

TRY A COCKTAIL
BEFORE YOUR
DINNER

Bernadine's

A BOTTLE OF WINE
WILL ENHANCE
YOUR MEAL

Oysters

East Coast Oysters on the Half Shell - 3/ea & 36/dz

Gulf Oysters on the Half Shell - 11/half dz & 18/dz

Chargrilled Gulf Oysters - 2.5/ea & 30/dz

I-10 PLATTER

\$60.00 'n you
can have it all.

Chef Selection of East Coast Oysters,
Fried Oysters, Pickled Shrimp,
Smoked Fish Dip, Chicharrones,
Finchville Country Ham, Pickles

Firsts

Natchitoches Pork & Beef Meat Pies with Lime Crema /8

Gulf Ceviche, Strawberry and Blood Orange Leche de Tigre,
Shaved Radish, Fennel, Jalapeño & Onion /15

Crawfish Monkey Bread, Pimento Cheese /18

Brined and Smoked Fish Dip with Dill and Pickled Jalapeño /9

Ranch Dusted Pork Chicharrones /6

Smoked Ribs, Sorghum Popcorn, Grilled Strawberries /14

New Orleans Style BBQ Shrimp Toast /16

Blue Crab Wedge Salad, Local Red Butterhead Lettuce, Benton's Bacon,
Cherry Tomatoes, Bleu-Green Goddess Dressing /16

Grilled Asparagus Salad, Brown Butter Aioli, Pickled Spring Garlic,
Toasted Almonds, Grated Cured Egg Yolk, Finchville Country Ham /14

Shrimp and Okra Gumbo, Housemade Andouille, Blue Crab Claws, 'Jazzmen' Rice /12

Mains

FRIED OYSTER PANZANELLA SALAD /16

Spinach, Heirloom Tomatoes, Toasted Ciabatta, Cucumber, Shaved Parmesan,
Tomato Water & Horseradish Vinaigrette, Fried Gulf Oysters

COCHON DE LAIT AU PRESSE /28

Suckling Pig, Dirty Farro, Sautéed Swiss Chard, Creole Mustard Vinaigrette

TEXAS REDFISH /26

Confit Potatoes, Turnip Puree, 'Muffuletta' Olive Salad

OYSTER MUSHROOM ROCKEFELLER FETTUCCHINE /22

House Made Fettucine, Sautéed Oyster Mushrooms, Rockefeller Cream Sauce

GRILLED GULF FISH /32

Anson Mills Grits, Grilled Pickled Shrimp, Sautéed Squash, Fumet

FRIED CATFISH /22

Braised Greens, Mirliton Slaw with Buttermilk Dressing

SMOKED FILET MIGNON /38

8 oz Filet, Sauce Colbert, Fried Oysters, Chicken Liver Mousse,
Puff Pastry

BRAISED DUCK À L'ORANGE 'DEBRIS' /26

Braised and Shredded Duck, Cream Cheese Crêpes, Pea Shoots,
Blackberries, Orange

PAN SEARED GULF SNAPPER /32

Sweet Potato Cacio e Pepe, Lemon Herb Ricotta, Toasted Almonds

On The Side /7

Braised Greens

Dirty Farro

Fried Pickled Okra with Ravigote

Anson Mills Grits

Fried Green Tomatoes with Ravigote

Garlic Fries



ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.