

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 Clams on the Half Shell*

top neck clams, 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)
- Antipasto Salad **16/22**
romaine & radicchio, soppressata, chick peas, pepperoncini,
onion, provolone, artichokes (d)
- 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**
honeyed fennel, blood orange, frisée, chive
- Seared Duck Breast **42**
orzo, leek, pistachio pesto, sun-dried tomatoes,
spiced pistachio crumble (d,g,n)
- Half Roasted Chicken **30**
haricot verts, fingerling potatoes, natural jus, gremolata (d)
- Wild Mushroom Agnolotti **18/27**
beech & shiitake mushrooms, crisp kale, goats cheese (d,g)
- Braised Beef Short Ribs. **40**
soft polenta, heirloom carrots, pearl onions, crisp shallots (d)
- 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)

FRITES

- Classic Steak **35**
8oz flat iron, shallot butter, truffle pommes frites (d,g)
- Moules **25**
prince edward island mussels, white wine, shallots, garlic,
butter, truffle pommes frites (d,g,s)
- NY Strip* **56**
14 oz. center cut black angus strip, shallot butter,
truffle pommes frites (d,g)
- Baked Stuffed Lobster (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 Fingerlings. **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