

OYSTERS

***ON THE HALF SHELL 36 DOZEN**

NEW ORLEANS STYLE CHARGRILLED 32 DOZEN
GARLIC, PARMESAN, BUTTER, LEMON

ROCKEFELLER 18 HALF DOZEN
SPINACH, HERBSAINT, CREAM,
BACON, PARMESAN CHEESE

LIGHTHOUSE 21 HALF DOZEN
CRAWFISH, ANDOUILLE SAUSAGE,
SAVORY VELOUTÉ SAUCE

875 21 HALF DOZEN

BLUE CRAB, SHRIMP, MUSHROOMS,
WHITE TRUFFLE SAUCE, SCALLIONS

FRIED OYSTERS 18 HALF DOZEN
PAN-FRIED WITH SWEET CORN SUCCOTASH,
CHOW-CHOW, SPICY LEMON AIOLI

CORALINE'S OYSTER SAMPLER 22 TWO OF EACH
ROCKEFELLER, 875, LIGHTHOUSE

COLD APPETIZERS

SHRIMP COCKTAIL 18
GULF SHRIMP, SERVED WITH
SPICY COCKTAIL SAUCE

***TUNA POKE TOSTADO 24**
FRESH TUNA WITH CUCUMBER, AVOCADO, SCALLION
AND SESAME SEEDS, TOSSED IN SOY SAUCE,
SESAME OIL AND A HINT OF CHILI

SMOKED FISH DIP 18
CREAMY BLEND OF HICKORY-SMOKED FISH,
CREAM CHEESE, SPICES, CHERRY PEPPER RELISH
SERVED WITH NATIVE AMERICAN FRY BREAD

WEST INDIES CRAB SALAD MP
A GULF COAST STAPLE, MARINATED BLUE CRAB,
SWEET ONION, APPLE CIDER VINEGAR,
SERVED WITH CRISPY FLATBREAD

HOT APPETIZERS

SEAFOOD STUFFED FRIED GREEN TOMATOES 24
CRAB STUFFING, CRAWFISH, ANDOUILLE SAUSAGE,
TOMATO, SAVORY CREAM SAUCE

STUFFED MUSHROOM 28
SEAFOOD STUFFING, BLACKENED SHRIMP, PARMESAN,
BEURRE BLANC, BROWN BUTTER BREADCRUMBS

DEVILED CRAB DIP 28
SWISS CHEESE FONDUE WITH BLUE CRAB,
MELTED LEEKS, SHERRY, SERVED WITH CRISPY FLATBREAD

CRAWFISH VOL-AU-VENT 21
CRAWFISH ÉTOUFFÉE, HOUSE-MADE
TASSO STUFFED IN A FLAKY PASTRY

HUSHPUPIES 18
FRESH CORN, CRAWFISH, GREEN CHILES, CHEDDAR
CHEESE, SERVED WITH CREOLE RANCH DIPPING SAUCE

BLUE CRAB COCKTAIL CLAWS MP HALF POUND
FRIED, BROILED OR MARINATED

SOUPS

SEAFOOD GUMBO 16
AWARD-WINNING RECIPE LOADED
WITH GULF SHRIMP, OYSTERS, BLUE CRAB,
SLOW SIMMERED IN THE HOLY TRINITY

OYSTER BISQUE 15
FRESH SHUCKED GULF OYSTERS,
LEMON CREAM, POTATOES,
CELERY, CITRUS ZEST

TURTLE SOUP 16
CORALINE'S SIGNATURE VERSION
OF A NEW ORLEANS CLASSIC
WITH SPINACH, EGG, LEMON, SHERRY

SALADS

CORALINE'S 26
ROMAINE AND ICEBERG LETTUCE, GULF SHRIMP, OLIVES, HEARTS OF PALM, ROASTED PEPPERS, SWEET ONION,
TOMATOES, CUCUMBERS, ROASTED SUNFLOWER SEEDS, CROUTON, ZESTY CITRUS-HONEY VINAIGRETTE

SALT ROASTED BEETS 16
SEASONAL CITRUS, GOAT CHEESE,
CANDIED LOUISIANA PECANS,
CHARRED GREEN ONION VINAIGRETTE

ROMAINE 15
BABY ROMAINE, PARMESAN,
BROWN BUTTER BREADCRUMBS,
CREOLE TOMATO BUTTERMILK DRESSING

BLT WEDGE SALAD 17
CHILLED BABY ICEBERG, NUESKE'S BACON,
COLBY CHEESE, GRAPE TOMATOES, PICKLED
ONION, CREOLE RANCH DRESSING

STEAMED SEAFOOD

MP

ALASKAN KING CRAB LEGS ONE AND A HALF POUNDS

ALASKAN SNOW CRAB TWO POUNDS

ROYAL REDS ONE POUND

GULF SHRIMP ONE POUND

MAINE LOBSTER TWO POUNDS

SIGNATURES

GULF SHRIMP 42

SAUTÉED SHRIMP, MUSHROOMS, SCALLIONS,
CHEESE GRITS, NEW ORLEANS BARBECUE BUTTER

STICKY CHICKEN BALLOTINE 38

TENDER THIGHS STUFFED WITH ANDOUILLE, DARK
ROUX GRAVY, STEAMED RICE, SOUTHERN GREENS

***BLACKENED NEW YORK STRIP 14OZ 58**

HERB BUTTER, ROASTED POTATOES,
FRESH VEGETABLES

***YELLOWFIN TUNA 46**

HERBS DE PROVENCE, BLUE CRAB,
SUMMER TOMATO SALAD, ALMONDS,
ASPARAGUS, CREOLE VINAIGRETTE

REDFISH COURT-BOUILLON 48

SLOW SIMMERED WITH HOLY TRINITY, BLUE CRAB, SHRIMP,
TOMATOES, STEAMED RICE, SERVED WITH FRENCH BREAD

GOLDEN SHRIMP 36

LIGHTLY CRUSTED AND FRIED WITH
TEMPURA-STYLE MIXED VEGETABLES,
SERVED WITH CREOLE RANCH DRESSING

***FILET MIGNON 8oz 62**

NEW ORLEANS BROWN BORDELAISE,
WHIPPED POTATOES, ROASTED ASPARAGUS

BLACKENED FISH OF THE DAY MP

IRON SKILLET SEARED WITH BEURRE
NOISETTE, CAPERS, LEMON ZEST

LINGUINI CORALINE'S 36

CAJUN SHRIMP, MUSHROOMS, GREEN ONIONS,
BROWN BUTTER BREADCRUMBS, PARMESAN CHEESE,
TOSSED IN SIGNATURE CORALINE'S SAUCE

PRIME PORK PORTERHOUSE 48

BRAISED MISSISSIPPI-STYLE WITH
CARAMELIZED ONIONS, PICKLED PEPPERONCINI
PEPPERS, SWEET POTATOES, GREEN BEANS

***SNAPPER CORALINE'S 48**

BLACKENED SHRIMP, MUSHROOMS, SAUTÉED POTATOES,
ASPARAGUS, SIGNATURE CORALINE'S SAUCE

EXTRAS

12

WHIPPED POTATOES

CLASSICALLY PREPARED

BROCCOLI

COLBY JACK FONDUE

GREENS

SALT PORK, POT LIQUOR, CORNBREAD

SWEET POTATO SOUFFLÉ

MISSISSIPPI SWEET POTATOES, MALLOW BUTTER

FRENCH FRIES

HAND CUT, MISSISSIPPI COMEBACK SAUCE

GREEN BEANS

TOASTED GARLIC, SHALLOTS, PEPPER PASTE

CORN CASSEROLE

SWEET CORN, CREAM, COLBY CHEESE

FRIED OKRA

CREOLE RANCH DRESSING

FRIED SHRIMP

THREE FRIED SHRIMP, COCKTAIL SAUCE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

NIGHT ON THE BAYOU MARTINI 15

TITO'S VODKA,
BLUEBERRY & LAVENDER SYRUP,
LEMON, PINEAPPLE

C'MON SUNSHINE 13

RITTENHOUSE RYE WHISKEY,
RASPBERRY SYRUP,
MINT, LEMON

ZEST TO IMPRESS MARGARITA 14

CODIGO BLANCO TEQUILA,
ORANGE CURACAO, HIBISCUS &
ROSE SYRUP, LIME, CHILI

*MAGNOLIA SOUR 16

OLD SOUL MISSISSIPPI BOURBON,
LIME JUICE, SIMPLE SYRUP,
EGG WHITE, VANILLA

OLD POETIC 16

MILAGRO REPOSADO TEQUILA,
HOUSE-MADE LIMONCELLO, ORGEAT SYRUP,
FUEGO BITTERS, GRAPEFRUIT, MINT

SAZERAC 16

RITTENHOUSE RYE WHISKEY,
PEYCHAUD'S BITTERS, HERBSAINT,
SIMPLE SYRUP, LEMON

GARDEN TO GLASS 15

CHOPIN VODKA,
ELDERFLOWER, CUCUMBER JUICE,
LEMON JUICE, SIMPLE SYRUP

WHERE THERE'S SMOKE 16

RABBIT HOLE PX SHERRY FINISHED BOURBON,
MAPLE SYRUP, BLACK WALNUT BITTERS,
BLOOD ORANGE, SMOKE INFUSION

COASTAL DECADENCE MARTINI 15

CATHEAD LOCAL VODKA,
COINTREAU LIQUEUR, DORDA CHOCOLATE
LIQUEUR, ORANGE BITTERS, CREAM, ESPRESSO

*PINK ROSE FIZZ 15

HENDRICK'S GIN,
PAMPLEMOUSSE LIQUEUR,
LIME JUICE, EGG, SUGAR SYRUP,
CREAM, VANILLA, ROSE WATER

GULF SANDS MOJITO 13

BACARDI WHITE RUM,
MANGO RUM, DEMERARA SUGAR,
MINT, LIME, TAJIN

SACRILEGE 27

ANGEL'S ENVY BOURBON,
BARREL AGED BITTERS, ORANGE PEEL, HONEY,
BOURBON INFUSED CHERRIES

BEER

DOMESTIC BEERS

BUD LIGHT, MILLER LITE, COORS LIGHT 6
MICHELOB ULTRA 7

IMPORT BEERS

STELLA ARTOIS, HEINEKEN,
HEINEKEN LIGHT, CORONA, MODELO 7
GUINNESS DRAUGHT 8

CRAFT BEERS

YUENGLING TRADITIONAL LAGER 6
PARISH BREWING DR. JUICE 7
FLY LLAMA BREWING FLY LLAGER 7
CHANDELEUR BREWING BILOXI BLONDE 7
CHANDELEUR BREWING LIL' SMACK IPA 8
NEWCASTLE BROWN ALE 8
SOUTHERN PROHIBITION CROWD CONTROL 9

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WINES

SPARKLING WINES

1122	CASTELLO DEL POGGIO, MOSCATO, ITALY	10/40
1635	LAMARCA, PROSECCO, VENETO	12/55
1007	CHANDON BRUT, CALIFORNIA	15/69
1015	VEUVE CLICQUOT YELLOW LABEL, CHAMPAGNE, REIMS	155
1005	MOËT ET CHANDON, IMPÉRIAL, CHAMPAGNE, ÉPERNAY	159

EUROPEAN WHITES

1010	BURGANS, ALBARINO, RIAS BAIXAS 2021	55
1720	ALOIS LAGEDER RIFF, PINOT GRIGIO, DELLE VENEZIE 2020	45
1261	SANTA MARGHERITA, PINOT GRIGIO, VALDADIGE 2021	70
1306	DR. L., RIESLING, MOSEL 2020	44
1628	LES BOURSIOTTES-SANCERRE, LOIRE VALLEY 2022	75

INTERESTING WHITES-ROSÉ

1012	BABYLONSTOREN, ROSÉ, SOUTH AFRICA 2022	13/50
1013	MIRAVAL, ROSÉ, PROVENCE 2022	18/70
1200	MOHUA, SAUVIGNON BLANC, MARLBOROUGH 2021	11/40
1439	ELK COVE, PINOT GRIS, WILLAMETTE VALLEY 2020	50
1266	CONUNDRUM, CALIFORNIA 2020	63

DOMESTIC CHARDONNAY

1459	KENDALL JACKSON VINTNER'S RESERVE, CALIFORNIA 2020	13/50
1533	J. VINEYARDS, CALIFORNIA 2020	70
1165	FERRARI-CARANO, ALEXANDER VALLEY 2021	70
1101	LANDMARK OVERLOOK, SONOMA 2020	19/90

DOMESTIC PINOT NOIR

1500	SEA SUN, CALIFORNIA 2021	16/60
1643	ROESSLER, BLACK PINE, SONOMA 2020	21/70
1565	MEIOMI, CALIFORNIA 2021	65
1435	BELLE GLOS, BALADE, ARROYO SECO 2022	26/110
1659	FLOWERS, SONOMA COAST 2021	145
1176	ELK COVE, WILLAMETTE VALLEY 2021	92

DOMESTIC MERLOT

1034	VELVET DEVIL, WASHINGTON 2021	13/50
1502	CHATEAU STE. MICHELLE, WASHINGTON 2020	50

DOMESTIC BLENDS & INTERESTING REDS

1653	SALDO, ZINFANDEL, CALIFORNIA 2021	90
1685	ORIN SWIFT, EIGHT YEARS IN THE DESERT, CALIFORNIA 2022	135
1421	DAOU, THE PESSIMIST, PASO ROBLES 2021	16/85

DOMESTIC CABERNET SAUVIGNON

1578	FOLIE A DEUX, ALEXANDER VALLEY 2021	17/65
1203	JUSTIN, PASO ROBLES 2020	88
1319	QUILT, NAPA VALLEY 2021	26/115
1157	JORDAN, ALEXANDER VALLEY 2019	140
1650	JOSEPH PHELPS, NAPA VALLEY 2019	190
1080	STAG'S LEAP WINE CELLARS, ARTEMIS, NAPA VALLEY 2020	235
1506	SILVER OAK, ALEXANDER VALLEY 2018	235
1576	CAYMUS, NAPA VALLEY 2021	250
1096	CAYMUS, NAPA VALLEY 1 LITER 2021	345

IMPORTED REDS

1486	TERRAZAS, ALTOS DEL PLATA, MALBEC, MENDOZA 2020	58
1584	BODEGAS MUGA, RIOJA RESERVA 2018	105
1581	BANFI, CHIANTI CLASSICO, TOSCANA 2020	53
1783	ZACCAGNINI, MONTEPULCIANO D'ABRUZZO 2020	17/65
1174	LOUIS JADOT, BEAUJOLAIS VILLAGES 2021	45

DESSERT COCKTAILS

*CRÈME BRÛLÉE MARTINI 15

ABSOLUT VANILLA VODKA,
CREAM, EGG, FLAMED SUGAR

STRAWBERRY SHORTCAKE MARTINI 15

ABSOLUT VANILLA VODKA,
STRAWBERRY SYRUP, HEAVY CREAM



DESSERTS

BROWNIE SUNDAE 16

FUDGE BROWNIES, SALTED CARAMEL,
POPCORN ICE CREAM, SALTED CARAMEL PEARLS,
CARAMEL POPCORN, COCOA WHIPPED CREAM,
HOUSE-MADE WAFFLE BOWL

BANANA UPSIDE DOWN CAKE 12

PECAN FLORENTINE, BANANAS FOSTER SAUCE,
BROWN SUGAR ICE CREAM

LEMON TART 12

LEMON CURD, WHIPPED JELLY, LEMON MERINGUE,
PASSION FRUIT GEL, SALTED TART SHELL

HUMMINGBIRD CHEESECAKE BRÛLÉE 12

HUMMINGBIRD CAKE, VANILLA BEAN CHEESECAKE,
CINNAMON ANGLAISE, CANDIED PECANS

WHITE CHOCOLATE BREAD PUDDING 14

DONUTS, WHITE CHOCOLATE CUSTARD,
MILK CRUMB, BROWN BUTTER
WHITE CHOCOLATE GANACHE
RASPBERRY ICE CREAM

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