

## BRUNCH COCKTAILS

### Mimosas

GLASS 5. CARAFE 24.  
Orange, Raspberry or Grapefruit.

### Perfect Peach Bellini

GLASS 6. CARAFE 24.  
Peach Schnapps, Texas Peach Sorbet, Prosecco.

### Frose 5.

Frozen Rose wine with lemon juice and peach puree.

### Bloody Mary 5.

House special recipe and Tito's Vodka.

### Pink Flamingo 8.

Chambord Vodka, Bols Peach Schnapps, Cranberry Juice, Korbel Brut Champagne.

### Jalisco Rose 8.

Milagro Reposado Tequila, Elder-Flower Liqueur, Ruby Red Grapefruit, Champagne.

### Rosemary Sparkle 7.

Fresh rosemary, Absolute Mandarin Vodka, sweet & sour, honey, simple syrup and champagne.

### Kir Royal 8.

Champagne and Creme de Cassis

### Golden Glamour 8.

Champagne, vanilla liqueur, and passion fruit tea.

### Roseberry Bliss 8.

Sparkling rose, lemonade, Blueberries and lemon-lime soda.

### Heavenly Made 9.

Creme de Cacao, Grand Marnier and champagne.

## HOUSE SPECIALTY DRINKS 10.

### Blood Orange Crush

Bulleit Bourbon, Amaro nonino, simple syrup, lemon juice, blood orange syrup

### Window Box

Bombay Sapphire, Fleur Elderflower, Pineapple juice

### Splash Down

Tito's Handmade Vodka, Raspberry Syrup, Lemon Juice, Ruffino Prosecco and Thyme

### Bayou Breeze

Absolut Mandrine Vodka, Muddled Cucumber, Lemon Juice, Simple Syrup, Club Soda

### Silver Mojito

Pyrat Rum XO, Mint Leaves, Lime Quarters, sugar and Club soda

### Ouisie's Freckled Lemonade

Absolut Citron Vodka, Muddled Strawberries, Spearmint, Lemonade

### Southern Charmer

Amador Bourbon, Disaronno Liqueur, Apricot Preserve, Lemon Sour, Black Strap Molasses

### Tequila and Sage Smash

Pura Vida Anejo Tequila, Honey Syrup, Sage Leaves and Lemon Wedges

### Top Shelf Mexican Mule

Avion Reposado, Lime Juice, Simple Syrup, Ginger Beer

### Spanish Garden

Tres Agaves Tequila, Fleur Liqueur, Ruby Red Grapefruit Juice, Fresh Basil, Tonic Water

### Paloma

Pura Vida Silver, Grapefruit juice, soda & lime wedge

## HALF PRICE BOTTLES

	WAS	IS
STELLINA DI NOTTE N.V. PROSECCO	34	17
POEMA CAVA BRUT N.V. BUBBLY ROSE	32	16
2018 FABRE, FRANCE STILL ROSE	36	18

## Featured Mocktails 4.50 each

### Cucumber Basil Fizz

With lemon juice, agave nectar & club soda

### Pineapple Ginger Lemonade

with a dash of grapefruit

### Spiced Apple-tail

Apple juice, star anis, thyme, sweet & sour

### Classic Ouitea

Mojito mix minus the rum with passion fruit tea & muddled mint

## STARTERS

### **HUMMUS DIP 7.**

with Kalamata olives, feta cheese, extra virgin olive oil and crispy flatbread.

### **CRABTOWER 10.**

layers of fresh avocado, tomatoes and jumbo lump crab, basil olive oil and mango salsa.

### **CRISPY FRIED GULF OYSTERS 10.**

with corn relish & our house jalapeno tarter & cocktail sauces

### **CRISPY GULF CRABCAKES 8.**

with corn relish & our house jalapeno tarter & cocktail sauces.

### **BRUSSELS SPROUTS 7.**

sautéed with white wine and apple wood bacon bits.

## SALADS

### **OUISIE'S HOUSE SALAD 6.**

romaine & leaf lettuces, cherry tomatoes, red onions, house citrus vinaigrette, Parmesan & croutons.

\*\*add Free Range Chicken 14. \*\*add 3 Shrimp 15.

### **FAVORITE CRABCOBB 18.**

lump crab meat and remoulade, arugula, crispy bacon, tomatoes, spicy avocado relish & deviled eggs over crostinis.

### **STILTON KIT WITH CHICKEN 17.**

romaine lettuce, arugula & Belgian endive with lime juice & olive oil, surrounded with crumbled Stilton cheese, toasted walnuts, sliced pears & cracked pepper.

### **JUMBO LUMP CRABMEAT & AVOCADO BIB SALAD 17.**

Bibb lettuce, red apples, golden raisins, walnuts, bleu cheese and pumpkin seeds, drizzled with a balsamic vinaigrette.

### **OUISIE'S SHRIMP & AVOCADO SALAD 19.**

mixed greens, romaine lettuce, crumbled bacon, toasted sesame seeds, sliced celery, red onions, crispy croutons, fresh cilantro & basil in coconut - lime dressing.

### **SEARED RARE AHI TUNA SALAD 18.**

field greens, red onions, kalamata olives, feta cheese & balsamic vinaigrette.

## SANDWICHES

### **OUISIE'S BLT ON WHOLE WHEAT 12.**

with lettuce, tomatoes, Jack cheese & jalapeno mayonnaise, served with our house made potato chips.

### **CHICKEN SALAD SANDWICH 12.**

apples, celery & white onions with lemon mayo, garnished with grapes, house made potato chips.

### **CHIPOTLE CHICKEN CLUB SANDWICH 14.**

wheat bread, bacon, arugula, sliced avocado, grilled onions, Monterrey Jack, mayo & Parmesan fries.

### **BEEF TENDERLOIN BURGER 14.**

baby arugula, feta cheese with chipotle mayo, with parmesan Cajun French fries.

### **HAM AND EGG SANDWICH 14.**

iceberg lettuce, tomatoes, provolone cheese, hoagie bread, chipotle mayonnaise and potato chips.

## BRUNCHEONS

### **LUCY'S CORNMEAL PANCAKES 15.**

with warmed maple syrup, scrambled eggs, crisp bacon & fresh fruit

### **PHYLLY CHEESE STEAK OMELET 17.**

green and red peppers, mushrooms and provolone cheese, fresh fruit.

### **OUISIE'S BREAKFAST QUESADILLAS 16.**

scrambled eggs, crispy bacon, poblano peppers, cheese and spinach served with a side of breakfast potatoes.

### **OUISIE'S EGGS BENEDICT 18.**

two poached eggs atop slices of Canadian bacon on toasted English muffins, draped with Hollandaise & accompanied by corn pudding & roasted tomato & fresh fruit

### **GRILLED BEEF MEDALLIONS AND EGGS 22.**

with Bearnaise sauce, pecan crusted potato cake, poached egg, asparagus & roasted tomato.

### **MUSHROOM FRITATA 14.**

Shitake, white and crimini mushrooms, onions and feta cheese, served with fresh fruit

### **CHEESE & SCALLIONS BISCUIT & EGGS 17.**

with two eggs over Easy, with crispy bacon & spinach served with fresh fruit

### **FRIED CHICKEN & WAFFLE 17.**

two over-easy eggs, breakfast potatoes, fresh fruit & warm maple syrup

### **FRENCH TOAST WITH TOASTED WALNUTS 16.**

crispy bacon & scrambled eggs with warm Grand Marnier Syrup

### **OUISIE'S CRABCAKE BENEDICT 19.**

English Muffin, Canadian ham, chopped spinach, a Ouisie's crab cake & poached egg, jalapeno hollandaise, with fresh fruit in a poppy seed dressing with mint & arugula.

## LUNCHEONS

### **PANSEARED AMERICAN RED SNAPPER 19.**

with charred shallots, brown lentil legume, heirloom tomatoes and red onions, spicy basil pesto aioli.

### **VEGETABLE PAELLA 17.**

zucchini, squash, bell peppers, mushrooms, green peas & saffron rice with a curry sauce.

### **OUISIE'S MEATLOAF WITH CHIPOTLE KETCHUP 16.**

served with garlic mashed potatoes and glazed carrots.

### **SHRIMP AND CHEESE GRITS 18.**

a spicy saute of Gulf Shrimp, mushrooms, bacon, scallions & Anson Mills cheese grits.

### **SEAFOOD CREPES 21.**

filled with shrimp, super lump crab meat & red snapper in a classic Bechamel Sauce with asparagus.

### **PANSEARED SALMON WITH CRABMEAT 18.**

mushrooms, asparagus, tomatoes, roasted yellow corn & warm orzo pasta salad with e.v.o.o

All menu options can be adjusted to be gluten free upon request

# Southern Food, Eclectic Tendencies.