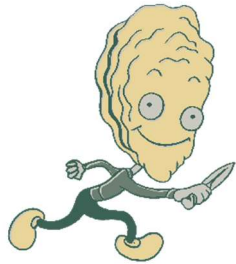


Brochu's

FAMILY TRADITION



OYSTERS

½ dozen \$22

- *raw - baja mignonette
 - yuzu green peppercorn sauce
 - shiitake nori dry rub
 - classic with cocktail sauce and lemon
- steamed - charred bread under scallion butter
- grilled - bama white, french curry, chipotle
- roasted - caper, parsley, benne crunch
- casino - bacon, green pepper
- jerk - caribbean spiced jam
- tomatillo mole - chilis, bacon

SNACKS

- wings - buttered hot sauce \$15
- crispy potatoes - tofu mayo, bonito, spices \$12
- cheddar rillette - giardiniera, puffy bread \$14
- chilled crab dip - club crackers, green chilies \$16
- shrimp bravas - marinated olives, pimento chips \$16
- peel n' eat shrimp - grilled lettuce butter, herbs \$18
- shrimp skewers - glazed, grilled, orange \$15
- chicken liver toast - caramelized onion mayo, spiced pecan, pepper mustard \$15

THE WHOLE CHICKEN DINNER

fried thighs, charred breast, chicken salad, gravy, chamomile spice, sunchoke hot sauce, biscuits, pickles

\$59

CHICKEN

- half bird - fried, charred, chicken salad, pickle, sauces \$31
- dirty rice - grilled bits, egg yolk, trinity \$19

DESSERTS

- banana pudding - banana custard, bourbon bananas \$11
- milk chocolate praline - almonds, choux \$11
- strawberry buttermilk pie - strawberry whip \$10

SALADS

- cabbage & apple - spiced walnut, celery, waldorf-style \$14
- *wedges - soft egg, bacon, blue, creole ranch, tomato \$15
- iceberg - olive, parm, caesar-ish dressing \$14

FISH

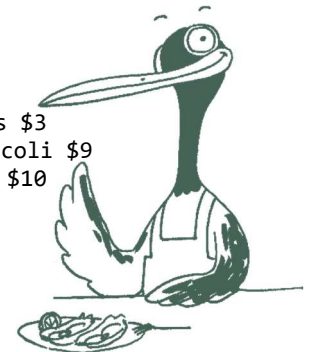
- *raw mkt fish - pineapple, lemon, olive oil \$16
- mahi mahi - clam butter, chiles, caper \$28
- swordfish - "southern sofrito", chilled corn pepper relish \$30

SANDWICHES

- chicken sandwich - the world famous one \$15
- *patio patty cheeseburger - lettuce, melted onions, pickles, family sauce \$15
- green tomato sando - pickle pepper cream, swiss \$14

SIDES

- brochu's dill pickles \$3
- everything buttered broccoli \$9
- cucumber onion salad \$10
- pork & peas \$11
- BFT biscuits \$8

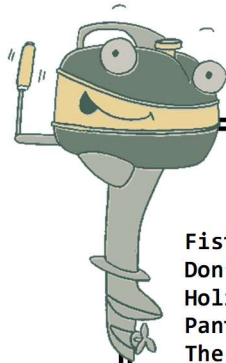


CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WILD BEASTS & FRIENDLY FOLKS
SERVING FRIENDLY FOLKS & WILD BEASTS

Brochu's

FAMILY TRADITION



BOAT DRINKS

Fist Full of Dollars - tennessee whiskey, amaro, bitters, demerara \$14
Don't Fish For Fish - bourbon, montenegro, ginger, lemon \$14
Holiday Inn Pool Bar - raspberry vodka, hibiscus, citrus cordial \$14
Pantalones en Fuego - mezcal, tequila, grenadine, hellfire tincture \$14
The Sun Never Sets - gin, pineapple, lime, turmeric \$14
Bikini Bobsled - rum, pineapple, lime, alpine herbs, island spices \$14
El Diablo (Frozen) - tequila, lime, ginger, cassis \$14
Espresso Martini (Frozen) - vodka, cold brew, espresso liqueur \$14
A Nod to Aunt Suzy - ginger, lime, pomegranate \$8 (mocktail)
Hibiscus Kisses - hibiscus, lemon, blackberry \$8 (mocktail)

BEER

Miller High Life \$4
Coors Lite \$5
Modelo Especial \$4
Classic City Lager \$5
Scofflaw Basement IPA \$6
Creature Comforts Spring \$6

COFFEE, TEA & SODA

Cup of coffee \$3.50
Sweet/unsweet tea \$3.50
Soda \$3.50

JUST A SPLASH

PM Spirits "Still Strength" Blanco \$9/17
Comisario Añejo Tequila \$11/22
Fortaleza Añejo Tequila \$13/26
Tequila Ocho "Puntas" \$14/28
Don Julio Reposado Rosado \$16/32
Takamine 8 Year Japanese Whiskey \$13/26
Penelope 15 Year American Whiskey \$13/26
James E. Pepper Barrel Proof Bourbon \$9/18
Widow Jane 10 Year Bourbon \$11/22
Booker's "Storyteller" Bourbon \$15/30
Penelope "Rio" Bourbon \$15/30
Hillrock Estates Solera Bourbon \$16/32

AFTER DINNER

Lustau Pedro Ximénez Sherry \$12
Quinta da Devesa 10 yr Tawny Port \$14
Rare Wine Co. "Savannah" Verdelho Madeira \$14

SPARKLING

Le Coeur de la Reine Crémant - Loire Valley, France \$14/52
Flama Roja Cava Rosé - Catalonia, Spain \$14/52
Laurent-Perrier - Champagne, France ½ bottle \$42
Casal de Ventozela "Pseudónimo" Pét-Nat - Vinho Verde, Portugal \$45
Thierry Tissot Bugey Extra Dry Rosé - Savoy, France \$72
Pierre Moncuit Blanc de Blanc - Champagne, France \$110

ROSE

Las Lilas Vinhao/Boracal - Vinho Verde, Portugal \$12/45
Stoller Pinot Noir Rosé - Willamette, Oregon \$12/46

WHITE

Novellum Chardonnay - Languedoc, France \$12/46
Domaine Buisse Sauvignon Blanc - Touraine, France \$13/48
Aizpurua Txakolina- Basque, Spain \$14/52
Domaine de la Pépière Muscadet - Loire Valley, France \$14/55
Novacella Pinot Grigio - Trentino, Italy \$15/57
Caruso & Minini Catarratto "Bio" - Sicily, Italy \$16/61
Terras Gauda "O Rosal" Albariño Blend - Rias Baixas, Spain \$70
Fond Cyprès "Super Glou" Grenache Blanc - Roussillon, France \$79

RED

La Vielle Forge Cabernet Blend - Bordeaux, France \$14/55
Villacreces 'Pruno' Tempranillo - Ribera del Duero, Spain \$15/56
Neyers Zinfandel - Sierra Foothills, CA \$16/61
Dupre "Morgan" Gamay - Beaujolais, France \$16/61
Oeno Pinot Noir - Russian River Valley, CA, \$17/65
Cuisine en Famille Grenache - Roussillon, France \$57
Catena "Paraje Altamira" Malbec - Mendoza, Argentina \$75