



COCKTAILS

Frozen Lavender London Fog 15
*earl grey infused rum, coconut, lavender, vanilla
(dairy-free)*

Eduardo's Skinny Margarita 18
lalo blanco, fresh lime, agave

Saint Pimms Cup 15
pimms, with fresh cucumber, ginger, mint, citrus

Strawberry Basil Tom Collins 15
*ford's gin, louisiana strawberries,
lemon, basil, sparkling water*

Planteur's Punch 15
rhum agricole, tropical juices, spice

Jasmine Daly 15
vodka, jasmine peach green tea, lemon, agave

NON-ALCOHOLIC

Jasmine Arnold Palmer 7
jasmine peach green tea, lemon

Strawberry Lemonade 7
*louisiana strawberries,
lemon, basil, sparkling water*

BEER, CIDER, & SELTZER

Pacifico Lager 6
Gnarly Barley 'Skater Aid' Pilsner 7
Gnarly Barley 'Jucifer' IPA 7
Abita Amber Ale 7
Athletic Golden Ale *N/A* 6
Shacksbury 'Bad Boy' Cider 9

WINES BY THE GLASS

SPARKLING

Bisol 'Jeio' Brut *Prosecco ITA* 14/56
Berlucchi Extra Brut *Franciacorta ITA* 17/68

WHITE

Sauvignon, Fantinel 'Juri' *Friuli, ITA* 18/72
Chardonnay, RoutStock *Sonoma Coast, USA* 19/76

ROSÉ & ORANGE

Orange Fuso 'Cala' *Sicily, ITA* 17/68
Rosé Chateau Henri Bonnaud *Provence, FRA* 18/72

RED

Domaine de la Madone *Gamay Beaujolais, France* 15/60
Argentiera 'Poggio Ginepri' *Red Blend Bolgheri, ITA*
19/76



SNACKS

Oysters on a Half Shell **24**
half dozen, horseradish, mignonette

Classic Shrimp Cocktail **18**
cocktail sauce, crab-boil saltines

Zucchini Fritti **15**
green caesar dip

Truffle Fries **14**
aïoli, parmesan

Bluefin Tuna Crudo **20**
pickled beet puree, citrus supremes, basil agrumato

Burrata **22**
spring vegetable frittedda, grilled sourdough

SALADS

Arugula, Curly Cress & Parmesan **15**
black truffle vinaigrette

Italian Chopped Salad **16**
*little gems, tomato, cucumber, castelvetro olives,
gribiche, toasted pepitas*

Sammie's Caesar Salad **17**
white anchovies, pecorino, chili breadcrumbs

ADD ONS:

Pan-Roasted Chicken **+9**

Chilled Gulf Shrimp **+11**

SANDWICHES

*served with french fries
or truffle fries **+5***

Semolina Fried Redfish Sandwich **21**
bibb lettuce, tomato, fermented chili tartar sauce

Hotel Club **21**
*smoked turkey, prosciutto, bacon, provolone,
lettuce, tomato, aïoli*

Pan-Roasted Wagyu Burger **24**
fontina, provolone, calabrian aïoli, basil, banana peppers

DESSERTS

Gelato & Sorbetto **8**

Cannoli **6**
choice of pitachio or chocolate chip