



APPETIZERS

CRAB IMPERIAL DIP	\$18	WAGYU & CHEESE MEATBALLS	\$12
<i>Lump crab baked in a rich, seasoned cream blend, served warm with toast.</i>		<i>American Wagyu meatballs in red wine reduction, topped with garlic-Parmesan cream.</i>	
PINEAPPLE SHRIMP	\$9	ROCKEFELLER OYSTER	\$8
<i>Jumbo shrimp and pineapple in spicy house sauce, topped with candied bacon.</i>		<i>A single oyster baked with shrimp, calamari, spinach, toasted almonds, and panko-Parmesan crust — ignited tableside.</i>	
FRENCH INSPIRED CHILI-WRAPPED CALAMARI	\$12	<i>Add a second for \$6</i>	
<i>Crispy calamari tossed in spicy chili sauce, served over fried potato threads with blue cheese dressing.</i>		FRESH OYSTERS	\$16 / \$28
CRISPY CAULIFLOWER BITES	\$7	<i>Shucked to order and served on ice with lemon and house mignonette.</i>	
<i>Fried cauliflower florets served with lemon-garlic aioli.</i>		<i>Half dozen – \$16 • Full dozen – \$28</i>	
FRIED WAGYU RAVIOLI	\$8	<i>“Consuming raw or undercooked shellfish may increase your risk of food-borne illness.”</i>	
<i>Golden-fried ravioli stuffed with Wagyu beef, garlic, herbs, and cheese. Served with fry sauce.</i>			

FRENCH CUISINE

CHICKEN & MOREL VOL-AU-VENT	\$21	WALDORF CHICKEN SALAD	\$17
<i>Flaky puff pastry filled with tender cage-free chicken, a creamy morel mushroom mix, carrots, celery, and onion. Topped with a lemon-dressed salad.</i>		<i>Roasted cage-free chicken gently folded with grapes, apples, and our creamy Waldorf dressing. Topped with crisp two-color endive dressed in lemon honey vinaigrette, shaved Parmesan, toasted almonds, and fresh apple slices.</i>	
BUTTER CHICKEN	\$28	CITRUS LOUIS SALAD	\$22
<i>Dry-aged, cage-free chicken grilled and finished in a wild morel mushroom cream sauce with sherry and golden butter. Served with garlic pilaf.</i>		<i>Boiled shrimp, crab meat, and toasted salmon over a bed of endive and fresh salad greens, with citrus segments, soft egg, and pistachio crunch. Finished with a bright grapefruit-orange vinaigrette and fresh herbs.</i>	
<i>Limited Quantities Available</i>		TOASTED SALMON CAESAR	\$17
STEAK FRITES	\$22	<i>Fresh romaine hearts halved with warm roasted salmon and crisp croutons. Finished with a drizzle of Caesar dressing, shaved Parmesan, toasted almonds, and crispy quinoa for added crunch.</i>	
<i>Grilled sirloin with crispy fries and a rich red wine Bordelaise sauce.</i>		CORAL SHELF (VEGETARIAN)	\$22
SHORELINE SIZZLE	\$28	<i>Charred cauliflower steak over a red pepper–sweet potato purée, layered with pistachio, red endive, and garden herbs. Finished with black garlic, vinegar mayo, and red pepper glaze — crowned with pickled onion.</i>	
<i>Creamy garlic shrimp Alfredo fettuccine paired with an 8oz sirloin steak. A refined surf and turf.</i>		HALIBUT FISH & CHIPS	\$18
FRENCH STYLE ALSATIAN SCHNITZEL	\$18	<i>Crispy beer-battered halibut served with house fries.</i>	
<i>Crispy pork cutlet topped with savory mushroom gravy and a fresh lemon-oil salad, served with fries.</i>		CLAM PEARL SALMON	\$38
LE GRAND — AMERICAN WAGYU DOUBLE CHEESEBURGER	\$22	<i>Pan-seared salmon draped in a lemon-kissed clam chowder beurre blanc. Finished with shredded Parmigiano-Reggiano and toasted almonds. Crowned with Osetra sturgeon caviar and gold leaf, and encircled by parsley oil and butter-poached clams.</i>	
<i>Double cheeseburger with mushrooms, garlic aioli, and a foie gras–enriched house Bordelaise sauce. Unholdable. Served with a knife.</i>		<i>Limited Quantities Available</i>	
PAIN DE VIANDE (FRENCH-STYLE MEATLOAF)	\$18		
<i>French country-style meatloaf made with seasoned ground beef, pork, and herbs. Slow-baked and served with mushroom gravy and golden fries.</i>			



SIGNATURE FRENCH & CAJUN BOILS

LAND AND SEA IN ONE MEAL

Le Pays Boil (Chicken or Sausage) \$29

Braised cage-free chicken thigh or sausage, ½ lb clams, ½ lb shrimp, with corn & potato. (Solo classic – perfect for one hearty appetite)

Le Double Travers (Double Ribs) \$48

Braised St. Louis ribs, Braised short ribs, ½ lb shrimp, and cage-free chicken or sausage — with corn & potato. (Feeds 2 comfortably)

Le Capitaine Catch (Sea) \$48

½ lb snow crab, ½ lb black mussels, 1 lb shrimp, with corn & potato. (Feeds 1–2)

Le Terre & Mer Feast (Land & Sea) \$58

½ lb Dungeness or snow crab, Braised short ribs or Braised St. Louis ribs, and ½ lb each of any 3: clams, crawfish, New Zealand mussels, black mussels, calamari, shrimp, sausage or cage-free chicken thigh — with corn & potato. (Feeds 2–3 — our ultimate surf & turf boil)

Baie Trésor (Bay Treasure) \$58

1 lb Dungeness or snow crab, plus ½ lb each of any 3: clams, crawfish, New Zealand mussels, black mussels, or shrimp — with corn & potato. (Feeds 2–3 — a loaded seafood feast)

Build-Your-Own Boil — land, sea, or both with your choice of house-made sauce, corn & potato included.

De la Mer - Sea	½ lb	1 lb
Snow Crab Cluster	\$20	\$38
Dungeness Crab	\$20	\$38
Shrimp – Head-Off	\$12	\$22
Shrimp – Head-On	\$10	\$18
Scallops	\$14	\$26
New Zealand Mussels	\$11	\$20
Black Mussels	\$10	\$18
Clams	\$10	\$18
Calamari	\$12	\$22
Crawfish (seasonal)	\$9	\$16

Premium Add-On: Lobster Tail (4 half tails / ~½ lb ) ... \$45 (Add to any boil or combo)

Choose Your Sauce

All sauces are handcrafted in-house with real butter and bold flavor — no margarine, no shortcuts.

Garlic Parmesan Butter

Our house garlic butter is infused with slow-cooked garlic and finished with Parmesan.

Calabrian Signature Blend

A bold tomato-chili sauce infused with Calabrian peppers, Dijon mustard, white wine, and fresh herbs. Finished with lemon, smoked paprika, and a hint of sweetness.

Brown Butter Lemon

Our housemade brown butter is slow-toasted for nutty depth, then brightened with fresh lemon and finished with cracked black pepper.

House Blackened Blend

Inspired by rustic French butter sauces, this bold blend starts with butter, tarragon, thyme, and a hint of parmesan—then turns up the flavor with Cajun spices.

Cajun Crystal Heat

A bold Cajun twist on classic beurre blanc — garlic, roasted onion, white wine, and seafood stock simmered down and finished with Crystal hot sauce, honey, and real butter.

Choose Your Heat (Spice level for your sauce)

- Classic – No spice added.
- Mild – Light heat. Just enough to warm the palate.
- Hot – Extra kick. For heat seekers.

SIDES & ADD-ONS

House Fries – \$4

Crispy golden fries, lightly seasoned.

Corn & Potato Combo – \$4

Classic seafood boil sides — sweet corn and tender potatoes, tossed in garlic butter.

Garlic Pilaf Rice – \$4.50

Simmered in chicken stock with garlic and herbs.

Cesar Salad – \$7

Parsley Butter Fettuccine – \$4.50

Handmade fettuccine tossed in real butter and fresh parsley.

Clam Chowder – Cup \$6 Bowl \$10

Creamy house made chowder with tender clams, smoky bacon, and herbs.

Boiled Eggs (2 pcs) – \$2

House Salad – \$5