

LOUIE LOUIE

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

FRUIT DE MER

- Half Dozen Oysters on the Half Shell* **18**
black pepper champagne mignonette, cocktail sauce (S)
- Half Dozen Clams on the Half Shell* **12**
tabasco, cocktail sauce (S)
- Chilled Jumbo Shrimp* **20**
louie dressing, cocktail sauce, lemon (S)
- Louie Plateau* **MP**
six raw oysters, six clams, salmon tartare, jumbo shrimp, half poached lobster (S)

PARTAGE PLATES

- **CHEESE PLATE** •
chef's selection of three artisanal cheeses and accompaniments (D,G,N) 19
- **CHICKEN LIVER MOUSSE PARFAIT** •
house paté, tri-berry marmalade, gherkins, pickled red onion, toasted brioche points (D,G) 15
- **HOUSE-MADE BRIOCHE BREAD** •
everything spice, oven roasted tomatoes, truffle honey butter (D,G) 9

APPETIZERS

- Onion Soup Gratinée (D,G) **13**
- Sweet Potato Bisque **10**
creme fraiche, chili oil (D)
- Pan Fried Calamari **17**
hot cherry peppers, lemon olive oil, garlic (S)
- Salmon Tartare **16**
shallot, pickled radish, avocado mousse, everything bagel chips (G)
- Escargots Au Gratin **14**
roasted garlic butter, parsley pistou, crostini (D,G)
- Roasted Beet "Carpaccio" **15**
assorted beets, orange supremes, whipped goat cheese, saba, savory nut granola (D,N)
- Roasted Pear & Baby Brie Salad **15**
baby arugula, craisins, vadouwan pickled shallots, spiced walnuts, dijon-maple vinaigrette (D,N)
- Caesar Salad **14**
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)
- Louie Wedge Salad **15**
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing

• **ADD PROTEIN TO ANY SALAD** •
Chicken **7** | Salmon **13** | Shrimp **12** | Tofu **6**

LES ENTREES

- Eggplant Milanese **24**
wild mushroom, petite arugula & baby bell pepper salad, smoked tomato sauce(G)
- Searched French Dorade **29**
broccolini, tomato confit, hazelnuts, yellow romesco (N)
- Lamb Shank Bourguignon **44**
root vegetables, cremini mushrooms, bacon, sweet potato puree (D)
- French Dip **24**
slow roasted beef, gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)
- Pappardelle **28**
braised short rib ragout, english peas, baby spinach, grana padano, bone marrow gremolata (D,G)
- Pan Roasted Salmon **29**
warm gribiche potatoes & asparagus salad, chive vinaigrette (D)
- Rainbow Trout **29**
braised red cabbage, pickled beets, mustard seeds, horseradish crema (D)
- Duck Leg Confit **33**
toulouse sausage, beluga lentils, mushrooms, herb breadcrumbs (D,G)
- Louie Burger* **22**
cooper american cheese, beefsteak tomato, red onion, bibb lettuce, brioche bun, louie sauce, truffle pommes frites (D,G)
- Beyond Burger **24**
vegan cheddar, lettuce, tomato, pickled red onion, vegan spicy aioli, sesame bun, pommes frites (G)

FRITES

- New York Strip* **54**
14 oz. center cut black angus, red wine shallot butter (D)
- Roasted Half Chicken **29**
charred pearl onions, rosemary pan jus (D)
- Broiled Lobster **MP**
drawn garlic butter, grilled asparagus, lemon (D,S)
- Prince Edward Island Mussels **24**
white wine, garlic, fine herbs (D,S)

SIDES

- Truffle Pommes Frites, spicy mayo (D) **9**
- Shishito Peppers, shallots, garlic persillade **9**
- Garlic Spinach, butter, red pepper flake (D) **9**
- Warm Gribiche Potato Salad, asparagus, baby pickles, hard boiled egg (D) **9**
- Roasted Asparagus, lemon olive oil **10**
- Sweet Potato Puree, pecan butter (D,G) **9**

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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | 20% Gratuity Added to Parties of 5 or More