

APPETIZERS

NOLA BBQ Shrimp • 32

Four jumbo Gulf shrimp, Worcestershire shrimp stock reduction, dark Abita beer, Vermont butter, served over Grit Girl rice grits

Bacon Wrapped Day Boat Scallops • 28

Bacon wrapped domestic U-10 scallops, Grit Girl grits, green tomato & jalapeño pepper jelly

Blue Crab Claws • 28

Fried or sautéed New Orleans style imported crab claws, pickled seasonal vegetables, house remoulade

Smoked Bacon Steak • 18

Thick cut Nueske's Applewood Smoked Bacon, bourbon glaze, dressed rocket greens, pickled red onions, fresh cracked pepper

Beef Tartare • 35

Knife cut beef tenderloin, cornichon, capers, truffle dijon mustard, black garlic shoyu, horseradish creme, frisee lettuce, shaved radish, grilled sourdough bread

Fried Green Tomatoes • 24

A southern staple made with thick cut green tomatoes, andouille sausage, imported crawfish & crab mornay, chives

Jumbo Lump Crab Cakes • 30

Colossal imported crab meat, tri-colored bell peppers, scallions, housemade roasted garlic remoulade, apple parsley salad

Jumbo Shrimp Cocktail • 25

Jumbo Gulf shrimp, Scarlet's cocktail sauce, pickled seasonal vegetables, micro greens

Firecracker Tuna Tower • 30

Imported sashimi grade yellowfin tuna, firecracker sauce, whipped avocado, cucumber, pickled ginger, diced jalapeño, imported crab meat, wasabi aioli, fried creole shrimp chips

OYSTER SELECTIONS

Raw Oysters Half • 22 | Full • 40

Featuring Eagle Point Oyster Company's finest artisanal oysters from the legendary waters of the Mississippi Sound served with Tito's Bloody Mary cocktail sauce, horseradish, mignonette

Oysters Rockefeller Half • 24 | Full • 44

Domestic oysters topped with a rich combination of spinach, parmigiano, bacon & a splash of sambuca

SOUPS & SALADS

Chef's Soup Du Jour • 16

Made fresh daily from the Chef's kettle

French Onion Soup • 14

Caramelized sweet & tender onions finished with a rich beef broth crowned with perfectly brûléed gruyère & parmigiano

Wedge Salad • 15

Traditional favorite served with Rogue Smokey Bleu Cheese, toasted walnuts, candied bacon, heirloom cherry tomatoes, onion crisps, balsamic reduction

Scarlet's Chopped Salad • 17

Baby iceberg, romaine hearts, Neuske's lardons, diced tomatoes, English cucumbers, aged white cheddar, chopped egg, shaved red onion, creole ranch dressing

Classic Caesar • 15

Fresh crisp romaine, Mediterranean white anchovy, parmesan crisp, garlic herb croutons

Steakhouse Spinach Salad • 18

Fresh spinach, bacon lardon, baby portobello mushrooms, roasted pecans, cherry tomato, pickled red onion, feta cheese, warm bacon vinaigrette

Tomato & Burrata Cheese Salad • 20

Beef steak heirloom tomatoes, Burrata cheese, shaved red onion, balsamic pearls, crispy prosciutto, gorgonzola basil dressing

USDA PRIME CUTS & CHOPS

Filet Mignon 8 ^{oz} • 58	Delmonico 16 ^{oz} • 75
Filet Mignon 12 ^{oz} • 80	Bone-in Ribeye 22 ^{oz} • 90
New York Strip 14 ^{oz} • 60	Rack of Lamb 14 ^{oz} • 59
Bone-in Pork Chop 14 ^{oz} • 45 Bourbon pecan glaze	Prime Rib 16 ^{oz} • 65 24 ^{oz} • 85 Horseradish crème, Herb Au Jus

STEAK ENHANCEMENTS

Oscar Topping • 25 Imported lump crab, asparagus, hollandaise	Reynor Topping • 25 Imported lump crab, jumbo Gulf shrimp, beurre blanc
New Orleans “DP Style” • 14 Melted butter & chopped garlic, cipollini onions, king trumpet mushrooms, balsamic reduction	

SIGNATURE STEAKS

Tomahawk for Two • 175 Carved tableside, bordelaise, seasonal vegetables
Japanese A5 Wagyu Strip Loin • 35 per ounce

CHEF’S SELECTION

New Orleans “DP Style” Filet • 68
Tender 8^{oz} filet topped with melted butter & chopped garlic,
cipollini onions, king trumpet mushrooms, balsamic reduction

Blackened Red Fish • 49
Cast iron blackened domestic red fish, Grit Girl Grits, creole mornay, imported lump crab,
grilled asparagus

**Fried Shallot Crusted
Chicken Breast • 39**
Dijon & fried shallot crusted airline chicken breast, roasted new potatoes, cremini mushroom &
rosemary poulette

Skirt Steak Frites • 65
8^{oz} Australian wagyu skirt steak, béarnaise, house-cut duck fat fries

SEAFOOD

King Crab Legs • 280

Imported king crab that average 1.75^{lbs}, warm drawn butter & lemon

Lobster Tail Single • 115 | Twin • 225

Cold water imported lobster tails, warm drawn butter & lemon

Fresh Fish of the Day • Market Price

Pan seared, blackened, broiled, or pan fried

New Zealand Salmon • 45

Fresh imported salmon pan seared, blackened or broiled, lemon beurre blanc

Halibut • 45

Fresh imported halibut pan seared, blackened, or broiled, lemon beurre blanc

Sea Scallops • 58

Fresh domestic U-10 scallops, pan seared, blackened, broiled, lemon beurre blanc

ACCOMPANIMENTS

Béarnaise/Hollandaise • 8

Melted Butter & Chopped Garlic • 10

Black Truffle Butter • 12

Garlic Herb Butter • 5

Garlic Butter Crabmeat • 20

Bordelaise • 8

Jumbo Gulf Shrimp • 18

Au Poivre • 10

Horseradish Crème • 6

Balsamic Reduction • 4

Rogue Smokey Bleu Cheese Crust • 10

SIDES

Loaded Baked Potato • 14

Creamed Spinach • 14

Candied Sweet Potato Casserole • 12

Sautéed Spinach • 14

Mashed Potato • 10

Seasonal Farm Fresh Vegetables • 14

Duck Fat Fries • 13

Grilled Asparagus • 13

Wild Mushrooms & Onions • 14

Lump Crab Mac & Cheese - Imported • 24

Smoked Gouda Mac & Cheese • 14

Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.