



The
SOUTHERN
ON 8TH
KITCHEN & BAR //

Fat Tuesday

at The Southern on 8th!

Creole Garlic Parmesan Baked Oysters (6)

House creole compound butter, lemon, parmesan cheese, toasted panko, grilled sourdough baguette

Shrimp & Crawfish Etouffee

Light roux based creole sauce with hint on lemon and mild spices • Served with white jasmine rice.

Cajun Gumbo

Andouille sausage , chicken , shrimp, fresh okra in a dark roux based sauce , deep rich flavor . Served with white jasmine rice

Seafood Jambalaya

Shrimp, scallops & crawfish with andouille sausage and a zesty sauce, cooked with rice as part of dish (like a paella)

Featured House Po'Boy of the Day mkt price

Toasted french bread, comeback sauce, lettuce, tomato, pickled fresnos, served with fries or slaw

Creole Catch of the Day mkt price

Please ask server for chef's special preparation of the day.

Sides:

Creole beans and rice

Desserts:

Beignets and Bourbon board
Sample of 2 bourbons

Beignet Basket

Raspberry sauce and bourbon caramel sauce

Drink Specials: \$6 Hurricanes • \$8 Sazeracs

EAT Drink & Be *SOUTHERN*