

LOUIE'S BACKYARD

Starters

Bahamian Conch Chowder with Bird Pepper Hot Sauce	9.00
Grilled Shrimp and Calamari with Giant White Beans and Chopped Lemon Bagna Cau	15.00
Seared Foie Gras with Red Onion Marmalade and Mustard-Plum Vinaigrette	20.00
Oyster, Sweet Corn, and Shiitake Mushroom Pot Pie	15.00
Ahi Tuna Poke with Avocado and Thai Peanut Sauce	16.00
Beef Carpaccio with Truffled Gouda Crêpe and Mango Mostarda	16.00
Cracked Conch with Hot Pepper Jelly and Wasabi	15.50
Heirloom Tomatoes with Fried Fresh Mozzarella and Basil Oil	14.00

Salads

Salad of Young Greens with Roasted Olives and Banyuls Vinaigrette	12.50
Antipasto Salad: Mixed Greens with Salami, Morbier, and Focaccia Croutons	14.00
Roasted Red and Yellow Beets with Chèvre, Walnuts, and Black Truffle	13.50
Salad of Boston Lettuce and Watercress with Maytag Blue Cheese, Apples, and Spiced Pe	14.00

Entrees

Tonight's Fresh Catch - Market Price

Grilled King Salmon with Zucchini Spaghetti, Hollandaise Sauce, and Crispy Prosciutt	36.00
Grilled Diver Scallops with Shrimp Cream and Trenette in Pesto	36.00
Sautéed Key West Pink Shrimp with Bacon, Mushrooms, and Stoneground Grits	34.00
Pan-Seared Ahi Tuna with Sweet Chile Glaze and Wasabi	37.00
Grilled Double Lamb Chops with Port Demi-glaze, Risotto-Style Potatoes, and Aioli	39.50
Grilled New York Steak with Artichokes, Cipollini Onions, and Roasted Garlic	38.00

Greens Stuffed Egg Buns, Chicken Breast with Herbed Sauté and Sun-dried Tomatoes