

Starters

Seared Rare Ahi Tuna with grilled Foccacia & Manchego Cheese 10.
with a chunky mix of olives, sun-dried tomatoes, garlic & herbs

Breads & Cheeses with almond & walnuts, fruit & fig preserves 10.

Crispy Fried Gulf Coast Oysters 10.
lightly coated with seasoned cornmeal, with jalapeno tartar & cocktail sauces

Crispy little Crab Cakes 8.
with corn relish & our house jalapeno tartar & cocktail sauces

Ouisie's Splendid Spud 8.
Baked potato slices, garlic, e.v.o.o., sour cream,
fresh caviar, salmon, dill & fried capers

Salad Entrées

Ouisie's Texas Crab Cobb 18.
lump crab meat, remoulade, arugula slaw, crispy bacon,
tomatoes, spicy avocado chutney, deviled eggs

The Original Sunset Boulevard Taster Plate 14.
Egg salad, pimento cheese, house salad, sliced apples, dill pickle & Saltines crackers

Ouisie's House Salad 5.5 add grilled chicken 12.5 add 3 grilled shrimp 14.
Romaine, leaf lettuces, House Citrus Vinaigrette, Parmesan & House Crouton

Texas Tomato Salad with Chicken 15.
with baby arugula, fresh basil, red onions, mozzarella cheese & tossed with croutons,
lemon vinaigrette & drizzled with our house mayonnaise

Grapefruit, Avocado and Red Onion Salad 8. add chicken 14.
On Romaine lettuce with Belgian endive & honey lime poppy seed dressing

The Stilton Kit 8.5 add chicken 14.5
Romaine lettuce, Arugula & Belgian endive drizzled with lime juice & e.v.o.o.,
crumbled Stilton cheese, toasted walnuts, sliced fresh pears & cracked black pepper

Seared Rare Ahi Tuna Salad 17.
on a bed salad of field greens, red onions & Feta cheese in Balsamic vinaigrette

Ouisie's Shrimp and Avocado Salad 19.
mixed greens, Romaine lettuce, crumbled bacon, toasted sesame, sliced celery,
red onions, crispy croutons, fresh cilantro & basil in a lime & coconut dressing



Salads & Salad Entrées continued

Chicken Curry Salad 14.

Chicken breast cooked in a curry sauce served over spinach tossed in Roasted Peanut Vinaigrette served with condiments: avocado, crumbled bacon, peanuts, Ouisie's Apple Chutney & crispy wonton strips

Grilled Beef Tenderloin with crisp bacon on Ouisie's tossed Stilton Salad

Romaine, Arugula & Belgian endive drizzled with lime juice & e.v.o.o., crumbled Stilton cheese, toasted walnuts, pears and cracked black pepper **4 oz. @ 19**

Greek Salad and Salmon 18.

Filet of Salmon poached in a fragrant fish fumet served on a our Greek Salad comprised of tomatoes, feta cheese, red onions, hearts of palm, Kalamata olives & cucumbers with lemon vinaigrette & fried capers

Entrees

Parmesan Crusted Rainbow Trout with Jumbo Lump Crabmeat 22.

Herb Mashed Potatoes, grilled asparagus and Truffle beurre blanc

Ouisie's Gulf Coast Oyster Fry 17.

Maytag Blue Cheese Slaw & Texas Tomato salad with Jalapeno Tartar & Red sauces

Seared Bacon Wrapped Scallops with Lemon Caper Sauce 19.

with hoja santa risotto & tomatoes & sautéed spinach

Gulf Coast Jumbo Lump Crab Cake 18.

served on roasted tomatoes with fennel confit & arugula, topped with Jumbo lump crab sautéed in a lemon herb sauce

Mediterranean Pasta with Ahi Tuna 16.

Penne pasta with seared rare tuna, fresh tomatoes, artichoke hearts, Kalamata olives, capers and garlic with evoo

Grilled Gulf Shrimp Chalupa with Mango Salsa 17.

Crisp corn tortilla stacked with black beans, jicama slaw, guacamole, pico de gallo, sour cream & Mexican Cotija cheese

Shrimp and Cheese Grits 19.

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

Entrees continued

Paneed Red Snapper Almandine 20.

with steamed spring vegetables and fresh fruit tossed with lime juice and cayenne pepper.
Comprised of 4 ounces each of protein, fresh vegetables & fruits

Heart Healthy Salmon, grilled or poached 16.

Broccoli with Fennel Seed, Spinach & Garlic with lemon zest & Cucumber Dill Yogurt Sauce

Ouisie's Sunset Chicken Enchiladas with Red and Green Sauce 17.

Black beans, green bell pepper pilaf, pico de gallo & guacamole

Parmesan Crusted Chicken Breast 15.

with Mushrooms and Artichokes in lemon butter with mashed potatoes and sautéed green beans

Chicken Curry over Lemon Ginger Rice 14.

with condiments: crumbled bacon, Scallions, peanuts, avocado,
Ouisie's Apple Chutney & Cucumber Mint Yogurt

Grilled Chicken a la Juanita 16.

with sauté of poblano pesto, green chilies, jack cheese, fresh corn & scallions,
sun-dried tomatoes with Pico de Gallo and sour cream

Chicken Fried Steak & The Works 17.

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

Ouisie's BLT 10.

On wheat with lettuce, tomatoes, Jack cheese & jalapeno mayo, Ouisie's House Chips

Chicken Salad Sandwich 12.

with apples, celery, white onions & toasted walnuts & lemon mayo
garnished with grapes, house made potato chips

Seafood Crepes 23.

Two seafood crepes filled with shrimp, super lump crab meat
and red snapper in a classic Béchamel Sauce with Asparagus

Spinach Linguini topped with Shrimp 19.

Sautéed with mushrooms, artichokes, bell peppers
and filled shrimp with crabmeat, lemon beurre blanc

Southern Food, Eclectic Tendencies

Ouisie Jones, Executive Chef & Proprietress

Martin Bolanos, 1st Chef

Felipe Rojas, 2nd Chef

2010