

PURPLE PARROT

SEAFOOD & STEAKS

LUNCH 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, mushrooms	10
SHRIMP COCKTAIL	14	FRIED OYSTERS ROCKEFELLER bacon, spinach, bearnaise	10

SALADS

SENSATION SALAD white wine vinaigrette, romano & bleu cheese	5
HOUSE SALAD mixed greens, carrots, cabbage, cheddar and jack cheese	6
COBB SALAD chicken, bacon, bleu cheese, avocado, green onion, tomato, egg, red wine vinaigrette	12
FRIED OYSTER SALAD caesar salad, roasted red bell peppers, bacon	14

SOUPS

SEAFOOD GUMBO crab, shrimp, dark roux	7
GUMBO YA YA duck, andouille, chicken, dark roux	6
CORN & CRAB BISQUE	6
LOBSTER BISQUE with lobster claw meat	7



SEAFOOD

BLACKENED SNAPPER tasso & andouille maque choux	18
BROILED STUFFED RED SNAPPER creamed spinach	18
GRILLED CATCH OF THE DAY WITH JUMBO LUMP CRABMEAT jumbo lump crabmeat and sweet potato hash	20
90% CRABMEAT CRAB CAKE maque choux and seafood remoulade	16
SHRIMP AND GRITS house-smoked bacon, mushrooms, charred tomatoes, crispy shallots	18
FRIED SHRIMP with fries	18
STUFFED SHRIMP tasso & andouille maque choux	17
FRIED OYSTERS with fries	16
LOBSTER MAC AND CHEESE lobster claw and tail meat, house-smoked bacon and leeks	18
CHARRED FISH CLUB spinach, tomato, bacon, tartar on a brioche bun with truffle fries	12

LAND FOOD



SHORT RIB & GRITS with collard greens	12
GRILLED CHICKEN parmesan, black pepper, green onions, and shiitake over angel hair pasta	12
BRANCH BURGER sweet pickles, diced onion, cheddar with truffle fries (Add bacon 2, with fried egg 1)	13
6OZ FILET with asparagus and mashed potatoes	26
GREEK CHICKEN sun-dried tomatoes, shiitake, spinach, feta, mashed potatoes	11

DESSERT

KEY LIME PIE
CHEESECAKE
CHOCOLATE DECADENCE
CRÈME BRULEE
WHITE CHOCOLATE BREAD PUDDING