

KREWE

EST. 1944

raw bar

steak tartare + oyster aioli* 12
saltines

oysters* 4 each
see board for options

snacks

shrimp toast 9
tom yum paste, sesame seeds, sour-dough

smoked tuna dip 10
crackers

hushpuppies 6
remoulade

louisiana crab cakes* 14
remoulade, cocktail

cajun butter burger 7
tasso ham, pickles

collard green chips 8 *GF
olives + almonds

small plates

bbq shrimp 16
roux, worchestershire, garlic, rosemary

louisiana red beans and rice 14 *GF
trinity, smoked turkey, andouille, ham

vegetarian 12

spicy ground shrimp + rice noodles 16 *GF
curry, scallion, chili, thai basil

shrimp po'boy 16
fried shrimp, remoulade, lettuce, tomato

louisiana roll 14 *GF
poached shrimp, dukes mayo, chives,
toasted yeast bun

soups & salads

Grandpa's seafood gumbo 12
shrimp, crab, chicken, sirloin,
andouille, broth

shrimp bisque 8 *GF

smoked beet + tofu 8 *GF
creole yogurt, toasted sunflower seeds,
arugula

creole salad 8
mixed greens, pickled mirliton, cornbread
croutons

large plates

grilled tuna* 24 *GF
mustard greens + olive relish

smothered catfish 18
onions, garlic, thyme, rosemary

grilled flat iron* / piri piri 26 *GF

shrimp jambalaya 20 *GF
trinity, tomato, shrimp, andouille, chicken, ham
vegetarian 16

smoked duck 19
scallion pancake, umami sweet corn pudding

for the table

22oz ribeye* 55

smoked & grilled half-chicken 26 *GF
alabama white bbq sauce

sides

fried brussel sprouts / chili vinegar 7 *VG *GF
white beans + ham 7 *GF **vegetarian 5**
smothered collard greens 7 *GF

[chef / owners](#) mateo mackbee & erin rae

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



cocktails

a great cocktail is a crescendo of color, aroma, texture & flavor.

whiskey buck 10

douglas & todd small batch bourbon whiskey, lime, ginger beer

apricot gin rickey 10

jin jiji indian gin, wachauer gold apricot liqueur, lime fizzy water

champagne cocktail # 2 12

bitters soaked sugar cube, destillare intense orange curacao, sparkling wine

pina colada 13

angostura blanco rum, tattersall black strap rum, coconut cream, grilled pineapple jus, lime, toasted coconut

krewe old fashioned 12

two james grass widow bourbon, demerara syrup, house bitters blend

vieux carre banan 13

du peyrat cognac & grass widow whiskey, banana-cardamom cordial, bitters

caipirinha 11

Cachaca, cucumber, mint, lime, fizz

gibson martini 13

aviation gin, bordiga vermouth bianco, gibson onion

punch 9

one of sour, two of sweet, three of strong, four of weak

wine

sparkling

spanish rose cava 8 / 28

scharffenberger brut 14

mendocino county

white

chateau grand jean 8 / 28

bourdeaux-semillon + sauvignon blanc 2018

kessler-zink 9 / 34

semi dry riesling 2018

rosé

altera 9 / 32

grenache (pays d'oc) 2019

red

cabaret frank 10 / 29

french cabernet franc

saint nicolas de bourgueil 10 / 34

cuvee domaine

beer

tap 16 oz.

milk & honey 8

heirloom

krewe brew 6

IPA

warpigs brewing 7

foggy geezer

bottles & cans

earth rider superior pale ale 5

micelob golden light 4

bud light 4

pbr tallboy 5

white claw 6

spirit free beverages

blueberry lavender lemonade 5

grapefruit rosemary business 5

fever tree ginger beer 5

fountain drinks 2.5

sweet tea, coke, diet coke, sprite, rootbeer