

## STARTERS

### **House Salad 6.**

Romaine & green leaf lettuce, house citrus vinaigrette, red onions, cherry tomatoes, Parmesan & house made croutons.

### **Caesar Salad 6.**

Romaine, fried capers, house made croutons, parmesan cheese & Caesar dressing.

### **The Stilton Kit 7.**

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

### **Crispy Gulf Coast Oysters 9.**

Seasoned cornmeal, Ouisie's jalapeño tartar & cocktail sauces.

### **Crispy Little Crab Cakes 9.**

Corn relish, Ouisie's jalapeño tartar & cocktail sauces.

### **Hummus Dip 7.**

With kalamata olives, feta cheese and extra virgin olive oil and crispy flat bread.

### **Deviled Eggs 8.**

Choupique caviar, crab mélange, shrimp remoulade and the classic.

## VEGETARIAN

### **Vegetable Paella 16.**

Zucchini, squash, bell peppers, mushrooms, green peas & saffron rice.

### **Ouisie's Garden Pasta 16.**

Spinach fettuccini, grilled vegetables, feta cheese & pesto sauce.

### **Eggplant Parmesan 15.**

Parmesan crusted eggplant, Monterrey Jack cheese & a sweet & spicy caper tomato sauce.

# Ouisie's

T A B L E

RESTAURANT, BAR & GARDENS

**EST. 1973**

**SOUTHERN FOOD,  
ECLECTIC TENDENCIES.**

## SANDWICHES

### **Ouisie's BLT 14.**

Wheat bread, lettuce, tomatoes, Monterrey Jack, jalapeño mayo and Ouisie's house chips

### **Chicken Salad Sandwich 14.**

Apples, celery, white onions, toasted walnuts, lemon mayo with Ouisie's house chips

### **Prime Beef Tenderloin Burger 15.**

Baby arugula, bleu cheese with Harissa, Cajun French fries

### **Crispy Bacon Pimento Cheese Sandwich 13.**

Ouisie's Table Original WWII pimento cheese recipe served on toasted wheat bread  
Served with fresh fruit

### **Classic Turkey Club Sandwich 15.**

lettuce, crisp bacon, avocado, tomatoes, provolone cheese, jalapeno mayonnaise, wheat bread and house potato chips.

## TODAY'S SPECIALS

## SALAD ENTREES

### **Ouisie's Texas Crab Cobb 19.**

Lump crab meat, remoulade, arugula slaw, crispy bacon, tomatoes, spicy avocado chutney, & deviled eggs

### **The Original Sunset Boulevard Taster Plate 16.**

Egg salad, pimento cheese, house salad, sliced apples, dill pickle & saltine crackers

### **Nicoise Salad 18.**

Baby arugula, red potatoes, fresh green beans, cherry tomatoes, deviled egg, crabmeat and shrimp drizzled with lemon vinaigrette.

### **Jumbo Lump Crabmeat & Avocado Bibb Salad 19.**

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

### **Seared Rare Ahi Tuna Salad 18.**

Field greens, red onions, kalamata olives, feta cheese & balsamic vinaigrette

### **Ouisie's Shrimp and Avocado Salad 18.**

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

### **B.L.T Wedge and Salmon Salad 18.**

Crisp bacon, crumbled bleu cheese and 5 boiled shrimp with tartar sauce.

### **Chicken Curry Salad 17.**

Curried chicken breast, spinach, roasted peanut vinaigrette, avocado, crumbled bacon, peanuts, Ouisie's apple chutney & crispy wonton strips

### **Greek Salad with Salmon 18.**

Filet of salmon, grilled or poached, in a fragrant fish fumet, served with a salad comprised of tomatoes, feta cheese, red onions, hearts of palm, kalamata olives and cucumbers with lemon vinaigrette

### **The Stilton Kit with Grilled Chicken 16.**

Romaine lettuce, arugula, Belgian endives, crumbled Stilton cheese, toasted walnuts, sliced fresh pears and cracked black pepper drizzled with lime juice & e.v.o.o.

### **Grilled Sirloin Steak Salad with Caramelized Red Onions 18.**

Over fresh spinach, dried cherries, crumbled stilton cheese, toasted walnuts, tossed with a balsamic vinaigrette.

### **Blueberry Spinach Salad with Herbed Chicken 18. With Herbed Scallops 20.**

On a bed of fresh spinach, feta cheese, sliced red onions, walnuts and dried raisins, balsamic vinaigrette.

## LUNCH PLATES

### **Parmesan Crusted Rainbow Trout With Jumbo Lump Crabmeat 18.**

Herb mashed potatoes, grilled asparagus & truffle beurre blanc

### **Herb Crusted Sea Scallops with Salmon Roe 18.**

Mashed butternut squash & sautéed green beans

### **Red Snapper with Sauce Verte 20.**

Over cherry tomatoes, asparagus spears, waxy new potatoes and French green sauce.

### **Seafood Crepes 20.**

Two crepes filled with shrimp, super lump crab meat, & red snapper in a classic Béchamel sauce, served with asparagus

### **Pan Seared Salmon with Crabmeat 20.**

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

### **Cajun Seafood Penne Pasta 18.**

Crawfish, lump crabmeat, shrimp & salmon in a light cream sauce, green peas, cherry tomatoes & roasted corn

### **Seared Snapper Tacos 15.**

Coleslaw, fresh cilantro, avocado & jalapeno tartar sauce, side of sautéed Brussels Sprouts with & grapes

### **Shrimp & Cheese Grits 18.**

Gulf shrimp, mushrooms, bacon, scallions & cheese grits

### **Heart Healthy Salmon Poached or Grilled 18.**

Broccoli with fennel seed, sautéed spinach & garlic with a cucumber dill yogurt sauce

### **Ouisie's Meat Loaf with Chipotle Ketchup 16.**

Served with garlic mashed potatoes and glazed carrots

### **Parmesan Crusted Chicken Breast 17.**

Topped with mushrooms, artichokes, lemon butter, Sriracha sauce, served with mashed potatoes & sautéed green beans

### **Chicken Curry over Lemon Ginger Rice 17.**

Crumbled bacon, scallions, peanuts, avocado, Ouisie's apple chutney & cucumber mint yogurt

### **Chicken Fried Chicken with The Works 17.**

In a black peppercorn milk gravy with mashed potatoes & mustard greens

### **Petite Beef Tenderloin and Panko Crusted Shrimp 23.**

Mashed potatoes, cherry tomatoes and grilled asparagus.

ALL MENU OPTIONS CAN BE ADJUSTED TO BE GLUTEN FREE UPON REQUEST

# SOUTHERN FOOD, ECLECTIC TENDENCIES.