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## DAILY BRUNCH

(served till 4 pm)

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

### SERVED

ALL DAY *every day*  
**BEIGNETS**

<b>TRADITIONAL BEIGNETS</b>	<b>\$3</b>
<i>3 count</i>	
<b>BEIGNET BITES</b>	<b>\$4</b>
<i>powdered or cinnamon sugar</i>	
<b>COFFEE DRINKS</b>	
<b>CAFÉ AU LAIT</b>	<b>\$4</b>
<b>HOUSE COFFEE</b>	<b>\$2</b>
<b>DECAF</b>	<b>\$2</b>
<b>ESPRESSO</b>	<b>\$4</b>
<b>CAPPUCCINO</b>	<b>\$4</b>
<b>TRADITIONAL NOLA ICED COFFEE</b>	<b>\$4</b>

# TackleBox

LEGACY KITCHEN'S  
SOCIAL • SOUTHERN • SEAFOOD

OYSTER & BAR

## EYE OPENERS

<b>TACKLEBOX BLOODY MARY</b>	<b>\$10</b>
<i>vodka, spicy green beer</i>	
<b>MIMOSA</b>	<b>\$10</b>
<i>brut cuvée sparkling, fresh squeezed oj</i>	
<b>SCREWDRIVER</b>	<b>\$10</b>
<i>vodka, fresh squeezed oj</i>	

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

## BEVERAGES

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

## DESSERTS

<b>BOURBON CHOCOLATE CHESS PIE</b>	<b>\$8</b>
<b>SKILLET COBBLER</b> <i>(seasonal)</i>	<b>\$7</b>
<b>OLD-FASHIONED CARROT CAKE</b>	<b>\$7</b>

*just south of obnoxious*

## HAPPY HOUR

daily from 3-6 pm

### BAYOU BITES

*raw oysters (\$1 each, orders of 8)*  
*dusted wings (\$1 each, orders of 8)*  
*charbroiled oysters (\$1.50 each, orders of 8)*

<b>DRAFT BEER</b>	<b>\$3</b>
<i>house tap</i>	
<b>HOUSE WINE</b>	<b>\$3</b>
<i>red or white</i>	

### *crafted batch* COCKTAILS

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

<b>BLOODY MARY OYSTER SHOOTERS</b>	<b>\$2</b>
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## SOCIALS

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

# THE GRAND TOWER \$48

(serves 4)

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

OYSTERS AFTER

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

**CHARBROILED OYSTERS (8)** \$16  
*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*

**CRAWFISH REMOULADE CAESAR** \$12  
*cornbread croutons*

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

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

\*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.**

# HIGH TIDE

## SOUTHERN COMFORT PLATES

**FRIED SHRIMP or OYSTER POBOY** \$16  
*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*

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

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

## 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*

**BABY BACK RIBS PLATTER** \$26  
*full slab - creamy slaw, crispy fries*

**SIDES**  
**SOUTHERN BRAISED CABBAGE** \$6

**TODAY'S FEATURED VEG** \$6  
**CRAWFISH SPOONBREAD** \$9

MEALS AVAILABLE