



MIDDAY

- Half Dozen Oysters on the Half Shell*23**
black pepper champagne mignonette, cocktail sauce (s)
- Half Dozen Clams on the Half Shell*14**
top neck clams, black pepper champagne mignonette, cocktail sauce (s)

APPETIZERS

- Onion Soup Gratinée (d,g).14**
- Bacon Wrapped Dates.13**
danish blue cheese, almonds (d,g,n)
- Caesar Salad14**
romaine hearts, tomato bruschetta, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)
- Charcuterie Chopped Salad.16**
salami, mortadella, pepperoni, olives, tomato, rustico cheese, toasted baguette crumbles, oregano vinaigrette (d,g)
- Beets & Burrata15**
pickled kumquats, dill, petite arugula, beet agrodolce, spiced pistachio (d,n)
- Louie Wedge Salad.14**
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing
- Truffle Pommes Frites10**
parmesan, spicy aioli (d,g)

SHARE PLATES

- **CHEESE PLATE** •
chef's selection of three artisanal cheeses and accompaniments (d,g,n) 19
- **CHICKEN LIVER MOUSSE** •
peanuts, pickled grapes, tahini, grilled country bread (d,g,n) 15
- **SMOKED SALMON RILLETTES** •
capers, radish, cornichons, everything spice, toasted pumpernickel (d,g) 18

RAW BAR

- Chilled Colossal Shrimp* 24**
louie dressing, cocktail sauce, lemon (s)
- Louie Plateau*MP**
raw oysters, clams, shrimp remoulade, jumbo shrimp, poached lobster, horseradish, louie dressing, cocktail sauce, lemon (s)

ENTREES

- Curry Chicken Salad Sandwich17**
apple, raisin, almonds, petite greens, toasted croissant, house made potato chips (d,g,n)
- Louie Burger*24**
double patty, cooper sharp american, garlic aioli, b&b pickles, brioche bun, truffle pommes frites (d,g)
- Tofu "Egg" Salad Open Faced Sandwich15**
celery, pickled shallots, vegan aioli, tomato, toasted artisanal bread, market greens salad (g)
- Shrimp Remoulade Salad.26**
poached shrimp, creole mustard, tomato confit, baby lettuce, tarragon-horseradish dressing (s)
- Avocado Tartine17**
multi-grain toast, smashed avocados, pickled shallots, everything spice, hard-boiled egg, market greens salad (g) ADD Smoked Salmon 7
- Jambon Beurre17**
parisienne ham, gruyère cheese, whipped butter, mustard seed pickles, baguette (d,g)

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

* 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

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