

# FOOD



## RAW BAR/HOT BAR

### OYSTERS ON THE HALF SHELL

6 East Coast Oysters + House Made Cocktail Sauce + Horseradish + Lemon **15**

### CHARBROILED OYSTERS

6 East Coast Oysters + Creole Butter + Lemon **15**

### OYSTERS ROCKEFELLER

6 East Coast Oysters + Spinach + Cream Cheese + Panko + Parmesan **18**

### SHRIMP COCKTAIL

½ Pound Fresh Shrimp + House Made Cocktail Sauce + Lemon **12**

## SNACKS

### TIGER BACON

Brown Sugar + Chipotle **8**

### POMME FRITES

Hand-cut Fries + Parmesan + Garlic + Remoulade + Roasted Garlic Aioli **8**

### BAYOU WINGS (6)

Choice of Buffalo, Voodoo BBQ or Cajun Dry Rub **10**

### BISHOP'S POUTINE

Hand-cut Fries + Cheese Curds + Fried Shrimp + Andouille Gravy **12**

### BOORAY MEAT AND CHEESE BOARD

3 Cheese Plate + 2 Cured Meats + Spiced Marcona Almonds + Truffle Honey + Stone Ground Mustard **22**

### FRIED GREEN TOMATOES

Panko Crusted Green Tomatoes + House Made Marinara + Goat Cheese + Fresh Basil + Balsamic Reduction **11**

### BUTTERMILK CHICKEN SLIDERS

Buttermilk Fried Chicken + Crunchy Slaw + Voodoo BBQ Sauce **8**

### FRIED PICKLES

Panko Crusted Pickle Chips + Buttermilk Dressing **8**

## SOUP AND SALAD

### SOUP OF THE DAY

Ask server for details **8**

### CAESAR SALAD

Romaine Lettuce + Parmesan + House Made Croutons + House Made Dressing **9**  
Add Grilled Chicken **6**  
Add Grilled Shrimp **6**

### CLASSIC WEDGE SALAD

Traditional Iceberg Lettuce + Bacon + Tomato + Red Onion + House Made Blue Cheese Dressing **9**

## PLATES

### FAIS-DO-DO SHRIMP TACOS

Fried Shrimp + Sweet and Spicy Tossed + Crunchy Slaw + Cilantro + Flour Tortilla **12**

### BISHOP'S JAMBALAYA

Shrimp + Andouille Sausage + Chicken + Bell Peppers + Onion + Rice **12**

### NEW ORLÉANS CRAB CAKES

Lump Crab Meat + Corn + Peppers + Onion + Arugula + Lemon + Remoulade **16**

### SHRIMP AND GRITS

Blackened Shrimp + Cheddar Grits + Red-eye Andouille Gravy **15**

### BLACKENED FRESH CATCH

Red Beans + Rice **MKT**

### BOURBON BBQ GLAZED ATLANTIC SALMON

Atlantic Salmon + Buffalo Trace Bourbon BBQ Reduction + Garlic Aioli + Sautéed Spinach + Rice **18**

### ROASTED RED PEPPER FLATBREAD

Roasted Red Pepper + Goat Cheese + Garlic + Dressed Arugula + Balsamic Glaze **11**

### STEAK FRITES

Seared Flank Steak (served medium) + Frites + Cajun Butter **20**

