

PHIL'S OYSTER BAR



STARTERS

Boudin Balls

Housemade boudin balls served with remoulade sauce — \$13.99

Eggplant Michelle

Pan-fried eggplant, crawfish, mushrooms and green onions, served with Creole meunière and hollandaise — \$13.99

Seared Ahi Tuna

Seared Gulf ahi tuna, ginger soy sauce and mirliton slaw — \$15.99

Phil's Pickles

Lightly battered and fried house-pickled cucumbers and ranch dipping sauce — \$7.99

Crab Claws

Choose from sautéed with New Orleans garlic butter sauce, fried with a side of cocktail sauce, or marinated in ginger soy sauce — \$21.99

Crabmeat Caroline

Phil's signature crabmeat au gratin topped with cheese and broiled to golden brown, served with crostinis — \$20.99

New Orleans BBQ Shrimp

Large Gulf shrimp, Creole seasoning, garlic, lemon, Worcestershire, butter and beer, served with French bread — \$15.99

Meatball Quesadilla

Phil's famous meatballs, red gravy, cheddar cheese and fontina in a crispy tortilla — \$13.99

Shrimp Spinach Dip

Gulf shrimp, spinach, artichoke hearts, cream cheese and Parmesan, served with house-fried tortilla chips — \$14.99

GP3 Fries

Crispy fries with Alfredo, cheddar cheese and bacon — \$10.99

Crawfish Cheesecake

Savory cheesecake, crawfish, fontina, smoked Gouda, Parmesan, Romano, onions, green onions and garlic, served with Creole meunière and hollandaise — \$14.99

SOUPS

Seafood Gumbo

Cup — \$7.99 // Bowl — \$13.99

Chicken & Andouille Gumbo

Cup — \$6.99 // Bowl — \$9.99

Creole Tomato Soup

Cup — \$5.99 // Bowl — \$8.99

Corn & Crab Bisque

Cup — \$6.99 // Bowl — \$10.99

Louisiana Oysters

Served with choice of one of our signature sauces:
Original Garlic Butter // Diablo // Orleans-Style // Buffalo // Spinach & Artichoke

Raw Oysters*

Half Dozen — \$11.99 // Dozen — \$23.99

Charbroiled Oysters

Half Dozen — \$14.99 // Dozen — \$28.99

We are proud to serve
PREMIUM LOUISIANA OYSTERS
from
Hopedale, LA

SALADS

Harvest Salad

Mixed baby greens, balsamic vinaigrette, grape tomatoes, candied pecans, feta and dried cranberries — \$9.99

Sensation Salad

Romaine tossed with a tangy vinaigrette of Romano, Gorgonzola, lemon juice, vinegar, garlic and olive oil, topped with toasted almonds — \$7.99

Caesar Salad

Romaine tossed with a classic dressing of egg yolks, Dijon, garlic, anchovy, vinegar and olive oil, tossed with Parmesan and croutons — \$8.99

Gus' Chef Salad

Lettuce, ham, turkey, bacon, boiled eggs, tomatoes, olives and cheddar — \$15.99

The Antoinette Salad

Our housemade crabmeat salad on fried green tomatoes, served on a bed of lettuce — \$22.99

Shrimp Remoulade Salad

Boiled fresh shrimp with remoulade sauce, served atop fried green tomatoes and a bed of lettuce — \$16.99

Sclafani Salad

Chef Sclafani's grandfather's famous salad: Romaine, tangy remoulade dressing, boiled shrimp, olives, boiled eggs, onions and Romano — \$19.99

DRESSINGS: Ranch // Blue Cheese // Honey Mustard
Italian // Remoulade // Caesar // Sensation
Balsamic Vinaigrette

ADD-ONS: Grilled Chicken — \$10 // Catfish Strips — \$12
Grilled Shrimp — \$14 // Grilled Tuna — \$15
Fried Oysters — \$17 // Fried Crawfish — \$11
Fried Shrimp — \$14 // Boiled Shrimp — \$14

PLATTERS

Served with French fries and hush puppies

Louisiana Seafood Platter

Stuffed shrimp (2), fried oysters (3), fried shrimp (3), fried catfish strips (3) and stuffed crab balls (2)

Ms. Pam's Combo

Your choice of two of the following: fried shrimp (6), fried oysters (6), fried catfish strips (5) — \$25.99

Shrimp

Half — \$11.99 // Whole — \$22.99

Stuffed Shrimp

Half — \$17.99 // Whole — \$34.99

Catfish Strips

Half — \$12.99 // Whole — \$22.99

Oysters

Half — \$17.99 // Whole — \$28.99

\$37.99

PO'BOYS and SANDWICHES

Po'boys

All po'boys are served on fresh locally made French bread, dressed with shredded lettuce, tomatoes and pickles

Shrimp — \$12.99 // Oyster — \$23.99
Catfish — \$14.99 // Roast Beef — \$15.99

G-Man Special

Your choice of any two po'boy halves — \$18.99

The Macie

A half po'boy with a cup of soup — \$17.99

Meatball Po'boy

Century-old Piazza family meatball recipe made fresh in our kitchen, topped with provolone and red gravy on the side — \$14.99

Grilled Chicken Sandwich

Grilled chicken breast topped with lettuce, tomato and pickles on brioche bun, served with French fries — \$13.99

Hamburger

A handcrafted 8 oz. beef hamburger patty topped with lettuce, tomato and pickles on brioche bun, served with French fries \$12.99

ADD cheddar, provolone or fontina — \$1 // Bacon — \$2

Soft-Shell Crab BLT

Soft-shell crab, heirloom tomato, spring mix, bacon jam and spicy Asian mayo on brioche bun — \$22.99

Crab & Brie Grilled Cheese

Louisiana crabmeat, brie and fontina on brioche bread, served with Creole tomato soup \$21.99

ENTRÉES

All entrées are served with a side salad of your choice:
House // Sensation // Caesar

Catfish Jeannine

Grilled or fried catfish topped with crawfish étouffée, served over rice — \$24.99

Crawfish Étouffée

Fresh crawfish tails, roux and the Holy Trinity (onion, celery and bell pepper), served over rice — \$21.99

Seafood Lillian

Sautéed shrimp and crabmeat tossed in our Alfredo sauce and spaghetti — \$26.99

Spaghetti & Meatballs

Century-old Piazza family meatball recipe made fresh in our kitchen, served with spaghetti — \$18.99

BBQ Shrimp Fettuccini

Phil's New Orleans-style BBQ shrimp recipe, tossed with fettuccini — \$19.99

Shrimp Fra Diavolo

Pan-sautéed Gulf shrimp, tossed with a spicy red gravy and spaghetti — \$21.99

Trout Almondine

Pan-sautéed speckled trout topped with roasted almonds, lemon butter and asparagus — \$27.99

Trout Chalmette

Pan-sautéed speckled trout topped with crawfish cream sauce, served over crawfish spoonbread and asparagus — \$32.99

Crab Cakes

Two crab cakes fried or grilled, served with asparagus and lemon butter sauce — \$26.99

Tuna Terrebonne

Seared yellowfin tuna topped with crabmeat and mushrooms, served with Creole meunière and hollandaise — \$37.99

WE PROUDLY SERVE LOCAL CRAWFISH, SHRIMP, CATFISH, OYSTERS, TUNA and SOFT-SHELL CRAB

*There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have immune disorders, you should eat these products fully cooked.

20% gratuity will be added and no separate checks for parties of six or more.

SIDES French Fries, Coleslaw — \$2.99 ea. // Red Beans, Baked Potato, Broccoli — \$4.99 ea. // Stuffed Potato, Asparagus, Onion Rings — \$5.99 ea. // Crawfish Spoonbread — \$7.99

SATURDAY *and* SUNDAY BRUNCH

SATURDAY:
11 AM - 4 PM

SUNDAY:
10:30 AM - 4 PM

Big Bayou Breakfast

Three-egg omelet with crawfish and fontina, BBQ shrimp and cheesy polenta, alligator sausage link, bacon and a buttermilk biscuit in housemade sausage gravy – \$25.99

Small Country Breakfast

Three-egg omelet with cheddar cheese, served with bacon and a buttermilk biscuit in housemade sausage gravy – \$13.99

Rise-N-Shine

Choice of breakfast sandwich and side of fresh fruit

Bacon, Egg & Cheese Biscuit or
Honey Chicken Biscuit – \$11.99

C'est la Crêpes

Cream cheese-filled crêpes, warm cinnamon apple slices, chocolate-caramel drizzle, candied pecans and whipped cream – \$12.99

Soft-Shell on the Bayou

Crawfish spoonbread on housemade corn bisque, topped with fried soft-shell crab and green onion coulis – \$26.99

Sunshine Steak & Eggs

12 oz. ribeye, two sunny eggs and a buttermilk biscuit – \$36.99

DAILY SPECIALS

MONDAY

\$1 Raw Oysters* // \$2 Draft Beer All Night

TUESDAY

\$2 Sliders
\$2.50 Domestic Bottles // \$3.50 Imported Bottles

WEDNESDAY

Buy a Dozen Chargrilled Oysters, Get a Half Dozen for Free!
\$6 Whiskey Cocktails

THURSDAY

12 oz. Ribeye, Stuffed Potato & Salad for Only \$24.99
\$20 Bottles of Wine

STARTING
at 5 PM
MONDAY
thru
THURSDAY

SIPS

Coffee – \$2.50

Milk – \$3.75

Juice

Cranberry // Grapefruit // Orange // Pineapple
– \$3.99 ea.

Tea

Sweet // Unsweetened – \$3.99 ea.

Soft Drink

Barq's Root Beer // Dr Pepper // Coca-Cola
Diet Coke // Coke Zero // Sprite // Lemonade
– \$3.99 ea.

SWIGS

Bottomless Mimosas

Champagne and choice of juice:
Orange // Grapefruit // Cranberry

\$19

Gus' Bloody Mary

St. Roch Bayou Traditions Vodka, Zing Zang
Bloody Mary Mix, Gus' Secret Ingredients – \$13

Sangria

Seasonal Red or White Sangria – \$13

Aperol Spritz

Aperol, Enrico Prosecco, Soda, Orange – \$13

Morning Michelada

20 oz. Dos Equis, Zing Zang Bloody Mary Mix,
Freshly Squeezed Lime Juice, Worcestershire,
Pop's Season All – \$13

Espresso Martini

St. Roch Vodka, Brown Sugar Simple Syrup,
Fresh Espresso – \$13

White Russian

Three Olives Vanilla Vodka, Kahlúa Coffee Liqueur,
Half and Half – \$12

Irish Coffee

Jameson, Baileys, Community Coffee,
Whipped Cream – \$11

LUNCH SPECIALS

All specials served with a side house salad

MONDAY

Red beans, sausage and rice with cornbread – \$13.99

TUESDAY

Roast beef, rice, gravy and broccoli with cheese – \$15.99

WEDNESDAY

Hamburger steak, mashed potatoes
and green beans – \$15.99

THURSDAY

Chicken-fried chicken, mashed potatoes,
white gravy and corn – \$15.99

FRIDAY

Shrimp étouffée with fried popcorn shrimp – \$13.99



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PHIL'S SWAG

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purchase select items in-store.



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& SEAFOOD