



OYSTERS

OYSTERS OF LOVE | 12

Crispy Gulf Oysters | New Orleans BBQ Sauce

HOT SAUCED GULF OYSTERS | 12

*Crispy Gulf Oysters drizzled with Hot Sauce
crumbled Point Reyes Blue Cheese*

STARTERS

DEVILED EGGS | 12

House Smoked Salmon or Bacon & Hot Sauce

CRAWFISH PIES | 10

*House Made Pastry filled with Louisiana
Crawfish Tails & Cheese | Horseradish Aioli*

FSR PLATE | 24

*Artisan Cured Meats | House Duck Rillettes
w/Creole Mustard | Point Reyes Blue Pavé
Pickled Jalapeno Cheese Spread | Spiced Pecans
Manchego Cheese | Strawberry Preserves
Flo's B&B Pickles | House Crackers, Toast &
Creole Saltines*

CHICKEN CREPES | 14

*Marmilu Farms Chicken
Lemon Butter Sauce | Flo's Tomato Jam*

CARPACCIO OF BEEF | 18

*Raw Tenderloin of Beef, thinly pounded |
Aioli | Cripsy Capers | Shallots
shaved Parmesan Reggiano Cheese*

MIDDLES

FSR SALAD | 10

*Buttermilk Dressing | Point Reyes Blue Cheese
Spiced Pecans | Crispy Chickpeas | Pumpkin Seeds*

BLFGT SALAD | 14

*Bacon | Rose Creek Farms Greens
Pimento Cheese | Creole Remoulade Dressing
layered with Fried Green Tomatoes*

SHRIMP REMOULADE SALAD | 16

*Wild Gulf Shrimp tossed in Creole Remoulade
Grilled Asparagus | Hearts of Palm Vinaigrette*

BEEF & GOAT CHEESE SALAD | 12

Summer Fruit | Citrus Gastrique | Pecans

*There is a risk of foodborne illness associated w/consuming raw or undercooked animal foods and shellfish.
20% gratuity is added to all tables of six or more. Please no separate checks for parties of six or more*



ENTRÉES

SHRIMP ETOUFFEE | 25

*Wild Gulf Shrimp sauteed in a Creole Etouffee
over creamy Stone Ground Cheese Grits*

CORNBREAD CRUSTED GULF FISH | 34

*saute of Fresh Lump Crab Meat
Brabant Potatoes | Lemon Butter Sauce*

WILD KING SALMON | 26

Charred Sweet Corn Etouffee | Flo's Tomato Jam

SUNDAY SUGO | 26

*Rich Red Gravy with Claybrook Farm's
Beef & Pork | Creamy Risotto | Parmesan Cheese*

CREOLE SPICED LAKE'S CATFISH | 16

*Served Over Hoppin John (Low Country Rice,
Black Eyed Peas & Ham) | Flo's Chow Chow*

FILET OF BEEF TENDERLOIN | 38

Potato Cake | Reduction Sauce | Herb Butter

SIDES

BBB SOUTHERN COOKED GREENS | 8.5

Bacon | Budweiser | Brown Sugar

SUMMER VEGETABLE RATATOUILLE | 8.5

*Eggplant, Zucchini, Squash, Onions, Garlic,
Baby Tomatoes and Fresh Basil*

MAC & CHEESE | 12

*Organic Pasta, baked in a Mornay Sauce
w/ Smoked Provolone Cheese*

FRIED GREEN TOMATOES | 8.5

Flo's Chow Chow | Creole Remoulade Dressing

DESSERTS

FRESH BLUEBERRY BREAD PUDDING | 8

Whiskey Angalise Sauce | Sweetened Cream

SWEET MAGNOLIA SORBET | 6

GELATO | 6

*Felicia Suzanne Willett, Chef & Proprietor | Please let us know of any allergies or food restrictions.
We do offer Vegan & Gluten Free Options | \$20 corkage per bottle of wine, limit 2 per table*
