

LOUIE LOUIE

DINNER

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

FRUIT DE MER

- Half Dozen Oysters on the Half Shell*** **MP**
black pepper champagne mignonette, cocktail sauce (s)
- Half Dozen Clams on the Half Shell*** **12**
champagne mignonette, cocktail sauce (s)
- Chilled Jumbo Shrimp*** **24**
louie dressing, cocktail sauce, lemon (s)
- Louie Plateau*** **MP**
raw oysters, clams, fish crudo, jumbo shrimp, half
poached lobster, horseradish, cocktail sauce, lemon (s)

PARTAGE PLATES

- **CHEESE PLATE** •
chef's selection of three artisanal cheeses and
accompaniments (d,g,n) **19**
- **CHICKEN LIVER MOUSSE** •
peanuts, pickled grapes, tahini, grilled country bread
(d,g,n) **15**
- **HOUSE-MADE BRIOCHE BREAD** •
everything spice, oven roasted tomatoes,
truffle honey butter (d,g) **10**

APPETIZERS

- Onion Soup Gratinée (d,g)** **13**
- Duck Sausage En Croute** **19**
house made duck confit, corn meal crust, blueberry "ketchup",
pommery mustard (g)
- Scallop and Corn Cavatelli** **18/29**
bay scallops, pickled corn, corn broth, chili butter,
fiore sarda, crispy coppa, fava beans (d,g)
- Tuna Crudo** **23**
buttermilk onion soubise, cured egg yolk, pickled watermelon rind,
crispy shallots (d)
- Tomato & Burrata** **15**
heirloom tomato, pickled shallots, lemon juice, basil (d)
- Watermelon Salad** **15**
compressed watermelon, pickled shallots, chili vinaigrette,
ricotta salata, fresh mint, fresh basil
- Caesar Salad** **14**
romaine hearts, parmesan tuile, brioche croutons,
caesar dressing (d,g)
- Louie Wedge Salad** **15**
baby iceberg, cherry tomato, pickled tinkerbelle peppers,
bacon, louie dressing

• **ADD PROTEIN TO ANY SALAD** •
Chicken **9** | Salmon **13** | Shrimp **12** | Tofu **6**

LES ENTREES

- Seared French Dorade** **30**
broccolini, tomato confit, hazelnuts, yellow romesco (n)
- Rainbow Trout** **30**
mustard greens potlikker, crispy field peas, smoked trout & lemon
salad (d,g)
- Pan Seared Duck Breast** **43**
jurgielewicz duck, harissa glazed plums, farro "tabouli",
buttermilk onion soubise(d,g)
- Pan Roasted Salmon** **31**
warm gribiche potatoes & asparagus salad, chive vinaigrette
- Pappardelle Ratatouille** **24**
burnt eggplant, marinated tomato, basil oil, zucchini ribbon (g)
- Monkfish Osso Bucco** **32**
clams conserva, fennel, tomato coulis, herb gremolata (g,s)
- Coulotte Steak** **42**
smashed fingerling, sauce robert, ver jus carrot puree (d)

FRITES

- New York Strip*** **56**
14 oz. center cut black angus, red wine shallot butter (d)
- Louie Burger*** **22**
double patty smash, cooper sharp american, bacon-onion jam,
aioli, butter brioche bun (d,g)
- Broiled Lobster** **MP**
drawn garlic butter, grilled asparagus, lemon (d,s)
- Wild Boar Spare Ribs** **38**
sorghum molasses glaze, spiral slaw, horseradish (d)
- Prince Edward Island Mussels** **26**
white wine broth, garlic, fine herbs, chili butter (d,s)
- Roasted Half Chicken** **33**
chicken jus, charred pearl onions (d,g)

SIDES

- Truffle Pommes Frites, spicy mayo (d)** **9**
- Farro "Tabouli" (g)** **9**
- Warm Gribiche Potato Salad, asparagus, baby
pickles, hard boiled egg (d)** **9**
- Roasted Asparagus, lemon olive oil, sea salt** . . . **10**
- Mustard Greens Potlikker (d)** **9**
- Market Greens, cherry tomato, olive, pepper,
balsamic vinaigrette** **9**

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

* 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