

Carson's TABLE

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 14

FRIED OKRA: Lightly fried okra served with spicy dill sauce 14

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 16

FIRECRACKER SHRIMP: Freshly fried shrimp tossed in spicy chili aioli 16

CRAB CAKES: Two jumbo lump crab cakes, pan seared and drizzled with remoulade sauce 24

FRIED EGGPLANT: Fried eggplant medallions set in meuniere sauce, topped with jumbo lump crab meat and drizzled with garlic beurre blanc and hollandaise 22

MEATBALLS: Three hand rolled meatballs, served with marinara sauce and toasted garlic bread 16

BBQ SHRIMP: Five Gulf shrimp sauteed with traditional New Orleans style barbecue butter and served with toasted garlic bread 16

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 8 or fried shrimp 6)

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 16

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Entrees

- REDFISH PICATTA:** Grilled filet of redfish topped with sauteed jumbo lump crab meat, artichoke hearts, capers and garlic lemon butter cream sauce **42**
- LOUISIANE:** Pan sauteed filet of fresh fish topped with jumbo lump crab meat served with lemon butter **38**
- 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 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 topped with panko encrusted Gulf shrimp **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 fried gouda grit cakes **30**
- CHICKEN FLORENTINE:** Two baked chicken breasts 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 ounce cut of prime beef tenderloin served with your choice of house butter **48**
- RIBEYE:** 16 ounce 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**
- EMPORER STYLE:** Lump crab meat, meunieure and bearnaise sauces **MP**
- ORLEANIAN STYLE:** Jumbo Gulf shrimp, sauteed with BBQ butter **10**

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Sides

- SEASONAL VEGETABLE 8
- FRENCH FRIES 5
- LOADED MASHED POTATOES 5
- LYONNAISE POTATOES 8
- SAUTEED GREEN BEANS 7
- BROCCOLI AU GRATIN 8
- CREAMED SPINACH 6



Kid's Menu (For those 12 years old and under)

- FRIED CHICKEN TENDERS: served with French fries or green beans 12
- FRIED POPCORN SHRIMP: served with French fries or green beans 12
- SPAGHETTI & MEATBALLS: Spaghetti tossed with our marinara sauce, topped with two house made meatballs 15
- CHICKEN ALFREDO: Fettuccini tossed with our alfredo sauce and grilled chicken 15

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, raspberries and whipped cream
- CHEESECAKE: traditional New York style cheesecake with strawberry, raspberry, blueberry, or turtle topping
- KEY LIME PIE: tart key lime pie filling in a graham cracker crust topped with whipped cream
- PECAN PIE: traditional caramel custard pie made with pecans, served with vanilla ice cream