ROUX BISTRO LUNCH

Served Monday ~ Friday 11:00 AM ~ 3:00 PM

RAW BAR

	1/2 dozen	dozen
Gulf Coast Oysters	$7	$13
Alpine Bay (Canada)	$9	$17
Sweet Jesus (Maryland)	$10	$19
Blue Point (Connecticut)	$12	$21
Wellfleet (East Coast)	$13	$25
Little Neck Clams	$7	$12

Ceviche

Cured in lime juice, pico de gallo, avocado, spicy salsa

Fish Daily Selection $8

Bay Scallops $10

Gulf Coast Shrimp $9

Fish, Scallops, Shrimp $11

Tartare

Ahi Tuna $14

Avocado, ginger, soy lime

Angus Tenderloin $18

Anchovies, capers, shallots, parsley, Dijon, raw egg

Carpaccio

Yellow Fin Tuna $13

Scallions, soy ginger, sesame ponzu, chili

Diver Scallop $17

Avocado cream fraiche, basil, cilantro, mint, scallion, lime, olive oil

Poke Bowl

Chili oil, sea salt, sesame seeds, avocado, onion, garlic, seaweed salad over sticky rice, assorted chips

Ahi Tuna $12

European Salmon $12

COLD STARTERS

Jumbo Shrimp Cocktail $9

Jumbo shrimp, cocktail sauce, lemon

Acapulco Cocktail $10

Shrimp - Oysters - Ceviche
Vuelve la Vida (combo of all)

Blue Crab Claws $12

Olive oil, citrus, garlic, herbs and spices, avocado, ginger, soy lime

Peel & Eat Shrimp 1/2 Lb. $12

Cocktail sauce, horseradish, lemon

Octopus $9

Olive oil, citrus, garlic, herbs and spices

Jumbo Lump Crab $13

Tomatoes, avocado, bacon, chipotle sauce

Lobster Tail (5oz) $18

Tarragon citrus mayo

WARM STARTERS

Crispy Calamari $9

Saffron aioli, Cajun remoulade

Grilled Oysters $13

Butter, garlic, herbs

Oysters Rockefeller $14

Butter, garlic, herbs

Sauteed Crab Claws $14

Butter, garlic, herbs

Roux Crab Cakes $12

Crawfish etouffée

Wine Steamed Mussels $9

Garlic, butter, tomatoes, fennel, basil

Grilled Calamari Steak $8

Extra virgin olive oil & herbs

Char Grilled Octopus $9

Extra virgin olive oil & herbs

SOUPS

	Cup	Bowl
Soup Of The Day *Daily chef's creation*	$4	$6
Manhattan Clam Chowder	$5	$8
Roux Seafood Gumbo *Our own style of this classic*	$5	$8
Basil Lobster Bisque	$6	$9

SALADS

Add: Chicken $5 | Steak $9 | Salmon $8 | Smoked Salmon $9
Shrimp $8 | Jumbo Lump Crabmeat $9 | Lobster $14
Mixed Grill (Octopus, Shrimp, Calamari steak) $12

Roux Bistro House Salad $5

Mixed lettuce, shredded carrots, tomatoes, cucumber, our version of Louie dressing

Cobb Salad $8

Mixed chopped lettuce, avocado, bacon, chopped tomatoes, chives, Kalamata olives, hard boiled eggs, Roquefort cheese, wine vinaigrette

Arugula & Fennel $8

Fresh arugula, shaved fennel, parmesan, wine anchovy vinaigrette

Greek Salad $7

Mixed lettuce, tomatoes, cucumber, Kalamata olives, feta cheese, Greek vinaigrette

Traditional Caesar Salad $6

Romaine, herb croutons, shaved parmesan, white anchovy Caesar dressing

Heirloom Tomato & Feta $9

Sliced tomatoes, sliced red onions. holy basil, feta cheese, extra virgin olive oil, Himalayan pink salt

DESSERT

Bread Pudding $7

Whiskey Sauce

Tiramisu $8

Espresso ricotta cream

Tres Leches $7

Three milk layered cake, cajeta cream

N.Y. Cheesecake $6

Raspberry sauce

Crème Brulee $8

Vanilla bean, crystalized sugar, raspberries

Lemon Tart $7

Fresh fruit compote

Tuxedo Chocolate Cake $7

Chocolate glaze

Biscotti Assortment $5

TACOS - SANDWICHES - BURGERS - BASKETS

All served with Roux coleslaw & herbed fries or substitute for soup of the day or house salad

Tacos (3) $9

Lettuce, pico, chipotle and serrano sauce

Shrimp | Fish | Oysters | Chicken | Steak

Po-Boys $10

Lettuce, tomatoes, red onions, pickle & our special sauce

Shrimp | Catfish | Oysters | Chicken | Steak | Burger

Baskets $13

Fish (Cod) & Chips |
Fried Shrimp (8) | Fried Oysters (8)
Fried Combo - Catfish (1), Shrimp (2), Oysters (3)

All above fish & seafood prepared fried unless otherwise specified

Lobster Roll $19

Warm - with hot tarragon butter or
Cold - dressed with sauce & lettuce

Crispy Soft Shell Crab Sliders(2) $15

Lettuce & spicy aioli

Grilled Filet Medallion Sliders (2) $15

Caramelized onions, horseradish sauce

Angus Burger Sliders (2) $10

Lettuce, tomato, onion, mayo

Tuna & Salmon Sliders (2) $11

Lettuce, tomato, onion, chipotle sauce

FRESH HOUSE MADE PASTA

Fettuccine Alfredo $10

Parmesan cream sauce

Linguine Aglio & Olio $9

Extra virgin olive oil & garlic

Spaghetti Carbonara $12

Bacon, peas, parsley, cream sauce

Lobster Ravioli Aurora $15

Lobster, shallots, parsley, basil, tomato cream sauce

Fettuccine Fra Diablo $16

Shrimp, mussels & crab claws, chili flakes, basil, tomato cream sauce

Linguine & Clams $14

Butter, garlic, parsley, chili flakes, white wine

Fettuccine Oyster Stew $13

Shallots, celery, parsley, ouzo cream sauce

FROM THE SEA

Wild Cod Plaki (Creole) $12

Basmati rice pilaf

Rainbow Trout Sauté $13

Basmati rice primavera, Creole sauce

Lemon Sole Sauté $14

Wilted spinach dill lemon rice, bell peppers, basil beurre blanc

Scottish Salmon Chargrilled $15

Broccolini & asparagus, Creole mustard tarragon sauce

Red Fish Blackened $16

Cilantro rice, tropical relish

Branzino Chargrilled $17

Haricot vert, red onions, caper marjoram, tomatoes, olive oil

Red Snapper Grilled $19

Mixed grilled vegetable, beurre blanc

Diver Scallops Pan Seared $19

Basmati rice pilaf, roasted red bell pepper sauce

Cioppino $19

Clams, mussels, shrimp, scallops, tomato sauce

Crawfish Etouffee $12

Roux etouffee, rice pilaf

Shrimp Scampi Feta $14

Rice pilaf, tomato, feta cheese

Shrimp Scampi $13

Fettuccine, saffron, butter garlic & tomatoes

Char Grilled Shrimp $15

Linguine, butter, lemon, garlic

Chilean Seabass Seared $29

Spinach, onions, mushroom, basil, white wine butter

Grilled Lobster Tail $35

Drawn tarragon butter, fennel mashed potatoes

Lobster Thermidor $39

Baked lobster, creamy white wine sauce, parmesan cheese

FROM THE LAND

Grilled Chicken Oreganato $12

Mixed grilled vegetable

Chicken Romano $13

Linguine Alfredo

Angus Tenderloin $25

Fennel mashed potatoes, cabernet demi glaze

Filet Au Poivre $27

Pepper crusted, brandy cream sauce, wilted spinach, blue cheese

Char Grilled New York Steak $27

Haricot vert, red onions, rosemary Chianti

Blackened Rib Eye Steak $29

Blackened, smashed red potatoes, au jus

Rack Of Lamb $24

Mixed grilled vegetable, mint demi glaze

Chateaubriand (for two) $55

Mixed grilled vegetable, fried potatoes, roasted parmesan tomatoes

SURF & TURF

Chicken Romano & Crab Aurora $22

Linguine Alfredo

Angus Tenderloin Oscar $34

Topped with jumbo lump crabmeat, fennel mashed potatoes, cabernet demi glaze

Filet Mignon & Lobster Tail $42

Asparagus béarnaise, drawn butter

Char Grilled New York Steak & Grilled Shrimp $36

Haricot vert, red onions, rosemary Chianti

Chateaubriand & Seafood Grill (for two) $99

Mixed grilled vegetable, potatoes, roasted parmesan tomatoes

ON THE SIDE

Asparagus $5
Haricot Vert $4
Broccolini $4
Wilted Spinach Dill Rice $4
Grilled Vegetable $4
Sautéed Mushrooms $6
Saffron Basmati Rice $4
Fresh Linguine $5
Fresh Fettuccine $5
Fresh Spaghetti $5
French Fries $4
Fennel Mashed Potatoes $4
Smashed Red Potatoes $4

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