

Starters & Salads

The Original Taster Plate 14.

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

Sautéed Belly of the Salmon & Deviled Eggs 12.

With field greens salad with celery, red onions & capers drizzled with a sour cream and lemon vinaigrette & our housemade Ballymaloe brown bread

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 5.5

Romaine, leaf lettuces, house citrus vinaigrette, Parmesan & house made croutons with grilled herbed chicken 12.5. with 3 grilled shrimp 14.

Favorite Crab Cobb 18.

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

The Stilton Kit 8.5.

Romaine lettuce, Arugula & Belgian endive with lime juice & olive oil surrounded with crumbled Stilton cheese, toasted walnuts, sliced pears & cracked pepper with grilled chicken 14.5 with grilled 4 oz Tenderloin 19.

Salad of Grapefruit, Avocado and Red Onion 8. with grilled chicken 14. with grilled shrimp 14.5 on Romaine lettuce, Belgian endive & honey lime poppy seed dressing

Sandwiches

Bison Burger 10.

fresh mozzarella cheese, basil, arugula leaves, roasted tomatoes, grilled onion rings & a lemon garlic mustard mayonnaise with caramelized shallots, served with French fries

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, white onions & toasted walnut with lemon mayo garnished with grapes, house made potato chips

For the Table

-Ouisie's Buttery Toasted Catheads with jam (6 biscuits) 3.

Brunches & Luncheons

Seafood Crepes 21.

two crepes 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, 2 Sunnyside Up Eggs 16.

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

Asparagus Omelet 16.

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

Best Eggs Benedict 15.

Two poached eggs atop slices of Canadian bacon atop toasted English muffins draped with Hollandaise & accompanied by cheese grits & roasted tomato & sliced melons

Grilled Beef Medallions and Eggs 22.

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

Grilled Salmon with Butterflied Gulf Shrimp 22.

with Orange Lemon butter 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

Shrimp and Cheese Grits 17.

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

Heart Healthy Salmon 16.

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

Ouisie's Crab Cake Benedict 18.

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

Chicken a la Juanita 16.

chicken breast with poblano pesto, green chilies, Jack cheese, corn & scallion sauté, sun dried tomatoes, Pico de Gallo & sour cream

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

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

Grilled Beef Tenderloin with crisp bacon resting on Ouisie's tossed Stilton Salad 19.

Romaine, Arugula & Belgian endive, lime juice, olive oil, crumbled Stilton cheese, toasted walnuts, pears & cracked black pepper

Chicken Fried Steak & The Works 17.

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

Heart Healthy Beef Medallions 19.

with mixed green salad, celery, asparagus & roasted tomato and fresh fruit tossed with lime juice and cayenne pepper. Comprised of 4 ounces each of protein, salad, fresh vegetables & fruits