

Lauren Joffrion  
Executive Chef

# Maringouin

AT THE ROOST

Brennan Edmonds  
Sous Chef

## APPETIZERS

Butter Bean Hummus  
Vadouvan Oil, Olive Tapenade,  
Za'atar, Squash Fritti  
16

\* **D** Littleneck Clams  
Butter Beans, White Wine & Chili,  
Sausage  
23

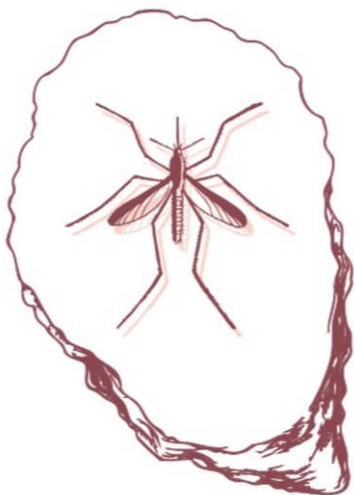
**D** Sausage & Shrimp Gyoza  
Red Coconut Curry, Chili Crisp,  
Green Onion  
17

**D** Tom Yum Shrimp Toast  
Ginger Lemongrass Shrimp,  
Fried Bao, Sesame  
17

Pickle Dip  
Fried Shallot, Herb Oil,  
Dill, House Chips  
15

\* Pork Belly Skewers  
Peanut Miso, Corn  
Furikake, Mint  
16

Buttermilk Fried Chicken  
Charred Onion Aioli,  
Seaweed Roe  
16



## Mains

Cavatelli  
Collard Pesto, Sausage,  
Grana Padano, Mint  
34

\* Lamb Chops  
Smoked Shoyu, Creamy Salsa Verde,  
Epazote Chimichurri, Mint  
52

\* Duck Breast  
Braised Radicchio,  
Maple Tamarind Reduction  
52

\* **D** Bouillabaisse  
Gulf Shrimp & Fish, Clams & Mussels,  
Tomato Gochujang Broth  
39

\* Prime Ribeye  
Sichuan Au Poivre, Smoked Salt  
70

\* Prime Filet  
Sichuan Au Poivre, Smoked Salt  
6oz 42 | 10oz 68

Wagyu Burger  
House Pickle, American Cheese,  
Bacon, Garlic Aioli, Fries  
26

**D** Gulf Fish  
Lemon Butter, Chimichurri,  
Herb Shallot Salad, Charred Citrus  
45

\* Lion's Mane  
Bourguignon  
Baby Carrots, Pearl Onion,  
Sweet Peas, Garden Herbs  
34

## SOUP & SALAD

\* Little Gem Caesar  
Corn Nuts, Epazote Chimichurri,  
Caesar, Grana Padano  
15

Cucumber Salad  
Cilantro Sweet Chili, Chili Crisp,  
Peanut, Cilantro  
14

\* Radicchio Salad  
Citrus Miso Vinaigrette, Orange,  
Toasted Pecan, Grana Padano  
14

**D** Spicy Crawfish Bisque  
Lemon Cream, Crawfish Tails  
17

Southern soul,  
buzzing with  
global bite.

## SIDES

\* Braised Radicchio  
Tahini Cream, Chili Crisp, Lime Zest  
15

Squash Fritti  
Seasoned Squash  
12

Shoestring Fries  
Garlic Aioli  
12

**D** Crawfish Mac & Cheese  
14

Crispy Fingerling Potato  
Adobo Seco  
13

\* Certified Gluten-free **D** Harvested from domestic waters

\*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition; There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. 100% of our seafood is harvested from domestic waters.