

# Carson's TABLE

## *Signature Cocktails*

**SMOKY GRAINS:** Iara Whiskey, Angostura Bitters, Luxardo Syrup, Orange Peel, Smoke 16

**SOUR JEWEL:** Maker's Mark Bourbon, PAMA Liqueur, Fresh Lemon Juice, Simple Syrup 14

**GARDEN GIMLET:** Effen Cucumber Vodka OR Hendrick's Gin, St. Germain Elderflower Liqueur, Fresh Lime Juice, Muddled Basil, Simple Syrup 15

**ROSA MARIA:** Rosemary Infused Cathead Honeysuckle Vodka, White Grape Juice, Lemon Juice 14

**AGAVE PALM SMASH:** 1800 Coconut Tequila, Del Maguey Mezcal, Muddled Limes, Mint, Simple Syrup 14

**SPICY SATSUMA:** Habanero Infused Rancho Alegre Reposado Tequila, Sugarfield Satsuma Liqueur, Fresh Lime Juice, Simple Syrup 15

**BERRY BLUSH:** Absolut Raspberry Vodka, PAMA Liqueur, Fresh Lime Juice, Cranberry Juice 13

**SUNCATCHER SANGRIA:** Mommenpop Blood Orange Vermouth, Citrus Infused E & J Brandy, Sparkling Wine, Red OR White Wine 14

## *Classic Cocktails*

**MARGARITA:** Tequila, Cointreau OR Grand Marnier, Fresh Lime Juice, Simple Syrup

**MOSCOW MULE:** Vodka, Fresh Lime Juice, Ginger Beer

**LEMON DROP:** Vodka, Cointreau, Fresh Lemon Juice, Simple Syrup (Blueberry, Raspberry, Strawberry)

**COSMOPOLITAN:** Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

**FRENCH 75:** Vodka/Gin/Cognac, Cointreau, Fresh Lemon Juice, Blanc de Blanc

**SIDECAR:** Cognac, Grand Marnier, Fresh Lemon Juice

**SAZERAC:** Rye Whiskey, Peychaud's Bitters, Angostura Bitters, Simple Syrup, Herbsaint Rinse

**MANHATTAN:** Bourbon/Whiskey, Antica Sweet Vermouth, Angostura Bitters, Luxardo Cherry

## *"After" Dinner Cocktails*

**ORANGE CHOCOLATE OLD FASHIONED:** Iara Whiskey OR Diplomatico Rum, Tempes Fugit Crème de Cacao, Brown Sugar Simple Syrup, Angostura Orange Bitters 16

**COLD BREW MARTINI:** Noel Vodka OR Noel Tequila, Tempes Fugit Crème de Cacao, Cold Brew Concentrate, Brown Sugar Simple Syrup 15

**CHOCOLATE MARTINI:** Absolut Vanilla Vodka, Mozart Chocolate Liqueur, Mozart White Chocolate Liqueur, Simple Syrup 15

**GRASSHOPPER:** White Crème de Cacao, Crème de Menthe, Sweet Cream 10

**BRANDY ALEXANDER:** E&J Brandy, Sweet Cream, Nutmeg 10

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## *Draft Beer*

MICHELOB ULTRA  
MILLER LITE

SEASONAL  
ABITA AMBER

GNARLEY BARLEY JUCIFER  
PARISH GHOST IN THE MACHINE

## *Wines by the Glass*

½ GLASS

GLASS

### *Sparkling*

5	9	Closerie d'Orleans BLANC DE BLANC France
5	11	Poggio Costa PROSECCO Veneto, Italy
--	16	Moet & Chandon (split) NV BRUT Champagne, France
7	14	Graham Beck BRUT ROSE South Africa

### *White*

7	12	Alsace FIELD BLEND Alsace, France
7	12	Bosinakis MOSCHOFILERO Mantinia, Greece
7	13	Burgans ALBARINO Rias Baixas, Spain
7	12	Andre Robineau SAUVIGNON BLANC Loire Valley, France
8	14	Santa Margherita PINOT GRIGIO Alto Adige, Italy
5	11	Clara Sala Sicilia Bianco GRILLO Sicily, Italy
5	11	Kendall Jackson Reserve CHARDONNAY California
8	15	Sonoma Cutrer CHARDONNAY Russian River Valley, California

### *Skin Contact and Rose*

5	9	Guilhem CARIGNAN, CARMENERE, GRENACHE Pays d'Herault, France
8	14	Limited Addition Orange Crush PINOT GRIS, MUSCAT, RIESLING Willamette Valley, Oregon

### *Red*

7	15	Domaine Thevenet & Fils Pierreclos Rouge GAMAY Burgundy, France
7	15	Outlier PINOT NOIR Lake County, California
7	13	Limited Addition Whole Cluster CABERNET FRANC Willamette Valley Oregon
6	11	Anna Maria Sicilia Rosso NERO d'AVOLA Sicily, Italy
5	11	Decoy MERLOT California
7	13	Daou CABERNET SAUVIGNON Paso Robles, California
5	11	Bonanza CABERNET SAUVIGNON California
8	14	La Posta Pizella MALBEC Mendoza, Argentina

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## *Appetizers*

**Baked Oysters:** Three Louisiana Gulf oysters baked with crab meat topped with seasoned house stuffing **24**

**Fried Artichokes:** Crispy artichoke hearts served with warm bearnaise sauce **16**

**Fried Okra:** Lightly fried okra served with spicy dill sauce **16**

**Seafood Arancini:** Shrimp and crab rolled with risotto, fried, and served with alfredo and vodka tomato cream sauce **16**

**Sauteed Crab Fingers:** Louisiana crab fingers sauteed with garlic beurre blanc and topped with parmesan cheese **24**

**Shrimp Cocktail:** Five Gulf shrimp served chilled with cocktail or remoulade sauce **14**

**Firecracker Shrimp:** Freshly fried shrimp tossed in spicy chili aioli **14**

**Crab Cakes:** Two jumbo lump crab cakes, pan seared and drizzled with remoulade sauce **23**

**Fried Eggplant:** Fried eggplant medallions set in meuniere sauce, topped with lump crab meat, then drizzled with garlic beurre blanc and hollandaise **20**

**Meatballs:** Three hand rolled meatballs, served with marinara sauce and toasted garlic bread **15**

**BBQ Shrimp:** Five Gulf shrimp sauteed with traditional New Orleans style barbecue butter and served with toasted garlic bread **15**

## *Soup of the Day*

Cup 8    Bowl 16

## *Salads*

**Sensation Salad:** Our house salad, made with crisp romaine and iceberg lettuce tossed with sensation dressing, and topped with parmesan cheese **6**

**Caesar Salad:** Romaine lettuce tossed with house made Caesar dressing, served with parmesan cheese and homemade garlic croutons **8** (add fried oysters or fried shrimp)

**Blue Cheese Wedge Salad:** Wedge of iceberg lettuce topped with tomatoes, red onion, bacon, and blue cheese dressing **12**

**Caprese Salad:** Sliced tomatoes with buffalo mozzarella, topped with fresh basil, kosher salt, and drizzled with balsamic vinegar and olive oil **14**

**Seafood Salad:** Romaine and iceberg lettuce topped with jumbo lump crabmeat and/or Cajun boiled shrimp, with creamy dill dressing **22**

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## *Entrees*

**Redfish Picatta:** Pan seared filet of redfish topped with sauteed jumbo lump crab meat, artichoke hearts, capers, and garlic lemon butter sauce **40**

**Louisiane:** Pan sauteed filet of fresh fish topped with jumbo lump crab meat, served with lemon butter **34**

**Lafitte:** Pan sauteed filet of fresh fish served with garlic beurre blanc and hollandaise, topped with grilled shrimp **32**

**Pontchartrain:** Pan sauteed filet of fresh fish topped with fried softshell crab, honey roasted almonds and pecans, with hollandaise sauce **40**

**Tuna Bernadino:** Yellowfin tuna, seared rare, topped with jumbo lump crab meat, drizzled with soy ginger glaze over pickled cucumber salad **40**

**Seafood Stuffed Bell Peppers:** Jumbo lump crabmeat and shrimp stuffed bell peppers baked and finished with garlic beurre blanc **34**

**Fried Seafood Platter:** Choice of fried jumbo Gulf shrimp, oysters, and/or catfish served with fries **30**

**Shrimp Risotto:** Sauteed Gulf shrimp folded into creamy risotto, with parmesan cheese, fresh basil, and Roma tomatoes **26**

**Cajun Fettuccini Alfredo:** Fettuccini tossed in Cajun spiced alfredo sauce seasoned with ground, spicy andouille sausage and served with your choice of shrimp or chicken **28**

**Spaghetti & Meatballs:** Spaghetti tossed with house marinara sauce and topped with our hand rolled meatballs **28**

**Grits & Grillades:** Slow braised beef tenderloin stew served over crispy fried gouda grit cakes **30**

**Chicken Florentine:** Baked double chicken breast stuffed with andouille sausage, mozzarella cheese, and spinach, topped with cheesy mornay sauce **30**

**Tournedos:** Prime tenderloin medallions set over garlic beurre blanc topped with grilled shrimp and jumbo lump crab meat, finished with bearnaise **42**

**Filet:** 8 oz cut of prime beef tenderloin, served with your choice of house butter **45**

**Ribeye:** 16 oz prime ribeye, served with your choice of house butter **60**

**HOUSE BUTTERS:** Steak Butter – Rosemary Butter – Garlic Butter – BBQ Butter

## *Steak Toppings*

Lump Crab Meat **MP**    Jumbo Gulf Shrimp **10**

**Emperor Style:** Lump crab meat, meunieure and bearnaise sauces **14**

**Orleanian Style:** Jumbo Gulf shrimp, sauteed with BBQ butter **10**

# Carson's TABLE

## *Sides*

SEASONAL VEGETABLE 8

FRENCH FRIES 5

ONION RINGS 5

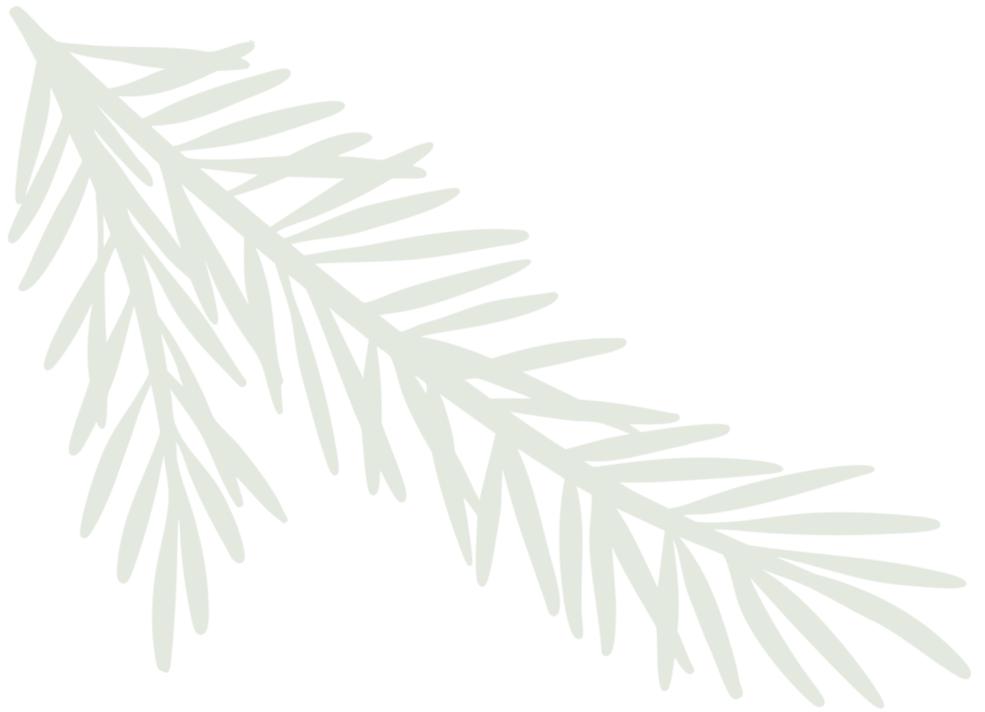
LOADED MASHED POTATOES 5

LYONNAISE POTATOES 8

SAUTEED GREEN BEANS 7

BROCCOLI AU GRATIN 8

CREAMED SPINACH 6



## *Kid's Menu*

**Fried Chicken Tenders:** served with French fries or green beans 12

**Fried Popcorn Shrimp:** served with French fries or green beans 12

**Meatball and Spaghetti:** Spaghetti tossed with our marinara sauce, topped with a house made meatball 14

## *Desserts 8*

**Blueberry Bread Pudding:** traditional fluffy bread pudding with blueberries, served with vanilla cognac sauce

**Chocolate Creme Brulee:** dark chocolate cream custard topped with 'burnt' sugar crust, powdered sugar, raspberry, and whipped cream

**Cheesecake:** homemade traditional New York style cheesecake with options of strawberry, raspberry, blueberry, or truffle topping

**Key Lime Pie:** tart homemade key lime pie filling in a graham cracker crust topped with whipped cream

**Pecan Pie:** traditional caramel custard pie made with pecans



*Carson's*  
**TABLE**