

# 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**

### Alaskan King Crab Legs

remoulade, cocktail sauce, and fresh lemon (s) **34**

### 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**

### Smoked Salmon Rillettes\*

toasted baguette, salmon roe (d,g) **18**

### Torchon of Foie Gras

brandied cherries, brioche (d,g) **21**

## APPETIZERS

Onion Soup Gratinée (d,g) . . . . .	<b>15</b>
Soup Du Jour . . . . .	<b>12</b>
Seared Scallops . . . . .	<b>18/36</b>
brown butter & cauliflower puree, capers, parsley (d,g,s)	
Bacon Wrapped Dates . . . . .	<b>13</b>
danish blue cheese, almonds (d,g,n)	
Beef Carpaccio* . . . . .	<b>22</b>
red wine shallot jam, whipped bone marrow	
Bacon & Eggs . . . . .	<b>12</b>
deviled eggs, pancetta marmalade, black pepper, sage, chive (d)	
Macaroni Au Gratin . . . . .	<b>14</b>
creste di gallo, smoked gouda, toasted breadcrumbs (d,g)	

## ENTREES

Fluke . . . . .	<b>35</b>
smoked paprika, haricot verts, mustard hollandaise (d)	
Verlasso Salmon* . . . . .	<b>33</b>
vichyssoise, basil oil, artichokes hearts, charred leeks, Meyer lemon curd (d)	
Clam Spaghetti . . . . .	<b>15/29</b>
spaghetti, littleneck clams, butter, white wine, gremolata (d,g,s)	
Half Roasted Chicken . . . . .	<b>32</b>
bacon lardons, mushrooms, burgundy jus (d)	
Mushroom Risotto . . . . .	<b>22</b>
arborio rice, chanterelle mushrooms, king oyster mushrooms, parmesan (d)	
Squash Gratin . . . . .	<b>37</b>
parmesan, chevre, thyme, sauce vierge (d)	
Lamb Tagine . . . . .	<b>40</b>
braised lamb shank, rose harissa, apricot, olive, couscous (d)	
Dry Aged Burger* . . . . .	<b>25</b>
cooper sharp american, dijonnaise, b&b pickles, brioche, truffle pommes frites (d,g)	
Louie Vegan Burger . . . . .	<b>25</b>
impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)	

## SALAD

Tomato & Cucumber Salad . . . . .	<b>16</b>
fresh heirloom tomatoes, sour cherries, cucumber, sherry vinegar, black garlic molasses	
Gem Salad . . . . .	<b>16</b>
baby gem, tiny corn, green onions, bacon, popcorn vinaigrette (d)	
Caesar Salad . . . . .	<b>14</b>
romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)	
Arugula & Carrot Salad . . . . .	<b>15</b>
arugula, shredded carrots, fresh and crispy chickpeas, honey vinaigrette	
Crab Louie . . . . .	<b>28</b>
jumbo lump crab, avocado, oven dried tomatoes, iceberg (s)	
Tuna Niçoise . . . . .	<b>29</b>
seared tuna, haricots verts, egg, potatoes, dijon dressing	

• ADD PROTEIN TO ANY SALAD •

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

## FRITES

Ribeye* . . . . .	<b>56</b>
12oz ribeye, shallot butter, truffle pommes frites (d,g)	
Moules . . . . .	<b>25</b>
prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,g,s)	

## SIDES

Mushroom Fricassee truffle butter, fine herbs (d) . . .	<b>10</b>
Charred Broccolini toasted garlic . . . . .	<b>10</b>
Asparagus preserved lemon vinaigrette, salt . . . . .	<b>10</b>
Truffle Parmesan Pommes Frites spicy aioli (d,g) . . .	<b>10</b>
Crispy Fingerlings . . . . .	<b>10</b>
Ratatouille . . . . .	<b>10</b>

\* 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 convenience fee is applied to all checks, unless using debit cards or cash