

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**

Chilled Lobster Cocktail

remoulade, cocktail sauce, fresh lemon (s) **28**

Chilled Colossal Shrimp

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

Jumbo Lump Crab Cocktail

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

SHARE PLATES

Artisan Cheese Plate

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

House-made Brioche Bread

everything spice, sesame seeds,
seasonal assortment of butters (d,g) **12**

Tonnato & Crudite

tomato emulsion, capers **16**

Burrata

cranberry-orange compote, pumpernickel (d,g) **18**

APPETIZERS

Onion Soup Gratinée (d,g) **15**

Soup Du Jour **13**

Seared Scallops **18/36**
brown butter & cauliflower puree, capers, parsley (d,g,s)

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

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

Bacon & Eggs **12**
deviled eggs, pancetta marmalade, black pepper, sage, chive (d)

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

Mushroom Tart **19**
truffled mushroom duxelle, comte mousse, fines, herbs (d,g)

SALAD

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

Baby Kale Salad **16**
apples, winter squash, pumpkin seed brittle, apple cider vinaigrette

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

Crab Louie **28**
jumbo lump crab, avocado, roasted tomatoes, iceberg (s)

Tuna Niçoise **29**
seared tuna, haricots verts, egg, potatoes, avocado, oven roasted
tomatoes, dijon dressing

• ADD PROTEIN TO ANY SALAD •

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

ENTREES

Cassoulet **35**
duck leg confit, duck sausage, bacon, white bean (d,g)

Verlasso Salmon* **33**
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**
rice pilaf, sauce basquaise, smoked chili (d)

Trout Meunière **36**
brown butter, lemon, roast potatoes, haricots verts (d)

Braised Beef Short Ribs **45**
bacon lardons, mushrooms, onions, carrot, potato puree,
red wine jus (d)

Mushroom Risotto **22**
arborio rice, chanterelle mushrooms, king oyster mushrooms,
parmesan (d)

Lamb Tagine **40**
braised lamb shank, rose harissa, apricot, olive, couscous (g)

Dry Aged Burger* **25**
cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato,
brioche, truffled 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* **58**
red wine shallot butter, truffle pommes frites (d)

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

SIDES

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

Charred Broccolini toasted garlic, chili flakes **10**

Asparagus preserved lemon vinaigrette, salt **10**

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

Crispy Fingerlings **10**

Cauliflower (d) **10**

* 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