

Voyagers

Genuine Gulf Wild Seafood

STARTERS

Crab & Roasted Tomato Arancini

Lump Crab, Roasted Tomatoes
Fontina Cheese Stuffed Risotto
Grain Mustard Remoulade

12

Perdido Cold Platter

Gulf Oysters, Pickled Jumbo Shrimp
Marinated Lump Crab Salad
Remoulade & Zesty Cocktail Sauce

18

Ostrich Carpaccio

Crispy Capers, Shaved Parmesan
Roasted Shallot Grain Mustard

15

Gulf Oyster Bienville

Shrimp, Lump Crab
Green Onion Mornay
Half - 14 Dozen - 26

Steam Little Neck Clams

Bill "E" Small Batch Bacon
Shallots & Garlic

12

Fried Green Tomato Crab Stack

Fried Green Tomatoes, Crab Salad
Spicy Diablo Sauce

13

SOUP & SALAD

Oyster Stew

Charred Leek, Bill "E" Lardon
Herb Polenta

10

Soup of the Day

9

Voyager Green Salad

Shaved Radish, Red Onion
Roasted Tomato
Spiced Pecan, Goat Cheese
Roasted Beet Balsamic Vinaigrette

8

Chopped Perdido Salad

Roasted Tomato, Red Onion
Crispy Capers
Bayside Blue Cheese, Bill "E" Bacon
Salt & Pepper Crouton
Caramelized Shallot Dressing

10

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ENTREES

Pork "Secreto"

Niman Ranch Pork Skirt Steak
Chorizo Fingerling Potatoes
Spinach, Saffron Cream

24

Perdido Stuffed Chicken

Roasted Tomatoes, Spinach
Fontina Cheese, Chardonnay Cream
Bill "E" Bacon, Herb Polenta

22

PBR Filet Mignon

Crispy Brussels, Cipollini Onion
Bordelaise & Smoked Oyster Butter

35

Braised Rabbit & Wild Mushroom

Cipollini Onion, Chanterelle
Mushrooms, Pappardelle Pasta

26

Florida Lobster Crusted Ribeye

Black Truffle Mashed Potato
Heirloom Carrots
Herbsaint Hollandaise

47

Shrimp & Grits

Cotija Cheese Grit Soufflé
Chanterelle Mushroom Gravy

29

Olive Tapenade Crusted Grouper

Brussels & Heirloom Carrots
Sliced Tomato

27

Grilled Swordfish

Fava Bean & Pancetta Cassoulet
Tomato Foam

25

Gulf Whole Fish

Ask Server for our Daily Selection
Pickled Beech, Mushroom

Roasted Tomato

34

Gulf Coast Bouillabaisse

Shrimp, Lump Crab, Little Neck Clams
Gulf Fish, Pappardelle Pasta
Charred Leek Tomato Broth

35