

DESIRE

OYSTER BAR

ROYAL SONESTA NEW ORLEANS

STARTERS

- LOUISIANA CRAB CAKES** ^{DF} 20
Charred Corn Relish
- SHRIMP RÉMOULADE** 17
Fried Green Tomatoes, Mixed Greens
- CRAWFISH FRIES** 16
Fried & Smothered with Cheddar Cheese, Étouffée Sauce
- FRIED OYSTERS HERBSAINT** 18
Garlic Toast, Herbsaint Aioli, Flash-Fried Spinach, Parmesan Cheese
- BOURBON SMOKED WINGS** 15
Tossed in our House Buffalo Sauce, Blue Cheese Dressing & Crumbles
- CAJUN FRIED ALLIGATOR** 18
Kickin' Pickles, Pepper Jelly Drizzle, Ranch Dipper

GUMBOS & SALADS

Add to Any Salad: Grilled Chicken 8 | Grilled Shrimp 9

- MIXED GREENS SALAD** ^{VG} HALF 8 | FULL 13
Heirloom Tomatoes, Cheddar Cheese, Sliced Red Onion, Croutons, Italian Dressing
- CLASSIC CAESAR SALAD** HALF 9 | FULL 14
Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons
- SPINACH SALAD** ^{VG} HALF 9 | FULL 14
Strawberries, Feta Cheese, Candied Pecans, Balsamic Glaze
- BIENVILLE WEDGE SALAD** 15
Iceberg Lettuce Wedge, Grilled Corn, Cherry Tomatoes, Bacon, Cajun Hard-Boiled Quail Eggs, Blue Cheese Dressing & Crumbles
- SEAFOOD GUMBO** ^{DF} CUP 9 | BOWL 12
Crawfish, Shrimp & Okra, White Rice
- CHICKEN & SAUSAGE GUMBO** ^{DF} CUP 8 | BOWL 11
Tender Chicken, Andouille Sausage, White Rice



There may be a risk associated with consuming raw shellfish, as is the case with raw or undercooked meats. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat all of these products fully cooked.

Oysters may contain bits of shell or pearls that could cause damage to teeth or dental work.

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

An 18% gratuity will be added for parties of 6 or more and distributed in its entirety to the staff.

OYSTER BAR

- OYSTERS ON THE HALF SHELL*** ^{DF} ^{GF} 1/2 DOZEN 14 | 1 DOZEN 22
Lemon, Cocktail Sauce, Horseradish, Crackers
- CHARGRILLED OYSTERS** ^{GF} 1/2 DOZEN 17 | 1 DOZEN 29
Garlic, Butter, Parmesan, Herbs
- ROCKIN' CHARGRILLED OYSTERS** ^{GF} 1/2 DOZEN 18 | 1 DOZEN 30
Our Elevation of the Rockefeller!
Chargrilled and Topped with Creamed Spinach & Herb Sauce
- PEEL & EAT BOILED SHRIMP** ^{DF} ^{GF} 19
One Pound Boiled in Cajun Spices.
Your Choice of Hot or Cold

PO'BOYS & SANDWICHES

All Po'Boys & Sandwiches Served with French Fries or Sweet Potato Fries. Po'Boys are "Dressed" with Tomato, Lettuce & Pickles.

- FRIED CATFISH PO'BOY** 18
- FRIED SHRIMP PO'BOY** 19
- FRIED OYSTER PO'BOY** 20
- FRIED CHICKEN PO'BOY** 20
- ROAST BEEF PO'BOY** 19
- THE COMPROMISE PO'BOY** 20
Half Fried Shrimp & Half Fried Oysters
- DESIRE CHEESEBURGER*** 19
Grilled 8 oz. Angus Beef Burger on a Brioche Bun with American Cheese, Lettuce, Tomato, Onion and Pickle

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ROYAL SONESTA NEW ORLEANS







PLATES & BOWLS

- FRIED OYSTER PLATE** 29
Southern Cornmeal Breading, Fries, Corn Fritters
- FRIED SHRIMP PLATE** 29
Southern Cornmeal Breading, Fries, Corn Fritters
- FRIED CATFISH PLATE** 25
Southern Cornmeal Breading, Fries, Corn Fritters
- THE BIG FRIED CATCH PLATE** 32
Southern Cornmeal-Breaded Shrimp, Catfish, Oysters, Fries, Corn Fritters
- PASTA - YOUR WAY**  25
Penne Pasta with Your Choice of Alfredo Cream Sauce or Pesto, Choose Grilled Chicken, Sautéed Shrimp or Crawfish
- SHRIMP & GRITS** 25
Stone-Ground Southern Grits, Tasso, Blackened Shrimp, Roasted Red Pepper Cream
- CAJUN RIBEYE*** 35
10 oz. Lightly Dusted with Cajun Spices, Cajun Butter, Skillet Potatoes



- FRESH FISH OF THE DAY**  22
Blackened, Sautéed or Grilled, Served with Grits & Collard Greens

EXTRAS

- FRIED GREEN TOMATOES**  6
- FRENCH FRIES**  6
- SWEET POTATO FRIES**  6
- CHEESY GRITS**  7
- RED BEANS** 7
Contains Pork
- SOUTHERN-STYLE POTATO SALAD**  6
- COLLARD GREENS**  6
Contains Pork



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NEW ORLEANS SPECIALTIES

- CREOLE JAMBALAYA** 18
Andouille Sausage, Chicken, Rice, Local Spices
- RED BEANS & RICE** 17
Served with Grilled Andouille Sausage
- DESIRE TRIO** 22
Gumbo, Jambalaya, Red Beans & Rice with Sausage
- FRIED CHICKEN & WAFFLE** 22
Chicken Breast, Cane Syrup
- CRAWFISH ÉTOUFFÉE** 26
Sautéed Tails Smothered in Cajun Sauce, White Rice

SWEET ENDINGS

- OLD-FASHIONED BREAD PUDDING** 10
Cinnamon Vanilla Custard, Whiskey Sauce
- VANILLA BEAN CRÈME BRÛLÉE** 10
Vanilla Custard, Whipped Cream, Fresh Berries
- STRAWBERRY SHORTCAKE BEIGNETS** 10
Three Beignets with Macerated Strawberries, Vanilla Whipped Cream, Strawberry Milk Crunch
- S'MORES TRIFLE** 11
Milk Chocolate Ganache, Salted Graham Cracker Streusel, House-Made Vanilla Fluff

BEVERAGES

- ICED TEA** 5
- PEPSI FOUNTAIN DRINK** 4
- COFFEE** 5.5
- HOT TEA** 5
- BOTTLED ABITA ROOT BEER** 6