

ROUX & BREW

Seafood & Steak House

STARTERS

CHARCUTERIE BOARD

Chef's selection of
imported cheese & cured meats 28
15% off a bottle of wine with purchase of board

SPINACH DIP Our Roux creamed spinach with fried bow-tie pasta	14	CRAWFISH CORNBREAD Fried crawfish cornbread, fried shrimp tossed in our Orange Ponchatoula Pepper Jelly glaze, and drizzled with our citrus butter	15
CHEESY PONCHATOULA SHRIMP BREAD Seared Queso Blanco, Ponchatoula Strawberry Pepper Jelly, grilled shrimp on toasted French Bread	14	CRAB CAKES Lump crab, Panko encrusted and fried, citrus butter, drizzled with our Creole tomato glaze	18
BOUDIN BALLS Fried, red onion marmalade, our Creole ranch	10	BRUSSELS SPROUTS Crisp roasted Brussels sprouts, bacon, tossed in our Steen's gastrique	12
HUMMUS & FRESH PITA CHIPS House made hummus, chimichurri sauce, pita chips, cucumbers, paprika garlic oil	12	ZYDECO SHRIMP Fried shrimp tossed in our honey Sriracha sauce	16

FLATBREADS

CHICKEN FLORENTINE Creamy Florentine, grilled chicken, bacon, fresh spinach, 3 cheese blend, fresh parmesan cheese	16	MEAT TRIO Marinara, house-made sausage, bacon, pepperoni, 3 cheese blend, our creole tomato glaze drizzle	16
MARGHERITA Marinara, fresh basil, fresh mozzarella, tomatoes, basil oil, balsamic drizzle Add Chicken 2 • Shrimp 3 • Filet Tips 4	14	SHRIMP PESTO Basil pesto, grilled shrimp, roasted garlic, red onions, 3 cheese blend, fresh parmesan cheese, lemon oil, red pepper pesto drizzle	16

SMALL PLATES

ADD A SIDE SALAD 4 • ADD A WEDGE SALAD 9

SEARED SALMON Pan-seared salmon, house-made lemon poppy seed vinaigrette, on a bed of spring mix greens	18	CRISPY PORK BELLY Fried oysters (6) or shrimp (6), slab of pork belly, queso blanco, house made firecracker sauce	18
BACON WRAPPED STUFFED SHRIMP Crab meat stuffed shrimp wrapped in hickory smoked bacon, served on top of house-made tomato sauce, topped with our lemon butter drizzle	18	FILET KABOBS Two marinated filet mignon skewers with onions and bell pepper, our Creole tomato glaze drizzle	18

ENTREES

ROUX SEAFOOD STACK Fried soft-shelled crab, catfish, crab cake, shrimp, and green tomato layered and served with our crawfish cream sauce, Ponchatoula Pepper Jelly, salad	26	SALMON PICATTA Pan-seared salmon, house-made lemon butter sauce, capers, sautéed spinach, and tomatoes, rice pilaf, sautéed vegetables, salad	29
CRAB CAKE PASTA Panko encrusted and fried, linguine, herb garlic cream sauce, grape tomatoes, mushrooms, fresh baby spinach, our Creole tomato glaze drizzle, salad	26	ASIAN SALMON Ponchatoula Orange Pepper Jelly soy glazed salmon, white rice, soy glazed brussels sprouts, salad	29
SHRIMP & GRITS Pan-sautéed shrimp in our house-made roasted tomato and garlic Demi glaze, andouille white cheddar grits, salad	24	TROUT ALMONDINE Fried trout, Meunière butter sauce, toasted almonds, andouille white cheddar grits, smothered green beans, salad	29
RED BEANS & FRIED CATFISH Creole red beans, white rice, fried catfish strips, salad	19	TROUT ÉTOUFFÉE Fried trout, crawfish étouffée, andouille white cheddar grits, smothered green beans, salad	29
CATFISH LEROUX Crawfish étouffée over rice pilaf, fried catfish strips, salad	24	BLACKENED CHICKEN PASTA Linguine, herb garlic cream sauce, grape tomatoes, hickory bacon, mushrooms, aged parmesan cheese, salad	18
EGGPLANT NAPOLEON Lightly fried eggplant medallions, sautéed shrimp, linguine, sweet pepper Tasso cream sauce, smothered green beans, salad	19	BEEF TIPS Filet mignon tips and mushrooms seared in our horseradish worcestershire cream sauce, garlic whipped potatoes, smothered green beans, salad	26
CHICKEN TENDERS Fried (or grilled) chicken tenders, honey mustard, French fries, Creole red beans & rice	17	FILET - HAND CUT USDA CHOICE Rosemary herb butter, Garlic whipped potatoes, smothered green beans, salad	6oz • 31 8oz • 36
FRIED PLATTERS Catfish strips, French fries, hushpuppies Shrimp, French fries, hushpuppies Oysters, French fries, hushpuppies Combo of any 2, French fries, hushpuppies	19 22 23 24	RIBEYE - HAND CUT USDA CHOICE Rosemary herb butter, Garlic whipped potatoes, smothered green beans, salad	12oz • 39 16oz • 44
GRILLED SHRIMP Rice pilaf, sautéed vegetables, lemon butter sauce, salad	22	TOPPINGS Sautéed Crab Meat • Grilled Shrimp • Crawfish Cream Sauce 7 each Sautéed Mushrooms • Sautéed Onions • Blue Cheese 5 each Due to supply chain issues, imported shrimp may be substituted	