

STARTERS

***MISHIMA RESERVE WAGYU CARPACCIO**

pickled beech mushrooms,
fresh horseradish, grain mustard
18

***PERDIDO COLD PLATTER**

dozen Gulf oysters, 1/2 pound Gulf shrimp,
blue crab claws,
half warm water lobster,
remoulade, cocktail, mignonette
50

TUNA TIRADITO

cucumbers, torpedo onions,
crispy capers, lime, aji verde
15

FRIED GREEN TOMATO CRAB STACK

fried green tomatoes, Alabama crab salad,
spicy diablo sauce
14

***STEAK TARTAR & PECAN SMOKED MARROW BONE**

capers, shallots, thyme, quail egg,
pepito asiago, grilled ciabatta, black garlic aioli
25

SPINY LOBSTER SPRING ROLL

miso marinated panko crusted spiny lobster,
rice paper, pea shoots, grilled mango,
nuoc cham
14

BROILED GULF OYSTERS

Half Dozen 18 / Dozen 36

BIENVILLE

shrimp & crawfish, green onion, mornay

ROCKEFELLER

swiss chard, parmesan, herbs,
Bill "E" bacon, red-eye hollandaise

THE "FRENCHIE"

foie gras & smoked bone marrow
compound butter

GORGEOUSLY GARLIC

roasted elephant & black garlic,
fresh horseradish, aged parmesan

SOUP & SALAD

SOUP OF THE MOMENT

12

VOYAGERS WEDGE

roasted tomatoes, crispy shallots,
Bill "E" bacon, chives, Asher bleu cheese,
green goddess dressing
13

***PERDIDO CAESAR SALAD**

romaine, red onions, quail egg, crostini, capers,
roasted tomatoes, pepito asiago
14

TOMATO & ARUGULA

roasted tomato panna cotta, "Lettuce Heads" baby arugula,
burrata, crispy bresaola, Calabrian chile pesto, ciabatta,
white balsamic pearls
15

VOYAGERS SPECIALTIES

PERDIDO STUFFED CHICKEN

roasted tomatoes, spinach, fontina cheese,
Bill "E" bacon, purple sweet potato gnocchi,
Alecia's tomato chutney
32

***SCALLOPS A LA PLANCHA**

agrodolce baby collard greens, lardons,
roasted baby turnips, onion marmalade,
corn bread lace
40

PASTA BOLOGNESE

house ground hanger steak, smoked pork belly,
plum tomatoes, mirepoix, pappardelle pasta,
fontina fonduta, fresh herbs
30

ROASTED GULF WHOLEFISH

field peas with pork belly & roasted tomatoes,
salsa verde
55

HIBISCUS HABANERO SEARED GULF GROUPER

roasted honeynut squash polenta,
charred broccolini, micro parsley,
pomegranate beet vinaigrette
38

HONEY MISO BROILED LOBSTER

fried scarlett rice, edamame, wild mushrooms,
soy cured quail egg, black garlic sambal,
snow pea tendrils
40

***TURMERIC RUBBED GULF YELLOWFIN TUNA**

chargrilled fingerling potatoes,
chermoula roasted cauliflower &
heirloom cherry tomatoes, herb salad
38

*FROM THE BROILER

FILET MIGNON

buttery tenderness

6 oz. 40

10 oz. 52

HANGING TENDERLOIN

arguably the most intensely flavored cut

10 oz. 40

KAN KAN PORK CHOP

big, beautiful & juicy

28 oz. 37

VENISON CHOP

tender, deeply flavorful & always delicious

beet & blueberry rub

10 oz. 45

COWBOY RIBEYE

for flavor lovers

20-22 oz. 81

*DRY-AGED CERTIFIED ANGUS BEEF

KANSAS CITY STRIP LOIN

legally delicious

14 oz. 50

CENTER CUT RIBEYE

loaded with flavor

14 oz. 68

PORTERHOUSE

a perfect union of filet & strip

24 oz. 80

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

additional charges apply for:
split plates, substitutions or any other modifications

SAUCES & BUTTERS

\$5 per selection

red-eye hollandaise

cabernet bordelaise

green peppercorn au poivre

bayside bleu fondue

smoked bone marrow butter

Champagne béarnaise

CROWNS

crab Oscar

12

Gulf shrimp

12

foie gras

15

Bill "E" bacon

15

four cheese crust

bleu, provolone, parmesan, goat

10

SIDES

purple sweet potato gnocchi

aged parmesan

8

salt crusted baked potato

crème fraîche & micro leeks

7

bayside bleu mac

Bill "E" bacon, roasted tomatoes

10

mushrooms & onions

sautéed in cabernet bordelaise

8

blue crab creamed spinach

roasted tomatoes

10

field peas

pork belly & roasted tomatoes

8

charred broccolini

salsa verde

8

roasted honeynut squash polenta

heirloom cherry tomatoes & herb salad

8