

— THE —
CASTLE
RESTAURANT & PUB

Soup du Jour

OYSTER, ARTICHOKE & BRIE BISQUE

A CREAMY OYSTER VELOUTÉ FINISHED WITH FRESH HERBS AND TRIPLE-CREAM BRIE

13

CHEF'S CREATIVE SOUP

ASK YOUR SERVER ABOUT TODAY'S CHEF-INSPIRED SELECTION.

10

In the Greens

SAVORY SPINACH SALAD

FRESH SPINACH, HARD-BOILED EGGS, MUSHROOMS, AND WARM BACON VINAIGRETTE

9

CAESAR SALAD

CLASSIC CAESAR WITH HEARTS OF ROMAINE, SHAVED PARMESAN,
GARLIC CROUTONS, AND CAESAR DRESSING

12

ROASTED BEET & GOAT CHEESE SALAD

ROASTED RED BEETS, WARM PECAN-CRUSTED GOAT CHEESE,
A CRISP LETTUCE WEDGE, PICKLED RED ONIONS, AND RED WINE BEET VINAIGRETTE

14

CRISPY OYSTER ROCKET SALAD

CORNMEAL-CRUSTED GULF OYSTERS OVER BABY ARUGULA, WITH
BALSAMIC ONIONS, CANDIED SPICED PECANS, AND BACON BLUE CHEESE DRESSING

16

GODCHAUX SALAD

JUMBO LUMP CRAB AND CREOLE-POACHED SHRIMP OVER CRISP ROMAINE, WITH TOMATO,
CHOPPED EGG, CAPERS, RED ONION, AND REMOULADE DRESSING

WHOLE 28 | HALF 16

Small Plates

CRAB CAKES

TWO GOLDEN-SEARED CRAB CAKES WITH A TOUCH OF CREOLE SEASONING

22

SHRIMP COCKTAIL

CHILLED JUMBO GULF SHRIMP WITH HOUSE-MADE COCKTAIL SAUCE

14

OYSTERS CASINO WITH CRABMEAT

OYSTERS ON THE HALF SHELL STUFFED AND BROILED WITH CRAB, BACON,
SEASONED BREADCRUMBS, BUTTER, AND FRESH LEMON JUICE

18

BACON-CRUSTED FRIED OYSTERS

BACON-CRUSTED OYSTERS TOPPED WITH SMOKED GOUDA VELOUTÉ, SERVED
WITH LEMON-SHALLOT ARUGULA SALAD AND GARLIC AIOLI

16

GOUDA FRIES

FRENCH FRIES TOPPED WITH WARM GOUDA MORNAY, FINISHED
WITH TRUFFLE OIL AND CRISPY PORK BELLY

13

TRUFFLE-TOSSED POMME FRITES

LEMON-SALTED FRIES TOSSED IN TRUFFLE OIL, WITH TRUFFLE AIOLI, PARMESAN, AND FRESH CHIVES

10



Soup du Jour

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WITH FRESH HERBS AND TRIPLE-CREAM BRIE

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In the Greens

CAESAR SALAD

CLASSIC CAESAR WITH HEARTS OF ROMAINE, SHAVED PARMESAN,
GARLIC CROUTONS, AND CAESAR DRESSING

12

BEEF CARPACCIO

SHAVED PRIME FILET WITH HORSERADISH AIOLI, TRUFFLE OIL, BALSAMIC VINEGAR,
CROSTINI, AND SHAVED PARMESAN

16

CRISPY OYSTER ROCKET SALAD

CORNMEAL-CRUSTED GULF OYSTERS OVER BABY ARUGULA, WITH
BALSAMIC ONIONS, CANDIED SPICED PECANS, AND BACON BLUE CHEESE DRESSING

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GODCHAUX SALAD

JUMBO LUMP CRAB AND CREOLE-POACHED SHRIMP OVER CRISP ROMAINE, WITH TOMATO,
CHOPPED EGG, CAPERS, RED ONION, AND REMOULADE DRESSING

WHOLE 28 | HALF 16

Small Plates

CHEESE & SEASONAL FRUIT BOARD

A CURATED SELECTION OF CHEESES, SEASONAL FRUIT, AND MIXED NUTS

14

CRAB CAKES

TWO GOLDEN-SEARED CRAB CAKES CRAFTED WITH JUMBO LUMP CRAB,
CREOLE SEASONING, AND SERVED WITH HOUSE-MADE REMOULADE

22

ARTISAN FLATBREAD

CHEF'S CHOICE PREPARATION—PLEASE ASK
YOUR SERVER FOR TODAY'S SELECTION

18

CHICHARRONES

CRISP FLOUR-FRIED CHICKEN SKINS SERVED
WITH A HONEY SRIRACHA DIPPING SAUCE

14

THE
CASTLE
RESTAURANT & PUB

Small Plates
— Continued —

CALAMARI

DUSTED IN CORNMEAL, LIGHTLY FRIED, AND SERVED WITH
HOUSE-MADE BBQ TARTAR SAUCE

14

GOUDA FRIES

FRENCH FRIES TOPPED WITH WARM GOUDA MORNAY, FINISHED
WITH TRUFFLE OIL AND CRISPY PORK BELLY

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TRUFFLE-TOSSED POMME FRITES

LEMON-SALTED FRIES TOSSED IN TRUFFLE OIL, WITH
TRUFFLE AIOLI, PARMESAN, AND FRESH CHIVES

10

Entrees

GRILLED LAMB LOLLIPOPS

FOUR GRILLED LAMB LOLLIPOPS WITH MINT JULEP SAUCE,
BROCCOLINI, AND SWISS GRATIN POTATOES

47

PEEL & EAT SHRIMP

CREOLE-POACHED JUMBO SHRIMP SERVED CHILLED WITH HOUSE-MADE
BLOODY MARY COCKTAIL SAUCE AND FRESH LEMON

HALF POUND 17 | ONE POUND 30

PUB BURGER & FRIES

10 OZ SIRLOIN BURGER WITH CHEDDAR CHEESE, PECAN WOOD-SMOKED BACON,
SHREDDED LETTUCE, TOMATO, PICKLES, AND HOUSE-CUT FRIES

16

FRIED CHICKEN THIGHS

SOUTHERN-FRIED CHICKEN THIGHS SERVED WITH TASSO-BRAISED
SOUTHERN GREENS AND MASHED POTATOES

28

STEAK FRITES

MARINATED AND GRILLED HANGER STEAK FINISHED
WITH MARCHAND DE VIN, SERVED WITH HOUSE-CUT FRIES AND GARLIC AIOLI

28

Desserts

WHITE CHOCOLATE BREAD PUDDING

RASPBERRIES, STRAWBERRIES, WHIPPED CREAM

9

MILE HIGH BANANA CREAM PIE

RIPENED BANANA, DULCE DE LECHE, WHIPPED CREAM, HEATH BAR CRUMBLES

10

CHOCOLATE CRÈME BRÛLÉE

CLASSIC CHOCOLATE CUSTARD, CARAMELIZED TURBINADO SUGAR, WHIPPED CREAM, FRESH MINT

9

SOUTHERN SEASONAL COBBLER

10 | À LA MODE +3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 20% GRATUITY IS GRACIOUSLY ADDED TO PARTIES OF SIX OR MORE.