

KISS

VIBE DINING

STARTERS

GLAZED CRISPY PORK BELLY ... 16

Shishito Peppers & Honey Tabasco Glaze

BOUDIN EGG ROLLS ... 16

Crispy Pork & Dirty Rice Egg Rolls with Sweet Chili Sauce

SHRIMP CEVICHE ... 18

Spiced Baby Shrimp, Cucumber & Avocado Pico, Sweet Chili Sauce, Corn Tortilla Chips

JUMBO LUMP CRAB BEIGNETS ... 19

Beer Battered with Chipotle Aioli & Shaved Radish

PORK & VEGETABLE DUMPLINGS ... 15

Crispy Wontons with Ponzu Sauce & Chili Oil

CAJUN FRIED CAULIFLOWER ... 13

Beer Battered Spicy Cauliflower, Chili Cheddar Fondue

CRAB REMOULADE FRIED TOMATOES ... 20

Corn Crusted Pickled Green Tomatoes, Chilled Crab Remoulade, Okra Chow-Chow

SMOKED CHICKEN LEGS ... 15

BBQ Spice, Citrus Habanero Glaze, Jalapeno Ranch

SPINACH ARTICHOKE DIP ... 12

Creamed Spinach, Roasted Peppers, Artichoke Hearts with Herb Breadcrumbs & Garlic Toasted Baguette

SOUPS & SALADS

CHICKEN & ANDOUILLE GUMBO ... 11

Stewed Okra & Peppers, Steamed Rice, Dark Roux, Green Onions

SHRIMP & TRUFFLE CAESAR ... 21

Lemon Pepper Shrimp, Crisp Romaine, Parmesan Crackers & Black Truffle Caesar Dressing

THE WEDGE ... 14

Baby Iceberg Lettuce, Blue Cheese, Tomatoes, Bacon, Remoulade Dressing, Green Onions

Crispy Chicken .. 6 Fried Oysters .. 8 Battered Shrimp .. 9

BACON & OYSTER SOUP ... 12

Potato & Leek Cream, Smoked Bacon, Crispy Oysters

BLACKENED CHICKEN COBB ... 19

Mixed Greens, Bacon, Avocado, Hard Egg, Cheddar Cheese, Tomato, Jalapeno Ranch Dressing

ENTREES

HENNESSEY BBQ BEEF SHORT RIB ... 45

Lemon Pepper Spiced, Cognac BBQ Sauce, Garlic Mash Potatoes, Grilled Broccolini

NASHVILLE CHICKEN SANDWICH ... 17

Chili and Pickle Brined Chicken Breast, Brioche Bun, Dill Pickles & Pomme Frites

FRESH CATCH & SHRIMP ETOUFFEE ... 38

Cajun Grilled Fish, Sautéed Baby Shrimp, Garlic Butter Steamed Rice, Dark Roux Etouffee Sauce, Green Onions

BRAISED PORK SHANK ... 26

24 Oz Bone-in Pork, Gruyere Grits, Roasted Baby Carrots & Parsnips, Braised Greens, Spiced Pork Reduction

GRILLED SALMON ... 28

Garlic Butter Steamed Rice, Glazed Brussels Sprouts & Spicy Romesco Sauce

CREOLE FRIED HALF CHICKEN ... 26

Roasted Garlic Braised Greens, Honey Butter Cornbread, Pickled Okra, Jalapeno Gravy

BRAISED OXTAIL PASTA ... 39

Braised Oxtail with Pappardelle Pasta, Red Wine Veal Glace, Confit Garlic, Chili Flake & Parmesan Cheese

ROASTED CAULIFLOWER ... 24 (V)

Mediterranean Spice, Smashed Parsnip, Fried Artichokes, Seared Mushroom Chimichurri

NOLA STUFFED CHICKEN ... 29

Spiced Chicken Breast, Cornbread & Sausage Stuffing, Garlic Mashed Potatoes, Grilled Broccolini, Jalapeno Crawfish Gravy

JERK SPICED LAMB CHOPS ... 46

Caribbean Rice Pilaf, Roasted Garlic Braised Greens, Citrus Habanero Sauce

CAJUN CHICKEN PASTA "YA-YA" ... 27

Blackened Chicken Breast, Andouille Sausage, Crawfish Tails, Spicy Parmesan Cream, House Fettuccine Noodles

KISS MY JAMBALAYA ... 31

Sautéed Baby Shrimp, Pulled Chicken, Andouille Sausage, Okra, Roasted Peppers, Jazzmen Rice

GRILLED STEAKS

Served with Garlic Butter Mashed Potatoes & Roasted Market Vegetables

***16 OZ CAB RIBEYE ... 59**

***8 OZ CAB FILET MIGNON ... 48**

***SURF N' TURF ... 49**

8 OZ PRIME BAVETTE & CRISPY SHRIMP

Garlic & Herb Marinated with Jalapeno Gravy

SIDES

POMMES FRITES ... 7

PARMESAN TRUFFLE FRITES ... 9

CHEDDAR MAC & CHEESE ...10

GARLIC MASHED POTATOES ... 8

SEASONAL VEGGIES ... 8

HONEY BUTTERED CORNBREAD ... 5

ROASTED GARLIC KALE ... 8

ADDITIONS

COGNAC PEPPERCORN SAUCE ... 3

HOT GARLIC & SHALLOT BUTTER ... 5

SAUTEED JUMBO SHRIMP(EACH) ... 4

CREOLE CRAWFISH TAILS (3oz) ... 12

BLACK TRUFFLE BUTTER ... 10

SAUTEED JUMBO LUMP CRAB (3oz) ... 18

FRIED WHOLE LOBSTER TAIL (7oz) ... 39

20% GRATUITY ADDED TO ALL CHECKS
NO SPLIT CHECKS / NO SUBSTITUTIONS
PARTIES OF 8 & MORE SUBJECT TO A TABLE MINIMUM

**Raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Use your own discretion when consuming raw or undercooked foods.*