




FOUNTAIN LOUNGE



Sandwiches


- Spicy Chicken Poboy \$16
cucumber | ice box pickled veggies | cilantro
- Oyster B.L.T. \$18
Crystal mayo | beef steak tomato | sourdough
- Fountain Lounge Burger \$18
8 oz. dry-aged beef | aged cheddar
red onion jam | bacon
- Beyond Burger  \$18
100% plant based veggie burger
LTO | avocado | cheddar
- Blackened Gulf Fish Sandwich \$21
potato bun | LTO | dill aioli


All sandwiches come with choice of fries or side green salad.



Quenchers

- Pomegranate Iced Tea \$6
- Local Abita Root Beer \$6
- Raspberry Mint Lemonade \$6

Vegetarian  Gluten-Free 

"Certain Crawlfish and Shrimp originate from a foreign country." 

Small Plates

- Little Gem & Pear Salad   \$7
Fourme d'Ambert blue | pecans | cane vinaigrette
- Classic Waldorf Salad   \$8
apples | walnuts | honey mayo
- Chicken Andouille Gumbo \$9
aromatic rice
- Crispy Brussels Sprouts   \$9
almonds | honey miso
- Pork Belly & Gulf Shrimp  \$11
basil | jalapeño | pepper salt
- Blue Crab Salad  \$9
ravigote dressing | endive | campari tomato

Choose Three

Two small plates and a dessert for \$22



Entrees

- French Market Salad   \$15
baby greens | grilled corn | crisp pork belly
white beans | cabbage | sugar cane vinaigrette
- Crispy Shrimp or Oyster Salad  \$22
little gem lettuce | avocado | tomato | sprouts
green goddess dressing
- Pan Roasted Gulf Fish  \$24
crispy Brussels sprouts | spiced cashews
pickled vegetables | honey miso glaze
- Chicken Paillard  \$20
roasted marble potatoes | arugula
heirloom tomatoes | blue cheese



Desserts

- Red Velvet Cake  \$7
cream cheese | chocolate
- Pecan Tart  \$9
ala mode
- Chocolate Flourless   \$8
candied peanuts | milk chocolate mousse

A gratuity of 20% is added to parties of 6 or more.

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