

Starters & Salads

The Original Taster Plate 14.

pimento cheese, egg salad and our house salad, sliced apples, dill pickle and Saltines crackers.

Sautéed Belly of the Salmon & Deviled Eggs 12.

With field greens salad, red onions & capers drizzled with a sour cream, lemon vinaigrette & house made crostinis.

Crispy Fried Gulf Oysters 10.

lightly coated in seasoned cornmeal & served with our house Jalapeno tartar & cocktail sauces.

Crispy Gulf Crab Cakes 8.

with corn relish & our house jalapeno tartar & cocktail sauces.

Ouisie's House Salad 6 Add Chicken 14. Add 3 Shrimp 15.

Romaine & leaf lettuces, cherry tomatoes, red onions, house citrus vinaigrette, Parmesan & croutons.

Favorite Crab Cobb 18.

Lump crab meat and remoulade, arugula, crispy bacon, tomatoes, spicy avocado relish & deviled eggs over crostinis.

The Stilton Kit 8. Add Chicken 15.

Romaine lettuce, Arugula & Belgian endive with lime juice & olive oil surrounded with crumbled Stilton cheese, toasted walnuts, sliced pears & cracked pepper.

Grapefruit & Avocado Salad 8. Add Chicken 15 Add Shrimp 17.

Greenleaf & Romaine lettuces, Belgian endive & honey lime poppy seed dressing.

Crab Tower 10.

Layers of fresh avocado, tomatoes and jumbo lump crab, basil olive oil

Ouisie's Shrimp and Avocado Salad 19.

Mixed greens, romaine lettuce, crumbled bacon, toasted sesame seeds, sliced celery, red onions, crispy croutons, fresh cilantro & basil in a coconut-lime dressing.

Sandwiches

Ouisie's BLT on whole wheat bread 12.

with lettuce, tomatoes, Jack cheese & jalapeno mayonnaise, served with our house made potato chips.

Chicken Salad Sandwich 12.

apples, celery and white onions with lemon mayo garnished with grapes, house made potato chips

Chipotle Chicken Club Sandwich 14.

wheat bread, bacon, arugula, sliced avocado, grilled onions, Monterrey Jack, mayo, & Parmesan fries.

Shrimp Po-Boy 14.

Toasted baguette with blue cheese Southern coleslaw, jalapeno tartar, sliced tomatoes, served with Parmesan fries

Beef Tenderloin Burger with Monterrey Cheese 14.

With chipotle mayo, lettuce, sliced tomatoes and crispy bacon, served with Parmesan fries.



Southern Mary 8.

Southern Comfort Fiery Pepper mixed into our scratch made Bloody Mary Mix.

Mimosa 5.

Bubbles & Orange Juice.

Perfect Peach Bellini 5.

Peach Schnapps, Texas Peach Sorbet, Rufino Prosecco.

Bloody Mary 5.

House special recipe and Tito's Vodka.

Pink Flamingo 8.

Chambord Vodka, Bols Peach Schnapps, Cranberry Juice, Korbel Brut Champagne

Jalisco Rose 8.

Milagro Reposado Tequila, Elder-flower Liqueur, Ruby Red Grapefruit, Champagne.

Rosemary Sparkle 7.

fresh rosemary, absolute mandarin vodka, sweet & sour, honey, simple syrup and champagne .

Champagne Fizz 7.

Champagne, beefeater gin, lemon juice and sugar.

Kir Royale 8.

Champagne and crème de cassis.

Golden Glamour 8.

Champagne, vanilla liqueur and passion fruit tea.

Vampire Kiss Cocktail 10.

Champagne, grey goose vodka and Chambord.

Champagne Bowler 10.

Pinot grigio, sparkling wine, cognac, simple syrup and strawberries.

Glamour Girl Martini 8.

Pinot grigio, peach schnapps and cranberry juice.

Rose Berry Bliss 8.

Sparkling rose, lemonade, blueberries and lemon-lime soda.

Heavenly Made 9.

Crème de cacao, grand marnier and champagne.

Peachy Punch 9.

Champagne, grenadine, peach brandy, lemon juice, orange juice and peach nectar.

Brunches & Luncheons

Seafood Crepes 21.

filled with shrimp, super lump crab meat & red snapper in a classic Béchamel Sauce & Asparagus.

Stack of Lucy's Cornmeal Pancakes 15.

with warmed maple syrup, Scrambled Eggs & Crisp Bacon, fresh fruit.

Sautéed Ground Bison with fennel and thyme, Eggs Sunnyside Up 16.

toasted buttered wheat bread with fresh herbs fork mashed potatoes with , cherry tomato sauce

Asparagus Omelet 16.

filled with prosciutto, Asparagus & Gruyere cheese, served with fresh fruit.

Ouisie's Eggs Benedict 18.

Two poached eggs atop slices of Canadian bacon atop toasted English muffins draped with Hollandaise & accompanied by corn pudding & roasted tomato & fresh fruit.

Grilled Beef Medallions and Eggs 22.

with Béarnaise sauce, pecan crusted potato cake & poached egg, asparagus & roasted tomato.

Grilled Salmon with Gulf Shrimp 22.

on a pecan crusted potato cake & two scrambled eggs, melons & mango salsa.

Crispy Fried Gulf Oysters 17.

with Maytag Blue Cheese Coleslaw, Southern tomato salad, house jalapeno tarter & cocktail sauces.

Cheese & Scallions Biscuit & Eggs 17.

with two eggs over Easy, with crispy bacon & spinach served with fresh fruit.

Fried Chicken & Waffle 17.

Two over-easy eggs, breakfast potatoes, fresh fruit and warm maple syrup.

Heart Healthy Salmon 16.

grilled or poached, served with arugula, spinach & grilled tomato & a cucumber mint & dill yogurt.

Chicken Fried Chicken & The Works 17.

In a black peppercorn milk gravy with mashed potatoes and mustard greens.

Ouisie's Crab Cake Benedict 19

a gorgeous stack above an English Muffin of Canadian ham, chopped spinach, a Ouisie's crab cake & poached egg, jalapeno hollandaise, with fresh fruit in a poppy seed dressing with mint & arugula.

Julia child's Organic Poulet au Four Rôti 19.

Oven roasted half chicken with Ouisie's fork mashed potatoes and sautéed spinach.

Chicken Fried Steak & The Works 18.

in a black peppercorn milk gravy with mashed potatoes and mustard greens.

Vegetable Paella 17.

Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice w/ a curry sauce.

Ouisie's Meatloaf with Chipotle Ketchup 16.

Served with garlic mashed potatoes and glazed carrots.

French Toast with Toasted Walnuts 16.

Crispy bacon & scrambled eggs with warm Grand Marnier Syrup.

Shrimp and Cheese Grits 18.

a spicy sauté of Gulf Shrimp, mushrooms, bacon, scallions & Anson Mills cheese grits.

