

## lunch



### SEAFOOD BAR

**BLUEPOINT OYSTERS\*** <sup>GF</sup>  
½ dz served on the half shell 19

**SEASONAL OYSTERS\*** <sup>GF</sup> *mkt*

**PÊCHE OYSTERS\*** <sup>GF</sup>  
3 bluepoint oysters, caviar,  
cucumber brunoise, citrus ponzu,  
serrano chili oil 18

**CHARRED OYSTERS\***  
pecorino romano, creole garlic butter,  
lemon zest / 5pcs 24

**OYSTER ROCKEFELLER\***  
spinach, bechamel, pecorino, romano,  
toasted panko, bacon crisps / 5pcs 24

**SHRIMP COCKTAIL** <sup>GF</sup>  
5 jumbo shrimp cocktail,  
pink brandy, cocktail sauce 16

**SEAFOOD SALAD** <sup>GF</sup>  
shrimp, calamari, crab, summer slaw,  
pickled plum beet reduction, serrano,  
potato crisp, micro cilantro 18



### ATTENTION GUEST

please let your server know if you  
have any nut, soy, egg, or shellfish  
allergies. We will take extra  
precaution in handling your meal.  
Thank you

GF GLUTEN-FREE  
MGF MODIFIED GLUTEN-FREE  
VEG VEGETARIAN  
MVEG MODIFIED VEGETARIAN

### SOUP & SALAD

**LOBSTER BISQUE** <sup>MGF</sup>  
butter poached lobster, creme fraiche,  
chives, milk toast croutons 15

**MIXED SALAD** <sup>GF|VEG</sup>  
artisanal lettuce, cucumbers, baby  
carrot, compressed tomatoes, red onion,  
candied pecans, feta cheese, beet gastrique  
charred Pêche vinaigrette 9

**ICEBERG WEDGE\*** <sup>GF|M-VEG</sup>  
baby iceberg, roquefort blue cheese,  
cherry tomatoes, red onion, eggs,  
applewood smoked bacon 9

ADD TO ANY SALAD - CHICKEN 9 | SHRIMP 12 | SALMON 17

**HEIRLOOM TOMATO BURRATA** <sup>GF|VEG</sup>  
heirloom tomato, burrata, basil oil,  
balsamic beet reduction, arugula,  
candied pecan, micro basil 15

**PÊCHE COBB SALAD\*** <sup>GF</sup>  
shrimp & colossal crab, roquefort blue  
cheese, maple bacon, red onions, tomatoes,  
eggs, cucumbers, creole vinaigrette 23

**SMOKED SALMON NICOISE\***  
artisanal lettuce, frisee, roasted  
asparagus, tomato, kalamata olives,  
soft boiled egg, red bliss potatoes, dijon  
vinaigrette 16

**BEET CARPACCIO** <sup>GF|VEG</sup>  
red beets, toasted pistachios, whipped goat  
cheese, local honey, white balsamic 13

### PETITE

**CROISSANT LOAF** <sup>VEG</sup>  
baked in house daily, wildflower honey,  
sea salt, whipped fig butter 9

**ARTISANAL CHEESE BOARD** <sup>VEG</sup>  
honeycomb, pickled vegetables, olives,  
candied pecans, fig preserve, seasonal  
fruit, baguette 16

**HUMMUS** <sup>VEG</sup>  
housemade marinated goat cheese,  
olives, marcona almonds, crudite,  
warm pita 9 | add crabmeat 10

**HAILEY CAKES\*** <sup>MGF</sup>  
Johnny cake's little sister  
smoked salmon "lox" style, whipped  
everything schmear, chives, smoked  
roe, shallots, crispy capers, dill 12  
\*sub smoked roe for caviar supplement 10

**PEI MUSSELS** <sup>MGF</sup>  
white wine truffle cream, bacon,  
tomato, basil, ciabatta 16

**SOFTSHELL CRAB SLIDERS**  
lettuce, tomato, Pêche remoulade,  
brioche bun 12

**SEAFOOD DUMPLING**  
blue crab, shrimp, gruyere, chives,  
roasted garlic lemon aioli 15

**STUFFED MUSHROOM** <sup>VEG</sup>  
spinach, artichoke, white cheddar,  
gruyere, toasted breadcrumb 12

**SALT & PEPPER SEABASS**  
fried seabass, szechuan pepper, scallion,  
cilantro, chili soy aioli 16

**CRAB CAKE** <sup>MGF</sup>  
super & colossal lump crab,  
herb beurre blanc, potato strings,  
capers, lemon zest 22

**SEAFOOD FONDUE**  
crab, shrimp, spinach, artichokes,  
tomatoes, four cheese fondue,  
toasted garlic bread 18

**FRITO MISTO**  
flash fried calamari, shrimp, fish,  
artichokes, yuzu aioli 14

**SALMON BELLY POKE TACOS\***  
avocado puree, salsa, cilantro, wonton  
shell, sesame soy vinaigrette 12

### LUNCH

**HALIBUT** <sup>GF</sup>  
broiled halibut, asparagus,  
thousand layer potatoes, capers,  
yuzu cream 30

**PONTCHARTRAIN** <sup>GF</sup>  
blackened red snapper, shrimp & crab  
pontchartrain, dirty rice, broccolini 36

**HERB CHICKEN** <sup>GF</sup>  
pan seared airline chicken, roasted  
vegetables, preserved lemon jus 22

**SALMON FLORENTINE\*** <sup>GF</sup>  
blackened salmon, garlic whipped  
potatoes, spinach, tomato,  
brown butter cream 26

**STEAK FRITES\*** <sup>GF</sup>  
pan seared hanger steak,  
chimichurri, au jus, fries &  
green salad 30

**MUSHROOM PASTA** <sup>MGF|VEG</sup>  
roasted mushroom medley, black garlic  
truffle cream, pecorino, pappardelle 24

**50 LAYER WAGYU LASAGNA**  
wagyu bolognese, truffle bechamel,  
basil pesto, parmigiano,  
lemon gremolata 28

**SEAFOOD CANNELLONI**  
shrimp, lump crab, fish, red pepper,  
spinach, lobster bechamel, pecorino,  
tomato relish 30

**SPRING HARVEST RISOTTO** <sup>VEG|GF</sup>  
herb risotto with artichoke,  
asparagus, tomato, roasted pepper,  
broccolini, english pea, malibu carrot,  
oyster mushroom 24

**LOBSTER ROLL**  
butter poached lobster, tarragon aioli, new  
england roll, fries & green salad 30

**CRABCAKE BLT**  
lump crab cake, bacon, heirloom  
tomato, gem lettuce, peche remoulade,  
brioche, fries & green salad 21

**PINSA SORRISO**  
roasted prosciutto, genoa salami, fresh  
mozzarella, tomato, baby arugula, basil  
pesto, fries & green salad 15

**CHICKEN SALAD CROISSANT**  
roasted chicken, cranberries, pecans,  
grapes, apple crisp, fries & green salad 15

**PECHE BURGER\***  
double smash patties, brie, white cheddar,  
caramelized onions, dill pickle, mayo,  
brioche bun, fries & green salad 17