

OB Mardi Gras Menu!

Fat Tuesday – March 4th, 2025

Chicken, Crawfish, and Andouille Sausage Gumbo + Wild Rice and Scallions ... 10.00

Stewed Crawfish Tails & Tasso Ham

Large White Lima Beans, Scallions & warm Cornbread ... 12.00

NC Shrimp & Smoked Cheddar Grits

Trinity Vegetables & Tasso Ham “Gravy” ... 17.00

Crispy Fried Oysters “Rockefeller”

Fennel Cream, Applewood Bacon wilted Greens + shaved Pecorino ... 16.00

Warm Smoked Fish Dip Skillet *with* Crostini & Grain Mustard ... 12.00

Fried Chicken Livers

Arugula, pickled Fennel, Applewood Bacon + Grain Mustard ... 14.00

Big Plates

Cajun Bourbon Shrimp & Scallops Pasta

House made Fettuccine, Sea Scallops, NC Shrimp, Trinity Vegetables, sweet Onions, Cremini Mushrooms & Spinach + Light Cream and Pecorino Cheese ... 32.00

Roasted Semi-Boneless Half Chicken Jambalaya

Shrimp, Andouille Sausage & Trinity Vegetables in rich Spiced Tomato Broth + Herbed Rice ... 27.00

New Orleans BBQ Shrimp

Red Beans and Rice, wilted Hearty Greens + warm Cornbread ... 24.00

Pan Roasted Pork Loin Paillard

Merguez Sausage “Dirty Rice,” wilted Greens + rich Grain Mustard Pan Reduction ... 25.00

Cornmeal Crusted Wild Catfish “Etouffee”

Basmati Rice, Rich Cajun mixture of Pork Sausage, Crawfish & Trinity Vegetables + Dark Roux ... 31.00

***** Special Dessert – Fried Beignets with Bananas Foster - \$10.00**

**Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*