

Welcome to Chef Merlin's

DICK & JENNY'S

APPETIZERS

CHAR-GRILLED OYSTERS	ROASTED RED PEPPERS, GARLIC BUTTER, PARMESAN CHEESE	14 / 26
FRIED GREEN TOMATOES	CRAWFISH REMOULADE, FINE HERBS	16
FRIED GULF OYSTERS	SPICY BUTTERMILK HERB SAUCE, SUMMER VEGETABLE SLAW	15
CRAB & CRAWFISH BALLS	ON A BED OF SUMMER GREENS W/ SWEET CHILI SAUCE	15
BOUDIN BALLS	CREOLE HONEY MUSTARD AND HOMEMADE PICKLES	9
EGGPLANT TRUFFLE FRIES	IN YOUR MOUTH, MAKES YOU HAPPY!	9
SKILLET CORN BREAD	WITH HONEY BUTTER	7

SALADS

BLACKENED BEETS	PLACED ON A BED OF BABY ARUGULA & GOAT CHEESE, TOPPED WITH CANDIED WALNUTS	12
TOMATO MEDLEY SALAD	BURRATA, CHARRED SWEET CORN, FRESH BASIL PESTO	12

MAINS

CHEF MERLIN'S CRAB CAKE	TOPPED WITH FRESH LA JUMBO LUMP CRAB MEAT ABRA-CRAB-DABRA! SIMPLY MAGICAL...	32
FILET MIGNON SPECIAL	WITH LUMP CRABMEAT. SIMPLE DECADENCE!	38
PAN SEARED CATCH 'O THE DAY	TOPPED WITH LUMP CRAB MEAT, CRAB FRIED RICE, SEASONAL GREENS AND SAUCE PIQUANTE	29
CREOLE-STYLE BBQ GULF SHRIMP	ROASTED SHRIMP BBQ CREAM SAUCE AND LOCALLY GROUND BUTTER GRITS	26
BRISKET	ON A BED OF CELERY ROOT PUREE' W/ ASPARAGUS & CHERRY TOMATOES	25
WILD MUSHROOM RISOTTO W/ SHAVED BLACK TRUFFLES	ROASTED ROOT VEGETABLES, CRISPY EGGPLANT, GRILLED ASPARAGUS, PARMESAN & TRUFFLE OIL	24
PORK SCHNITZEL	WITH CREAMED SOUTHERN GREENS & PICKLED PEPPERS	22
SOUTHERN FRIED CHICKEN	WITH CREAMED MIXED GREENS, PENNE MAN 'N CHEESE & CORNBREAD	22

SIDES

ROASTED ROOT VEGETABLES	5	SIDE OF JUMBO LUMP CRABMEAT	9
ALYSSA'S PENNE MAC 'N CHEESE	8	BUTTERED GRITS	6
CREAMED SOUTHERN GREENS	7		