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DINNER

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

RAW BAR

Half Dozen Oysters on the Half Shell*
black pepper champagne mignonette,
cocktail sauce (s) 23

Chilled Lobster Cocktail
remoulade, cocktail sauce, fresh lemon (s) 28

Chilled Colossal Shrimp
louie dressing, cocktail sauce, lemon (s) 24

Tuna Tartare
black olive, tomato emulsion, basil 22

SHARE PLATES

Artisan Cheese Plate
selection of three cheeses and accompaniments (d,g,n) 19

House-made Brioche Bread
everything spice, sesame seeds,
seasonal butters (d,g) 12

Carrot Hummus
cucumbers, dill, mint, spicy harissa, sesame 16

Burrata
heirloom tomatoes, sour cherries,
black garlic molasses (d) 18

APPETIZERS

Onion Soup Gratinée (d,g) 16

Soup Du Jour 14

Bacon Wrapped Dates 13
danish blue cheese, almonds (d,g,n)

Beef Carpaccio* 22
red wine shallot jam, whipped bone marrow

Bacon & Eggs 13
deviled eggs, pancetta marmalade, black pepper, sage, chive (d)

Macaroni Au Gratin 14
creste di gallo, smoked gouda, toasted breadcrumbs (d,g)

SALAD

Pear & Endive Salad 18
blue cheese, honey mustard dressing, spiced walnuts (d,n)

Pea Salad 18
goat cheese, elderflower vinaigrette, brioche croutons (d,g)

Caesar Salad 14
romaine hearts, shaved parmesan, sourdough croutons,
lemon-anchovy dressing (d,g)

Arugula & Carrot Salad 15
arugula, shredded carrots, fresh and crispy chickpeas,
honey vinaigrette

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

ENTREES

Spicy Crab Linguine 32
sungold tomato puree, zucchini, calabrian chili, crispy parmesan
(d,g,s)

Verlasso Salmon* 34
vichyssoise, basil oil, artichoke hearts, charred leeks,
meyer lemon curd (d)

Clam Spaghetti. 15/29
spaghetti, littleneck clams, butter, white wine, gremolata (d,g,s)

Roasted Half Chicken 32
seasonal mushrooms, fines herbs sauce, peas (d)

Seared Branzino 45
shrimp, steamed clams, calamari, saffron-tomato broth (d,s)

Provencal Harvest. 21
charred eggplant, squash, cherry tomatoes, sungold puree,
herbs de provence

Crab Louie 34
jumbo lump crab, avocado, roasted tomatoes, iceberg,
louie dressing (s)

Tuna Niçoise 32
seared tuna, haricots verts, egg, potatoes, avocado, roasted tomatoes,
dijon dressing

Mushroom Risotto. 25
arborio rice, wild mushrooms, king oyster mushrooms,
parmesan (d)

8 oz Burger* 25
cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato,
brioche, truffle pommes frites (d,g)

Louie Vegan Burger 25
impossible double patty, vegan cheddar, lettuce, pickles, smoked
onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)

FRITES

Ribeye* 59
red wine shallot butter, truffle pommes frites (d)

Moules 25
prince edward island mussels, white wine, shallots, garlic,
butter, truffle pommes frites (d,s)

Beef Short Ribs 45
red wine braised short rib, truffle pommes frites, bordelaise (d,g)

SIDES

Roasted Mushrooms truffle butter, fine herbs (d) . . 12

Charred Broccolini toasted garlic, chili flakes 13

Asparagus preserved lemon vinaigrette, salt 12

Truffle Pommes Frites spicy aioli (d) 11

Crispy Fingerlings. 11

Cauliflower (d) 12

* 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 | A 3% credit card surcharge is applied to all checks, unless using debit cards or cash