

Small Plates, to share or not

Little Bites of Rare Tuna 12.

Grilled focaccia Bread, manchego Cheese with a fine chunky mix of olives, sun-dried tomatoes, garlic and fresh herbs

Crab Tower 14.

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

Crispy Fried Gulf Coast Oysters 8.

In a coat of seasoned cornmeal with jalapeno tartar and cocktail sauces

Crispy Crab Cakes 8.

with corn relish and house jalapeno tartar and cocktail sauces

Ouisie's Splendid Spud 8.

Slices of baked California white potatoes, sliced garlic, E.V.O.O dollop of sour cream, fresh dill, cracked black pepper, lemon, caviar and lovely bites of sautéed Belly of the salmon

Brandied Oysters 9.

Reminiscent of flavors of New Orleans and inspired by my grandmother Lucy, these oysters are poached in a spicy brothy reduction of butter, scallions, garlic, Worstershire Parsley & flamed with Brandy. Served with French bread for dipping. You can't go wrong

Ouisie's
T A B L E

Salads

Ouisie's House Salad 6.

Romaine & leaf lettuces, House Citrus Vinaigrette, grated Parmesan cheese & croutons

Stilton Salad 7.5

a toss of Romaine, Arugula and Belgian endive, lime juice & e.v.o.o., fresh pear slices, toasted walnuts & cracked pepper

Ouisie's BLT Wedge 8.

Texas tomato salad with crumbled bacon over a crisp wedge of Iceberg lettuce dressed with Maytag blue cheese dressing

Greek Salad 8.

Tomatoes, hearts of palm, crumbled feta cheese, Kalamata olives, purple onions & cucumber, tossed with a lemon vinaigrette & fried capers

Texas Tomato Salad 10.

fresh mozzarella cheese, baby arugula, fresh basil, red onions, croutons, lemon vinaigrette and drizzled with our house mayonnaise



Seafood

Crispy Red Snapper 28.

on a bed of cabbage & green leaf steamed in lime ginger broth,
served with clams, shrimp & lump crab with a lemony herb butter sauce

Shrimp Curry 24.

with a lemon ginger rice with English peas & condiments: chopped peanuts, scallions, crisp bacon,
banana and avocado, yogurt with mint & basil & house made Sunset's Tomato Chutney

Pepper Crusted Yellow Fin Tuna 26.

seared rare, drizzled with Port reduction, sautéed spinach and crispy haystack potatoes

Herb Crusted Scallops 30.

with seafood and asparagus risotto on spinach with a lemon butter emulsion

Parmesan crusted Rainbow Trout with jumbo lump Crabmeat 22.

Herb Mashed Potatoes, grilled asparagus and Truffle beurre blanc

Seafood Crepes 23.

two seafood crepes filled with shrimp, super lump crab meat and red snapper
in a classic Béchamel Sauce, accompanied by Asparagus, topped with Parmesan cheese

Red Snapper Filet with Brandied Oysters 27.

prepared with the sassy sauce our Brandied Oysters are cooked in,
with the French bread for dipping, along with asparagus & Louisiana's favorite starch, rice

Shrimp and Cheese Grits 22.

a spicy sauté of Gulf Shrimp, mushrooms, bacon & scallions over cheese grits

Gulf Coast Jumbo Crab Cake 26.

served on tomato with fennel confit & wilted arugula with jumbo lump crab
sautéed in a lemon butter herb sauce

Fried Gulf Coast Oyster Dinner 23.

with Maytag Blue Cheese cole slaw & a southern tomato salad and Ouisie's Jalapeno Tartar & Red sauce

Herb Crusted Halibut with Cherry tomato sauce 28.

vegetable risotto cake and sautéed red Swiss chard

Heart Healthy Salmon 25.

Grilled or Poached with steamed broccoli, fresh spinach and garlic sautéed
in evoo with lemon zest, roasted tomatoes with basil

Poultry

Panned Chicken in a Crispy Bread Crumb Cover with Creole Mustard Sauce 21.
roasted bell peppers and artichokes with spinach fettuccini in a marinara sauce

Pan Roasted Chicken with Running Gear 21.
with artichoke hearts, English peas & mushrooms
in a lemon butter emulsion sauce with mashed potatoes

Chicken a la Juanita 20.
chicken breast with a sauté of poblano pesto, green chilies, Jack cheese, fresh corn kernels
and scallions with sundried tomatoes, Pico de Gallo and sour cream and crispy corn tortillas

Meat

Grilled Lamb Chops dusted with Cumin and Rosemary au Jus 29.
Fork mashed potatoes with fresh herbs, steamed vegetables

Veal Picatta 26.
in Lemon Caper Sauce and Spinach Linguini

Braised Short Rib au jus 28.
with creamy mashed potatoes and braised carrots, shallot, fennel bulb and chayote

Blackened Rib Eye 30.
with a Texas Size twice baked potato & green beans with onions & garlic

Bacon Wrapped Prime Beef Tenderloin 32.
with sautéed mushrooms Au Jus, Ouisie's 3-Cheese Macaroni and Haricots

The Ouisie's Original Chicken Fried Steak with The Works 23.
with mashed potatoes & black pepper milk gravy, black eyed peas,
mustard greens and Lucy's corn pudding

Furthermore...

Three Cheese Macaroni and Cheese 14. Half Order 7.
with aged white cheddar, Monterey Jack Parmesan
baked with cream and buttery toasted bread crumbs

There is a 3. split charge for shared entrée
20% Gratuity added to parties of 8 or more