

# DINNER MENU

## SOCIALS

- BAKED BRIE** house-made pepper jelly, granny smith apples, French bread crostini / 14  
**CRAB CAKE MAISON** seared crab cakes, house remoulade, chimichurri, fresh pepper salad / 20  
**EGGPLANT + CRAWFISH** fried eggplant, crawfish cream sauce, green onions / 15  
**BBQ SHRIMP** Gulf shrimp, Creole garlic and rosemary butter sauce, parmesan herb grits / 17  
**MOULES FRITES** steamed mussels, garlic, white wine butter, fries, house-made tartar / 16  
**DUCK BEIGNETS** duck confit, pepper jelly, braised collards, cayenne powdered sugar / 16  
**ROUJ BOUDIN BALLS** smoked crawfish boudin, dirty rice, sauce creole, pepper jelly jam / 16  
**SHRIMP + GREEN TOMATO NAPOLEON** green tomatoes, boiled shrimp, remoulade, avocado, green onion / 16  
**OYSTERS + OKRA** fried oysters, green tomato chow chow, pickled okra, roasted corn, bacon vinaigrette, green onion aioli / 15  
**HOT LEGS** frog legs, creole buffalo sauce, smoked blue cheese dressing / 15  
**CRAB CLAWS** sautéed Louisiana blue crab claws, cayenne butter, giardiniera / 20

## SANDWICHES

served with fries

**ROUJ BURGER** Tabasco marinated fried onions, bacon, pepper jack, beer mustard, brioche / 17

**MUSHROOM SWISS BURGER** arugula, jalapeno rum dressing, brioche / 16

**SHRIMP POBOY** Gulf shrimp, tartar, lettuce, tomato, Leidenheimer bread / 16

**CREOLE FRENCH DIP** sautéed shrimp, crawfish, red onions, red bell peppers, pepper jack, mayonnaise, garlic butter / 19

**OYSTER BLT** Gulf oysters, tartar, bacon, lettuce, tomato, brioche / 16

**PRIME RIB POBOY** shaved prime rib, sautéed onions, Swiss, horseradish cream, Leidenheimer bread / 19

**SWEET TEA CHICKEN** fried chicken breast, sweet tea brine, pickled green tomato, pimento cheese, bacon, arugula, pepper jack / 15

## SOUPS

- cup/bowl  
**DUCK + ANDOUILLE GOMBO** 6/12  
**SEAFOOD GOMBO** 6/12  
**SOUP DU JOUR** 6/12

## SALADS

dressings: sensation, remoulade, white balsamic, cilantro lime, jalapeno rum, Steen's cane syrup vinaigrette

**STEAK SENSATION** romaine, eggplant croutons, red onion, toasted almonds, parmesan / 19

**SHRIMP REMOULADE** boiled shrimp, romaine, remoulade dressing, tomato, boiled egg / 15

**CARIBBEAN CHICKEN** flame-broiled chicken, mixed greens, pineapple, black beans, tomatoes, avocado, jalapeño rum dressing / 16

**LOCAL BERRY** local fruit, candied pecans, pickled pears, granny smith apple, goat cheese, Steen's cane syrup vinaigrette / 14

**WEST INDIES AVOCADO** chopped avocado, tomato, onion, cilantro lime vinaigrette, lump crab / 22

**SHRIMP + BACON** grilled shrimp, pickled pears, bacon, feta, avocado, grape tomatoes, bacon vinaigrette / 20

**SENSATION** chopped romaine, sensation dressing, parmesan / 5

## SHAREABLE SIDES

- GRILLED ASPARAGUS** / 9  
**ROASTED SWEET POTATOES** / 8  
**RATATOUILLE** / 6  
**GARLIC MASHED POTATOES** / 8  
**PARMANSAN HERB GRITS** / 6  
**CAULIFLOWER AU GRATIN** / 9  
**BRUSSELS + BACON** / 9  
**SPANISH BUTTER BEANS** / 9  
**CABBAGE SLAW** / 6  
**POTATO SALAD** / 8

\*\*20% Service Charge added to all parties of 9 or more\*\*

# ROUJ

C R E O L E

## PEARLS

- half dozen gulf oysters  
**CLASSIC CHARGRILLED** parmesan/mozzarella blend, garlic butter / 13  
**ROCKEFELLER** spinach, parmesan, Herbsaint / 15  
**GARLIC CHILI + LIME** fresh herbs, chili lime parmesan, garlic, Sriracha / 15  
**B + B + J** smoked blue cheese, pickled jalapeno, Nueske's bacon, garlic butter / 15  
**BLOODY MARY** chopped bacon, okra, tomato, green beans, Grana Padano / 15  
**CLASSIC RAW** classic mignonette, cocktail, lemon wedge / 12

Consumer Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## SHELLS

- chargrilled gulf shrimp  
**CLASSIC CHARGRILLED** parmesan/mozzarella blend, garlic butter, Sriracha / 14  
**GOMBO + CRAB** Louisiana gumbo, jumbo lump crab / 19  
**GARLIC CHILI + LIME** fresh herbs, chili lime parmesan, garlic, Sriracha / 15  
**JALAPEÑO + BACON** thin sliced jalapeño, pepper jack, bacon / 13

## THE WORLD'S FARE

- trace the Creole globe  
**PERI PERI QUAIL** spicy African bbq quail, Israeli couscous, pepper slaw / 24  
**SEAFOOD LASAGNA** shrimp, crab, crawfish, garlic bechamel stuffing, arugula, sauce pomodoro / 28  
**CRISPY PORK SCHNITZEL** crispy pork chop, sauce piquant, local cabbage slaw, German potato salad / 26  
**RABBIT SPAETZLE** wild mushroom braised whole rabbit, tarragon, fried shallots, smoked corn, peas / 28  
**DUCK + BUTTERBEANS** duck leg confit, Spanish butterbeans, braised collards, bacon crumble / 26  
**CHICKEN MARSALA** chicken breast, marsala wine and mushroom sauce, linguine, grilled asparagus / 29  
**POTATO GNOCCHI** local crab, poached shrimp, smoked crawfish, tomato gravy, artichoke caponata / 26  
**SEAFOOD PAELLA** saffron risotto, shrimp, mussels, crawfish, green peas / 32  
**SHORT RIB STROGANOFF** coffee braised short rib, Creole egg noodles, mushrooms, green peas, horseradish sour cream / 28

## NOUVEAU ROUJ

- FISH BEURRE BLANC** fresh fish, jumbo lump crab, fried artichoke hearts, lemon beurre blanc, Chef's veg / MP  
**ROUJ BOUILLABAISSE** mussels, shrimp, crawfish, fresh fish, Creole tomato gravy, garlic bread / MP  
**GARLIC SALMON** fresh salmon, jumbo shrimp, lemon garlic cream, asparagus / 29  
**FILET + CRAB** petite filet mignon, fried softshell crab, jumbo lump crabmeat, garlic mashed potatoes, Tabasco hollandaise / 42  
**CORNISH HEN + RED BEANS** sweet tea brine, creole butter injection, classic red beans and rice, cornbread / 24  
**FRIED SHRIMP** shoestring fries, hush puppies, cocktail, tartar / 22

## CHOPS

- served a la carte  
**ROUJ RIBEYE** 24oz bone-in beef ribeye topped with crawfish cream sauce / 54  
**RIBEYE** 16oz beef ribeye / 38  
**FILET** 8oz beef tenderloin / 40  
**PORK CHOP** 13oz bone-in Berkshire pork / 28  
**VEAL DRY-AGED CHOP** 14oz / 44

## ADDITIONS

- JUMBO LUMP CRAB** / 15  
**CRAWFISH CREAM SAUCE** / 10

A CITY GROUP HOSPITALITY RESTAURANT

