

# ROUX & BREW

Seafood & Steak House

## CHARCUTERIE BOARD

Chef's selection of imported cheeses  
and cured meats 25

*20% off a bottle of wine with purchase of board*

## STARTERS

### BOUDIN BALLS

Fried, red onion marmalade,  
our Creole ranch 10

### CRAWFISH CORNBREAD

Fried crawfish cornbread, fried Gulf shrimp,  
house citrus butter, R&B Ponchatoula  
Orange Pepper Jelly glaze drizzle 15

### FRIED GREEN TOMATOES

Fried green tomato slices, grilled Gulf Shrimp,  
house shrimp cream cheese and white remoulade,  
Tasso, R&B Ponchatoula Pepper Jelly 15

### CRAB CAKES

House Lump crab cakes, Pan-seared,  
white remoulade, house made gremolata 17

### ZYDECO SHRIMP

Fried Gulf shrimp tossed in our  
honey Sriracha sauce 15

### CRISPY HOUSE SMOKED BACON

Slab of our house smoked bacon, Gulf Shrimp,  
queso blanco, green onion puree,  
Creole tomato glaze, firecracker sauce 15

### BACON WRAPPED STUFFED SHRIMP

Lump Crab stuffed Gulf shrimp,  
hickory smoked bacon, house tomato sauce,  
our lemon butter drizzle 15

### SEARED TUNA

Pan-seared tuna, sesame seeds,  
house Asian slaw, house soy vinaigrette 18

### FILET KABOBS

Two marinated filet mignon skewers, onions,  
bell pepper, our Creole tomato glaze drizzle 18