

PURPLE PARROT

SEAFOOD & STEAKS

DINNER MENU

STARTERS

CRABMEAT BEIGNETS light crab fritter & seafood remoulade	12	RAW OYSTERS cocktail, black pepper mignonette	8
SMOKED DUCK SPRING ROLLS	8	CHARGRILLED OYSTERS parmesan, garlic, butter	9
FRIED GREEN TOMATOES shiitake, tomato, crabmeat	10	BAKED OYSTERS shrimp, bacon, mushroom	10
SHRIMP COCKTAIL	14	FRIED OYSTER ROCKEFELLER	10
ROASTED PORK BELLY kimchi, apple	10	CHARCUTERIE	12

SOUPS & SALADS

SEAFOOD GUMBO shrimp, crab, dark roux	7
GUMBO YA YA duck, chicken, andouille, dark roux	6
CORN & CRAB BISQUE	6
SEASONAL SALAD	6
CAESAR SALAD	5
HOUSE SALAD	5
SENSATION SALAD white wine vinaigrette, romano and bleu cheese	5

CHILLED SEAFOOD TOWER

Feeds 2-8

Boiled shrimp, raw oysters, cold-seared sushi-grade
yellowfin tuna, jonah crab claws, black pepper
mignonette, cocktail, remoulade

24 PER PERSON



SEAFOOD

BLACKENED SNAPPER tasso & andouille maque choux	24
BROILED STUFFED RED SNAPPER creamed spinach	26
CATCH OF THE DAY jumbo lump crabmeat and roasted sweet potato hash	26
90% CRABMEAT CRAB CAKE maque choux and seafood remoulade	26
SEARED SEA SCALLOPS mushrooms, peas, risotto	30
SHRIMP TRIO stuffed, boiled, and grilled with seasonal vegetables	24
FRIED OYSTERS with fries	26
PURPLE PARROT SEAFOOD PLATTER stuffed shrimp, grilled shrimp, fried oysters, crab beignets, catch of the day, creamed spinach	34
LOBSTER MAC AND CHEESE lobster claw and tail meat, house-smoked bacon and leeks	30
SHRIMP & GRITS house-smoked bacon, mushrooms, charred tomatoes, crispy shallots	24
JUMBO FRIED SHRIMP with fries	22
STUFFED SHRIMP tasso & andouille maque choux	18

HAND-CUT STEAKS

All steaks are Certified Angus Beef, served with one side.



FILET 6OZ \$3.00 to add each additional ounce	30
RIBEYE 12OZ \$2.50 to add each additional ounce	26
PRIME RIB 14OZ \$2.75 to add each additional ounce	32
SMOKED NEW YORK STRIP 12OZ \$2.50 to add each additional ounce	30
STEAK & SHRIMP 6 ounce filet with 6 grilled Jumbo shrimp \$3.00 to add each additional ounce	36

STEAK TOPPINGS

TRUFFLE COMPOUND BUTTER	3
FRESH JUMBO LUMB CRABMEAT	6
BEARNAISE	2
WILD MUSHROOM BORDELAISE	4
POINT REYES BLUE CHEESE	3

STEAMED SEAFOOD

Served with drawn butter and crab boil potatoes

JONAH CRAB CLAWS	1 pound 18
KING CRAB	1/2 pound 30/ 1 pound 45
DUNGENESS CRAB	1/2 pound 28/ 1 pound 42

LAND FOOD

BEEF SHORT RIB pimento cheese grits and greens	32
RACK OF LAMB au gratin potatoes	34
FREE RANGE CHICKEN sweet potato hash	18

SIDES

Serves two

POTATOES AU GRATIN
bechamel, bacon, onion

ROASTED SWEET POTATOES

CREAMED SPINACH

COLLARD GREENS

SEASONAL VEGETABLES

ONION RINGS

MAQUE CHOUX
tasso ham, house andouille, corn, peppers, onion

CRAB BOIL POTATOES
corn, asparagus

SWEET POTATO HASH
bacon, red bell peppers, onion, house andouille

CHEESE GRITS

MAC & CHEESE
bechamel, bacon

7 PER SIDE