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DAILY BRUNCH

(served till 4 pm)

ALL AMERICAN BEIGNET-WICH	\$11
<i>eggs, sharp cheddar, hickory bacon, grilled tomato</i>	
NOLA-STYLE GRITS BOWL	\$12
<i>bacon and biscuit</i>	
THE MEAT OR VEGGIE SCRAMBLER	\$13
<i>chef's selection</i>	
"BRISCUIT" BENEDICT	\$16
<i>slow-smoked hill-country brisket, caramelized onion, tabasco hollandaise</i>	
CRAWFISH + EGG BEIGNETS	\$14
<i>a legacy kitchen original</i>	
BREAKFAST BURGER	\$15
<i>avocado, sharp cheddar, grilled tomato, fried egg</i>	
BANANAS FOSTER WAFFLE	\$13
<i>cinnamon whipped cream and caramel honey butter</i>	

SERVED

ALL DAY *every day*
BEIGNETS

TRADITIONAL BEIGNETS	\$3
<i>3 count</i>	
BEIGNET BITES	\$4
<i>powdered or cinnamon sugar</i>	

COFFEE DRINKS

CAFÉ AU LAIT	\$4
HOUSE COFFEE	\$2
DECAF	\$2
ESPRESSO	\$4
CAPPUCCINO	\$4
TRADITIONAL NOLA ICED COFFEE	\$4

TackleBox

SOCIAL • SOUTHERN • SEAFOOD

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OYSTER BAR

EYE OPENERS

TACKLEBOX BLOODY MARY	\$9
<i>vodka, spicy green beer</i>	
MIMOSA	\$9
<i>brut cuvée sparkling, fresh squeezed oj</i>	
SCREWDRIVER	\$9
<i>vodka, fresh squeezed oj</i>	

HOME OF THE
**DOLLAR
LUNCH BEER**
\$1

BEVERAGES

SODA	\$3	HOT TEA	\$3
TEA	\$3	ARNOLD PALMER	\$4
MILK	\$3	AMC HEALTHY JUICE	\$6
JUICE	\$3	GARDEN GREEN JUICE	\$6

DESSERTS

BOURBON CHOCOLATE CHESS PIE	\$8
PRALINE PARFAIT	\$7
OLD-FASHIONED CARROT CAKE	\$7

just south of obnoxious

HAPPY HOUR

daily from 3-6 pm

TWO FOR ONE

raw oysters, charbroiled oysters, dusted wings

DRAFT BEER	\$3
<i>any selection</i>	
HOUSE WINE	\$3
<i>red or white</i>	

crafted batch COCKTAILS

THE SOUTHERN YELLOW HAMMER	\$5
<i>light rum, amaretto, pineapple juice</i>	
THE BOURBON SMASH	\$5
<i>kentucky bourbon, long island iced tea, sour mix</i>	

BLOODY MARY OYSTER SHOOTERS	\$2
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SOCIALS

"Oh So" SOUTHERN FRIES	\$8
<i>bacon, cheddar, white sawmill gravy</i>	
LOADED PIMENTO CHEESE	\$9
<i>bacon & onion jam</i>	
SMOKED SALMON DIP	\$11
<i>house crackers</i>	
ALLIGATOR POPPERS	\$11
<i>with pepperjelly glaze</i>	
JUMBO SHRIMP COCKTAIL	\$14
<i>spicy cocktail sauce</i>	
CRAWFISH BEIGNET BITES	\$9

THE GRAND TOWER \$48

(serves 4)

12 raw oysters, 6 charbroiled oysters, 6 shrimp cocktail,
smoked salmon dip, crawfish remoulade

OYSTERS
BY
SABER

ICE COLD RAW OYSTERS (12) \$16
shucked to order

CHARBROILED OYSTERS (8) \$15
garlic parmesan herb butter

TACKLEBOX CHILLED SAMPLER \$17
*crawfish remoulade, smoked salmon dip,
shrimp muffaletta salad*

SIMPLE FRIED OYSTERS \$14
garlic herb aioli

CRAFTED OYSTERS

*freshly shucked + flash fried
generously topped (8)*

\$18

VOO DOO
*cajun mayo, blue cheese, crumbled
bacon*

GRIS GRIS
creamed spinach, tabasco hollandaise

WHO DAT
smoked white beans, creole mustard

SOUP & SALADS

CRAB + CORN BISQUE \$10
house specialty

CRAWFISH BOIL SOUP \$10
corn and potatoes

LOADED SEAFOOD GUMBO POT \$12
fried okra

KALE CAESAR \$12
cornbread croutons

THE SHRIMP LOUIE WEDGE SALAD \$15
tomato, avocado, creamy dressing

SEARED TUNA SALAD \$18
*mango, avocado, macadamia nuts, tango
dressing*

SOUTHERN-FRIED CHICKEN SALAD \$16
*hot-honey glaze, blue cheese,
smoky bacon ranch*

SOUTHERN COMFORT PLATES

FRIED SHRIMP OR OYSTER POBOY \$15
new orleans "dressed", house chips

PECAN SMOKED CHICKEN WINGS PLATTER \$16
fries & slaw

OLD SOUTH CHEESEBURGER \$14
pimento cheese, vidalia onions and bacon jam, fries

ELVIS - THE KING BURGER \$15
*applewood smoked bacon, peanut butter, cheddar cheese
& brûlée bananas, fries*

SOUTH GEORGIA CHICKEN SANDWICH \$15
vidalia onion slaw, fries

PAN ROASTED SALMON \$22
chef tartar, brussel sprouts

RIBEYE STEAK \$27
kentucky bourbon peppercorn sauce

PERFECTLY GRILLED FISH \$26
cajun crawfish cream and featured veg

THIN FRIED CATFISH PECAN \$20
brown butter & louisiana popcorn rice

FRIED CHICKEN + WAFFLES \$17
bacon studded, pepperjelly maple syrup

LOWER-THAN-LOW COUNTRY SHRIMP + GRITS \$23
new orleans version of a coastal classic

LEGACY KITCHEN CLASSICS

THE FRIED TACKLEBOX PLATTER \$32
*thin catfish, oysters, shrimp, alligator poppers,
crawfish hushpuppies, fries*

REDFISH ST. CHARLES \$29
*garlic herb butter asparagus, mushrooms &
crawfish cornbread*

SOUTHERN FRIED CHICKEN \$22
braised cabbage, crawfish spoonbread

CENTER CUT FILET \$36
*creamy smoked greens, fried oysters and
tabasco hollandaise*

SIDES

SOUTHERN BRAISED CABBAGE \$6

TODAY'S FEATURED VEG \$6

CRAWFISH SPOONBREAD \$9

M E A L S ' A L L

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