca'moni, Napa Valley	8/26
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Cabernet

Parducci, California	8/26
Canoe Ridge "The Expedition", Horse Heaven Hill	10/36
Joel Gott, California	10/36

Other Reds

Opolo, Blend, Napa Valley	10/36
Last Judgement, Central Coast	7/24
Mercer Estate's Washington Estate, Malbec	12/44

