

LOUIE LOUIE

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**

Half Dozen Littleneck Clams on the Half Shell*

black pepper champagne mignonette,
cocktail sauce (s) **14**

Chilled Colossal Shrimp

louie dressing, cocktail sauce, lemon (s) **24**

Louie Plateau*

raw oysters, clams, shrimp remoulade, colossal shrimp,
poached lobster, cocktail sauce (s) **MP**

SHARE PLATES

Artisan Cheese Plate

selection of three cheeses and accompaniments (d,g,n) **19**

House-made Brioche Bread

everything spice, oven roasted tomatoes,
salted truffle honey butter (d,g) **10**

Smoked Salmon Rillettes*

capers, radish, cornichons, everything spice,
toasted pumpernickel (d,g) **18**

Chicken Liver Mousse

raspberry marmalade, spiced hazelnuts, shallot,
pickle, grilled country bread (d,g,n) **15**

APPETIZERS

Onion Soup Gratinée (d,g) **15**

Soup Du Jour **12**

"Coquilles St Jacques". **22**

bay scallops, spinach, parmesan-brandy cream, garlic breadcrumbs,
grilled country bread (d,g,s)

Bacon Wrapped Dates **13**

danish blue cheese, almonds (d,g,n)

Wagyu Beef Carpaccio* **22**

truffle aioli, horseradish, cured egg yolk, grana padano,
petite arugula (d)

Bacon & Eggs **12**

deviled eggs, pancetta marmalade, black pepper, sage, chive (d)

SALAD

Pear & Blue Cheese Salad **15**

arugula, pears, point reyes blue cheese, walnuts,
champagne vinaigrette (d,n)

Frisée Salad **16**

whipped goats cheese, cara cara oranges, sherry vinaigrette, spiced
hazelnuts (d,n)

Caesar Salad **14**

romaine hearts, shaved parmesan, tomato bruschetta,
sourdough croutons, lemon-anchovy dressing (d,g)

Louie Wedge Salad. **15**

baby iceberg, cherry tomato, pickled tinkerbell peppers,
bacon, louie dressing

• ADD PROTEIN TO ANY SALAD •

Chicken **9** | Salmon **13** | Shrimp **12** | Tofu **6**

ENTREES

Tuna Niçoise* **34**

asparagus, crispy potato, olive, tomato confit,
green goddess gribiche (d)

Parisienne Gnocchi **17/26**

tomato oil, cream, parmesan, basil (d,g)

Alaskan Halibut **42**

gigante beans, spinach, vinegar peppers, blistered tomato (d)

Verlasso Salmon* **33**

parsnip puree, roasted parsnips, walnut pesto (d,n)

Half Roasted Chicken **30**

haricots verts, fingerling potatoes, natural jus, gremolata (d)

Rosette **19/38**

short rib & ricotta, carrot puree, soubise, toasted breadcrumbs (d,g)

Wild Mushroom Agnolotti **18/27**

beechnut & shiitake mushrooms, crisp kale, goats cheese (d,g)

Braised Beef Short Ribs **40**

soft polenta, heirloom carrots, pearl onions, crisp shallots (d)

Crab Louie **28**

jumbo lump, avocado, oven dried tomatoes, iceberg (d,s)

Seared Duck Breast **42**

orzo, leek, pistachio pesto, sun-dried tomatoes,
spiced pistachio crumble (d,g,n)

Dry Aged Burger* **25**

cooper sharp american, dijonnaise, b&b pickles, 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)

Classic Steak Frites **35**

8oz flat iron, shallot butter, truffle pommes frites (d,g)

Moules Frites. **25**

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

NY Strip Frites* **56**

14 oz. center cut black angus strip, shallot butter,
truffle pommes frites (d,g)

Baked Stuffed Lobster Frites (Limited Availability) **MP**

1 1/2 pound maine lobster, crab, peppers & onions, ritz crackers,
butter, truffle pommes frites (d,g,s)

SIDES

Mushroom Fricassee truffle butter, fine herbs (d) . . . **10**

Charred Broccolini toasted garlic **10**

Asparagus preserved lemon vinaigrette, salt **10**

Truffle Parmesan Pommes Frites spicy aioli (d,g) . . . **10**

Crispy Fingerling Potatoes **10**

• 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

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash