

LUNCH 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

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 foodborne 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

DINE ROUJ

trace the Creole globe

SEAFOOD LASAGNA shrimp, crab, crawfish, garlic bechamel stuffing, arugula, sauce pomodoro / 28
CHICKEN MARSALA chicken breast, marsala wine and mushroom sauce, linguine, grilled asparagus / 29
FRIED SHRIMP shoestring fries, hush puppies, cocktail, tartar / 22
CORNISH HEN + RED BEANS sweet tea brine, creole butter injection, classic red beans and rice, cornbread / 24
DUCK + BUTTERBEANS duck leg confit, Spanish butterbeans, braised collards, bacon crumble / 26
ROUJ RIBEYE 24oz bone-in beef ribeye topped with crawfish cream sauce / 54
VEAL DRY-AGED CHOP 14oz / 44

ROUJ

CREOLE

LUNCH FISH GRILL

FRESH CHARGRILLED FISH / 25

select one of our fresh gulf fish served daily

COURSE 1

SELECT A SALAD:

Sensation Salad -or-
Cucumber + Tomato + Onion Salad

COURSE 2

SELECT ONE OF OUR FRESH FISH:

Salmon
Tuna
Redfish

Fish of the Day (see server for selection)

SELECT A SAUCE:

Lemon Beurre Blanc
Chimichurri
Rockefeller
Spicy Peri Peri
Garlic Butter

COURSE 3

SELECT A SIDE:

Ratatouille
Brussels Sprouts + Bacon
Grilled Asparagus
Sweet Potato Wedges

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

CITY GROUP
HOSPITALITY

