



PURPLE PARROT

STARTERS

CRABMEAT BEIGNETS 12 light crab fritter & seafood remoulade	ROASTED PORK BELLY 10 kimchi, apple
SMOKED DUCK SPRING ROLLS 8	RAW OYSTERS 8 cocktail, black pepper mignonette
CHARGRILLED OYSTERS 9 parmesan, garlic, butter	CHARCUTERIE 12 house cured meats
FRIED GREEN TOMATOES 10 shiitake, tomato, crabmeat	CHILLED GULF CRABMEAT 12 lemon vinaigrette and chive
SHRIMP COCKTAIL 14	SEARED SEA SCALLOP 14 with truffled-cream corn

SOUPS & SALADS

GUMBO YA-YA 6 duck, chicken, andouille, dark roux
SEAFOOD GUMBO 7 shrimp, crab, dark roux
CORN & CRAB BISQUE 6
SENSATION SALAD 5
CAESAR SALAD 5
HOUSE SALAD 5

CHILLED SEAFOOD TOWER

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

24 PER PERSON

SEAFOOD

BLACKENED GULF FISH 24 tasso and andouille maque choux
CATCH OF THE DAY 26 jumbo lump crabmeat and sweet potato hash
GRILLED GULF FISH 24 with smoked oyster dressing
90% CRABMEAT CRAB CAKE 26 maque choux and seafood remoulade
SHRIMP AND CRAB GNOCCHI 28 with sweet peas and truffle cream
SEARED SEA SCALLOPS 30 mushrooms, peas, risotto
FRIED OYSTERS 26 with fries
PURPLE PARROT SEAFOOD PLATTER 34 stuffed shrimp, grilled shrimp, fried oysters, crab beignets, catch of the day
SHRIMP & GRITS 23 house-smoked bacon, mushrooms, charred tomatoes, crispy shallots
BUTTER-POACHED ROYAL RED SHRIMP 24 with bacon and asparagus risotto

HAND-CUT STEAKS

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

FILET 6oz 30 \$3.00 to add each additional ounce
RIBEYE 12oz 26 \$2.50 to add each additional ounce
PRIME RIB 14oz 32 \$2.75 to add each additional ounce
STEAK & SHRIMP 36 6 ounce filet with 6 grilled jumbo shrimp \$3.00 to add each additional ounce

STEAK TOPPINGS

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

SUPPER

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

SIDES

Serves two

SCALLOPED POTATOES	ROASTED BRUSSELS SPROUTS	CHEESE GRITS
CREAMED SPINACH	MAQUE CHOUX	ROASTED CAULIFLOWER
COLLARD GREENS	SWEET POTATO HASH	ROASTED SWEET POTATO

7 PER SIDE

Sunday–Friday 11-2 • Monday–Thursday 5:30-9:30 • Friday–Saturday 5:30-10

purpleparrotcafe.net

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.