



Mother's Day Menu

STARTERS

Tomato Basil Soup 13 Or Watermelon Gazpacho 12

Gulf Crab Cakes 19

Over a seafood tomato cream sauce.

Classic Deviled Eggs 16

With remoulade sauce and pickled vegetables.

Grapefruit, Orange & Avocado Salad 14 with Seared Crispy Flounder 27

Romaine & green leaf lettuce, red onions,
toasted almonds, parmesan cheese and poppy seed dressing.

Dried Fig & Arugula Salad 14 with Herbed Garlic Shrimp 26

Caramelized California figs, warm goat cheese balls, baby heirloom tomatoes,
toasted walnuts, Julienne green apples & pears with balsamic vinegar.

Ouisie's Texas Crab Cobb 29

Lump crab meat, remoulade, arugula slaw,
crispy bacon, tomatoes, spicy avocado chutney, & deviled eggs.

Jumbo Lump Crabmeat & Avocado Bibb Salad 29

Bibb lettuce, red apples, golden raisins, walnuts,
bleu cheese and pumpkin seeds, drizzled with balsamic vinaigrette.

EGGS 10am-3pm

Cheese & Chives Biscuit & Eggs 26

Over easy eggs, With warm sliced ham, sautéed spinach
served with breakfast potatoes and fresh fruit.

Jumbo Lump Crab Meat & Asparagus Omelet 30

Served with sautéed baby heirloom tomatoes.

Lucy's Cornmeal Pancakes 24

with warm maple syrup, scrambled eggs, crisp bacon & fruit salad.

Ouisie's Eggs Benedict 26

Two poached eggs atop slices of Canadian bacon,
baby arugula, draped with Hollandaise sauce
& accompanied by breakfast potatoes & fruit salad.

French Toast & Eggs 25

Brioche bread, walnuts, crispy bacon & scrambled eggs
with warm Grand Marnier Syrup.





POULTRY

Grilled Chicken & Andouille Sausage Penne Pasta 29

With sautéed red onions, mushrooms,
baby heirloom tomatoes in a basil cream sauce.

.Blackened Chicken with Sautéed Shrimp & Mushrooms 32

Served with herb mashed potatoes and sauteed broccolini in a Bianco Sauce.

SEAFOOD

Pan Seared Atlantic Salmon with Spinach & Cheese Tortellini 34

Sautéed baby heirloom tomatoes, prosecco garlic cream dill sauce.

Corn Meal Crusted Soft Shell Crab

Topped with Crawfish & Tomatoes 42

garlic new potatoes and sautéed lemon cabbage.

Blackened Mahi-mahi with Crab Meat Relish 38

with herb risotto and grilled asparagus.

Flounder Meunière with Tomatoes & Crawfish 32

Cilantro risotto and garlic green beans.

MEATS

Grilled Lamb Chops Provençal 45

Roasted vegetables and seasoned fork mashed potatoes.

Bacon Wrapped Beef Tenderloin Filet 50

Ouisie's Mac and cheese, roasted cherry tomatoes
and asparagus, in a rosemary butter sauce.

Grilled Wagyu New York Strip with Morel Cream Sauce 48

Potato gnocchi, baby arugula, and walnuts.

14oz Blackened Rib Eye 45

Herbed mashed potatoes and green beans with onions & garlic.

DESSERTS

Triple Chocolate Mousse Cake 14

Pistachio Cake with cream cheese frosting 14

Gluten Free Irish Apple Cake 14

Carrot Cake 13



SPRING AND SUMMER ROSÉ

Everyday for Lunch and Afternoon
\$6 a glass

