

Ouisie's

T A B L E

RESTAURANT, BAR & GARDENS

EST. 1973

SOUTHERN FOOD, ECLECTIC TENDENCIES.

SMALL PLATES TO SHARE...OR NOT

SPINACH DIP Served with crispy pita chips. | 8

CRAB TOWER Layers of fresh avocado, tomatoes, and jumbo lump crab, basil jalapeño olive oil. | 14

CRISPY FRIED GULF COAST OYSTERS In a coat of seasoned cornmeal with jalapeño tartar & cocktail sauces. | 12

CRISPY CRAB CAKES With corn relish, house jalapeño tartar & cocktail sauces. | 9

MUSHROOM RISOTTO FILLED JALAPEÑOS With mushroom risotto and frisé salad with an apricot sauce. | 8

SAUTÉED CALAMARI With oyster mushrooms, jalapeño, cilantro, red onions, & cherry tomatoes drizzled with port wine reduction and arugula oil. | 10

OUISIE'S CHILLED SHRIMP COCKTAIL Boiled shrimp, served in a margarita glass with sliced avocado and our home made jalapeño tartar sauce. | 12

MEDITERRANEAN MEATBALLS Spicy meatballs in a caper tomato sauce with French bread for dipping. | 10

DEVILED EGGS Choupinque caviar, crab mélange, shrimp remoulade and the classic. | 10

STARTERS

CAESAR SALAD Romaine, fried capers, house made croutons, parmesan cheese & Caesar dressing. | 7

THE STILTON KIT Romaine, arugula, Belgian endives, stilton cheese, toasted walnuts, fresh pears, cracked black pepper, lime juice & e.v.o.o. | 7

OUISIE'S BLT WEDGE SALAD Texas tomato salad with crumbled bacon over a crisp wedge of iceberg, dressed with Maytag blue cheese dressing. | 8

PECAN SALAD Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese. | 8

BLUEBERRY SPINACH SALAD Feta cheese, red onions, toasted walnuts, tossed with poppy seed lime dressing. | 8

VEGETARIAN

VEGETABLE PAELLA Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice. | 16

EGGPLANT PARMESAN Parmesan crusted eggplant, Monterrey Jack cheese & a sweet & spicy caper tomato sauce. | 15

SEAFOOD

SEARED CHILEAN SEA BASS WITH CHAMPAGNE CREAM SAUCE Served with vegetable saffron risotto, and sautéed broccolini. | 32

DRY SCALLOPS AND JUMBO PRAWNS Served with lobster and shiitake mushroom risotto, saffron beurre blanc. | 28

PARMESAN CRUSTED RAINBOW TROUT WITH JUMBO LUMP CRABMEAT
Sauté of tomatoes with basil, garlic, shallots and sage, grilled asparagus, truffle beurre blanc. | 25

SEAFOOD CREPES Two seafood crepes filled with shrimp, super lump crab meat and red snapper in a classic Béchamel sauce, served with asparagus, topped with parmesan cheese. | 24

NEW ORLEANS BLACKENED RED SNAPPER A Cajun sauté of shrimp and crabmeat over pan seared snapper filet, served with spicy cabbage. | 28

SHRIMP & CHEESE GRITS A spicy sauté of Gulf shrimp, mushrooms, bacon & scallions served over cheese grits. | 24

HORSERADISH CRUSTED HALIBUT With fennel peppers and tomatoes, kalamata black olives, in a brandy reduction sauce. | 28

ATLANTIC BLACKENED SALMON WITH CRABMEAT RELISH Sauté of asparagus, snap peas, bell peppers, mushrooms and sweet corn. | 27

PAELLA VALENCIA Shrimp, clams, Spanish chorizo, chicken, served over green peas saffron rice. | 25

RED SNAPPER AND SAUCE VERTE Over cherry tomatoes, asparagus spears, waxy new potatoes. | 26

POULTRY

JULIA CHILD'S POULET AU FOUR RÔTI Oven roasted half chicken with Ouisie's fork mashed potatoes and sautéed spinach. | 26

CHICKEN FRIED CHICKEN WITH THE WORKS Mashed potatoes & black pepper milk gravy, black eyed peas, mustard greens & Lucy's corn pudding. | 25

CLASSIC CHICKEN SCALOPPINI Charred asparagus, herbed Nero pasta, lemon caper beurre blanc | 24

MEAT

GRILLED LAMB CHOPS PROVENÇALE Roasted vegetables and fork mashed potatoes. | 29

GRILLED BUFFALO TENDERLOIN Mushroom brandy cream sauce, mashed sweet potatoes and Brussels sprouts. | 36

BRAISED SHORT RIB AU JUS Creamy mashed potatoes, roasted baby leeks, carrots and harvest snap peas. | 27

14OZ BLACKENED RIB EYE Herbed mashed potatoes and green beans with onions & garlic. | 32

PRIME BEEF TENDERLOIN FILET Lobster mashed potatoes, roasted cherry tomatoes and asparagus, in a rosemary butter sauce. | 36

OUISIE'S ORIGINAL CHICKEN FRIED STEAK Mashed potatoes & black pepper milk gravy, black eyed peas, Mustard greens & Lucy's corn pudding. | 25

ALL MENU OPTIONS CAN BE ADJUSTED TO BE GLUTEN FREE UPON REQUEST
S O U T H E R N F O O D , E C L E C T I C T E N D E N C I E S .