

R A W B A R

12/24	LOCAL RAW OYSTERS * Mignonette, Cocktail, Horseradish
10	SMOKED FISH DIP Whipped cream cheese, lemon, dijon
15	CRAB CLAWS Sweet & Sour Sauce
16	GULF SHRIMP AND GROUPER CEVICHE * Avocado, Lime, Cilantro
14	HAMACHI CRUDO * Olive Oil, Yuzu, Grapefruit
STEAMED SEAFOOD	
20	SNOW CRAB - 1LB * Drawn Butter & Lemon
23	ROYAL RED SHRIMP - 1LB * Chilli Ginger Butter, Cracked Black Pepper, Herbs
SEAFOOD PLATEAU *	
40	½ Dozen Oysters, Crab Claws, Fish Dip, Ceviche, ½ lb Royal Red Shrimp, ½ lb Snow Crab
85	Dozen Oysters, Fish Dip, Crab Claws, Lobster Salad, Ceviche, 1lb Royal Red Shrimp, 1lb Snow Crab

SOUPS & SALADS

15	WEDGE Chunky Bacon, Buttermilk Ranch, Blue Cheese, Lots of Herbs
16	FRISÉE Confit Duck, Poached Egg, Brioche, Duck Fat Dressing
12	COMPOSTELA FARM GREENS Crispy Focaccia, Herbed Goat Cheese, Local Honey Vinaigrette
15	LOBSTER BISQUE Buttered Lobster & Brandy

TOPLESS OYSTERS THIS WAY

Thorny
Oyster
BAY ST. LOUIS



FOR THE TABLE

12	GRILLED GULF OYSTERS Parsley, Pecorino, Parmigiano Reggiano
13	SALT & PEPPER CALAMARI Chilli Mayo & Sweet and Sour
13	BBQ SHRIMP Lemon, Worcestershire, Cracked Black Pepper
16	DEVEILED CRABS Lump Crabmeat, Bearnaise, Louisiana Rice
15	FROG LEGS Hot Sauce Butter, Pickled Celery, Buttermilk Ranch
24	ROASTED BONE MARROW Crispy Leeks, Onion Jam, Caper Salad
15	SMOKED PORK TAMALES Oyster Mushroom, Chipotle, Lime Crema, Roasted Corn Salsa
13	GINGER SCALLION SHRIMP TOASTS Sesame Seeds, Bacon, Sweet and Sour, Chilli Mayo
18	MUSSELS & FRIES Saffron Broth, Fennel, Roasted Garlic
20	MIDDLENECK CLAMS House Sausage & Braised Peppers
10	PORK RILLETTES Lots of Pickles & Creole Mustard

PLATES

26	GRILLED HALF CHICKEN Mississippi Sweet Potatoes & Cane Syrup Gastrique
48	16OZ RIBEYE Crispy Garlic Potatoes, Creamed Chard, Bearnaise Sauce (+Add Lump Crab \$6)
30	BOUILLABAISSE Daily Fish, Gulf Shrimp, Clams, Mussels, Grilled Bread
28	RED SNAPPER ALMONDINE Brown Butter, Toasted Almonds, Garlicky Baby Bok Choy
36	FLOUNDER CADDY Gulf Shrimp, Lump Blue Crab, Pasta Bordelaise
27	WHOLE ROASTED FISH Charred Green Tomato Salsa Verde, Shallots, Herbs

SANDWICHES

All Served with Fries

18	THE THORNY BURGER Double Smash Patty, American Cheese, Pickled Jalapenos, Thorny Sauce
16	FILET-OH-FISH Crispy Fried Daily Fish & Green Tomato Chow Chow Slaw
16	FORK AND KNIFE HAM SANDWICH Shaved Ham, Gruyere, Dijonaise
21	LOBSTER ROLL Lobster Ravigote & Chives

SIDES — A LA CARTE — 8

CREAM CHARD	PASTA	BABY BOK CHOY
TRUFFLE FRIES	SWEET POTATOES	

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

"CONSIDER THE OYSTER: A DREADFUL BUT EXCITING LIFE." — MFK FISHER

BOAT DRINKS

10

SOME LIKE IT HOT

Bourbon, Spiced Dem, Chocolate Bitters,
Angostura Bitters

13

WHAT A FOOL BELIEVES

Reposado Tequila, Yellow Chartreuse, Tea Syrup
Egg White, Orange Bitters

13

BUT, DOES IT SLAP?

Cognac, Spiced Pear Shrub, Lemon, Bubbles

16

ON A BOAT

Dark Rum, Velvet Falernum, Yellow Chartreuse,
Grapefruit Shrub, Pineapple, Lime,
Angostura Bitters, Maraschino Cherry Juice

13

SAILING AWAY

Gin, Orange Liqueur, Dry Vermouth, Dirt

13

STRAWBERRY FIELDS

Honeysuckle Vodka, Strawberries, Lemon

CLASSIC COCKTAILS

- 13 **VESPER**
Gin, Vodka, Lillet Blanc
- 13 **EL DIABLO**
Reposado Tequila, Creme de Cassis, Lime Juice, Ginger Beer
- 13 **BRANDY CRUSTA**
Brandy, Curacao, Lemon Juice, Simple Syrup, Angostura Bitters
- 13 **TI PUNCH**
Rhum Agricole, Sugar Cane Syrup, Lime
- 16 **HURRICANE**
Rum, Lime Juice, Orange Juice, Passion Fruit Puree, Simple Syrup, Granadine
- 13 **MAI TAI**
White Rum, Orange Curacao, Lime Juice, Orgeat, Dark Rum, Lime, Mint

SPARKLING WINE

- 14/56 **BOUVET SIGNATURE BRUT**
Loire Valley, France
- 60 **PLANET OREGON ROSÉ**
Willamette Valley, Oregon

WHITE WINE

- 12/48 **DOMAINE DE BERNIER CHARDONNAY**
Vin-de-Pays, France
- 11/44 **MONTE ZOVO SOAVE**
Veneto Italy
- 44 **HARKEN CHARDONNAY**
California
- 11/40 **KYSELA PERE ET FILS PICPOUL DE PINET**
Languedoc-Roussillon, France
- 14/56 **BARTON & GUESTIER, CHENIN BLANC**
Vouvray, France
- 13/52 **MARTIN CODAX BURGANS, ALBARINO**
Rais Baixas, Spain
- 65 **JEAN-PAUL PAQUET ET FILS BURGUNDY**
Pouilly-Fuisse, France
- 14/56 **DOMAINE DES GERBEAUX CHARDONNAY**
Macon-Villages, France
- 14/56 **SEND NUDES, ROSE**
Sonaoma Coast, California

RED WINE

- 14/56 **GOLDEN WEST PINOT NOIR**
Columbia Valley, Washington
- 11/44 **FAMILLE PERRIN NATURE**
Cote du Rhone
- 60 **DOMAINE DE FICHET BOURGOGNE, PINOT NOIR**
Burgundy, France
- 12/48 **BRUGNANO V90**
Sicily, Italy
- 50 **HALTER RANCH CABERNET SAUVIGNON**
Paso Robles, California
- 55 **RIDGE 'PAGANI RANCH' ZINFANDEL**
Sonoma Valley, California
- 85 **K THE CREATOR CABERNET/SYRAH**
Walla Walla Valley, Washington
- 110 **E. GUIGAL CHATEAUNEUF-DU-PAPE**
Rhône, France

DRAFT BEER

- 6 **NOLA BLONDE**
American Blonde Ale
- 6 **SO PRO CROWD CONTROL**
Dry-Hopped Imperial IPA
- 5 **PACIFICO**
Mexican Style Pilsner
- 6 **URBAN SOUTH PARADISE PARK**
American Lager

CRAFT BEER

- 5 **GOLDEN ROAD**
Mango Cart Wheat Ale
- 5 **LAZY MAGNOLIA**
Southern Pecan Nut Brown Ale
- 5 **SOUTHERN PROHIBITION**
Berserker Mode Porter

BOTTLED BEER

- 5 **DOMESTIC BEER**
Budweiser, Bud Light,
Miller Light, Michelob Ultra

DESSERTS

- 12 **WORLD'S BEST CHOCOLATE PUDDING**
Hazelnut Brittle, Kumquat Marmelade
- 15 **PEANUT BUTTER ICEBOX PIE**
Oreo Crust, Peanut Butter Cups, Salted Caramel
- 12 **ROOT BEER FLOAT**
Barq's® Rootbeer, Scoop of Vanilla, Snickerdoodle Sandwich
- 12 **CAMPFIRE**
Graham Cracker, Chocolate Ganache, Toasted Meringue,
Vanilla Bean Ice Cream
- 12 **STRAWBERRY CRISP**
Brown Sugar Oat Topping & Creole Cream Cheese Ice Cream

DESSERT DRINKS

- 11 **THE DUDE**
Kahlua, Grey Goose Vodka, Irish Channel
- 12 **BIG PIMPIN'**
Bourbon, Pecan Vodka, Spiced Pear Syrup,
Almond Milk, Fresh Nutmeg