

• SOUPS

- 9 Roasted Tomato
- 12 Lobster Bisque

• COLD

- 18 Jumbo Shrimp Cocktail
- 18 Oysters on the Half Shell
- 18 Jumbo Lump Crab Cocktail
- 18 Sliced Norwegian Smoked Salmon
- 15 Cherrystone Clams
- Market Price Petrossian Caviar

• HOT

- 16 Jumbo Fried Shrimp
- 18 Escargots
- 18 Jumbo Lump Crab Cake
- 18 Clams Casino (6)
- 18 Oysters Rockefeller (4)
- 18 Imperial Crab
- 22 Oysters Chesapeake (2)
- Market Price Soft Shell Crab (in season)
- 10 Our Famous Potato Skin Basket

• SALADS

- 10 House
 - Our Famous House Dressing
- 10 Caesar
 - Romaine Hearts, Egg-free dressing
- 10 Buzz's
 - Romaine, Avocado, Tomato, Chopped Egg with White Balsamic, Vinaigrette, Extra Virgin Olive Oil, and Pecorino Romano
- 10 Hearts of Lettuce
 - Blue Cheese Dressing and Sliced Tomato
- 10 Vine Ripe Tomatoes
 - Vidalia Onions and Grated Feta Cheese
- 10 Hearts of Palm
 - Brazilian Palm Hearts with Deviled Eggs

STARTERS

Shellfish Plateau (Two Guests / Four Guests)

Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp, Fresh Oysters on the Half Shell & Traditional Garnishes

79.5 / 153

Cheesesteak Dumplings

Spicy Ketchup

16.5

Chilled Shrimp Cocktail

Remoulade · Italian Marinade · Cocktail

19.5

Shrimp Remoulade

19.5

Crab Cake

Cajun Lobster Sauce

21

Marinated Shrimp

19.5

Shanghai-Style Fried Calamari

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions

17.5

Oysters on the Half Shell

17

Tuna Tartare

18

Steak Tartare

17

Fried Oysters

17

Prime Beef Carpaccio

Creole Mustard

17

SALADS

Del's Salad	10
Classic Caesar	10
Blue Cheese Lettuce Wedge	10
Beefsteak Tomatoes & Sliced Onions	11

SOUPS

Seafood Soup	11
Mushroom Bisque	10

STEAKS & CHOPS

Filet Mignon 8 oz.	41
Filet Mignon 12 oz.	48.5
Bone-In Filet 16 oz.	69
Prime Strip 16 oz.	49
Bone-In Prime Ribeye 22 oz.	57
Prime Ribeye 16 oz.	49
Veal Porterhouse 16 oz.	48
Prime Porterhouse 24 oz.	59
Lamb (2 Double Cut 8 oz. Chops)	46
Wagyu Longbone 32 oz.	89

SEAFOOD

Salmon	
<i>Tchoupitoulas Sauce</i>	35
Sesame-Seared Tuna	
<i>Soy Ginger Glaze & Wasabi Cream</i>	41
Pan-Roasted Sea Bass	
<i>Pineapple Black Bean Garlic Sauce</i>	46

LAGNIAPPE

Crisp Duck Steak	
<i>Chateau Potatoes & Dry Cherry Jus</i>	32
Filet Medallions	
<i>Chateau Potatoes, Thin Green Beans & Red Wine Demi-Glace</i>	33
Pan-Roasted Chicken Breast	
<i>Lemon Rice & Provençal Sauce</i>	31
Sauteed Veal Scallopini	
<i>Chateau Potatoes & Mushroom Madeira Sauce</i>	36
Beef Medallions	
<i>Chateau Potatoes and Red Wine Demi Glace</i>	35

SIDE DISHES

Asparagus	13
Maque Choux Corn	11
Sauteed Mushrooms	10.5
Spinach Supreme	12
Chateau Potatoes	11.5

Potatoes Au Gratin	12.5
King Crab Gnocchi	17.5
Lobster Macaroni & Cheese	18.5
Onion Rings	11
Baked Potato	10
Skillet Potatoes & Onions	11