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DAILY BRUNCH

(served until 2 pm)

ALL-AMERICAN BEIGNET-WICH	12.25
<i>eggs, sharp cheddar, hickory-smoked bacon, grilled tomato</i>	
NOLA-STYLE GRITS BOWL	15.95
<i>grits, bacon, cheddar, poached egg and biscuit</i>	
THE MEAT OR VEGGIE SCRAMBLER	16.95
<i>chef's selection</i>	
"BRISCUIT" BENEDICT	17.95
<i>slow-smoked hill country brisket, caramelized onion, tabasco hollandaise</i>	
CRAWFISH + EGG BEIGNETS	16.95
<i>a legacy kitchen original</i>	
BREAKFAST BURGER	17.95
<i>avocado, sharp cheddar, grilled tomato, fried egg</i>	
BANANAS FOSTER WAFFLE	14.95
<i>whipped cream and honey butter</i>	
BEIGNET & SAWMILL GRAVY	11.95
<i>savory beignet smothered with country gravy, add egg + 1.95</i>	
AMERICAN HEARTLAND	15.95
<i>The Classic, two eggs with brabant potatoes, choice of Apple wood-smoked bacon, link sausage, or Canadian bacon, with also choice of toast or biscuit</i>	

ALL DAY every day BEIGNETS

TRADITIONAL BEIGNETS	3.95
<i>three count</i>	
BEIGNET BITES	4.95
<i>powdered or cinnamon sugar</i>	

COFFEE DRINKS

CAFÉ AU LAIT	4
HOUSE COFFEE	3
DECAF	3
ESPRESSO	4
CAPPUCCINO	4
TRADITIONAL NOLA ICED COFFEE	4

TackleBox

—LEGACY KITCHEN'S—
SOCIAL • SOUTHERN • SEAFOOD
OYSTER & BAR

EYE-OPENERS

TACKLEBOX BLOODY MARY	11.95
<i>louisiana specialty blend of tomato and spices with vodka, spicy green bean</i>	
MIMOSA	11.95
<i>brut cuvée sparkling, fresh oj</i>	
SCREWDRIVER	11.95
<i>classic morning beverage of fresh oj and vodka</i>	

HOME OF THE
**3 DOLLAR
LUNCH BEER**
\$3

BEVERAGES

SODA	3	HOT TEA	3
TEA	3	ARNOLD PALMER	4
MILK	4	AMC HEALTHY JUICE	8
JUICE	4	GARDEN GREEN JUICE	8

DESSERTS

BOURBON CHOCOLATE CHESS PIE	9.95
SKILLET COBBLER <i>(seasonal)</i>	8.50
OLD-FASHIONED CARROT CAKE	9.95

just south of obnoxious

HAPPY HOUR

monday through friday from 3-6 pm

DRAFT BEER	5
<i>house tap</i>	
HOUSE WINE	5
<i>red or white</i>	
CLASSIC HIGHBALLS	6
<i>house spirit and mixer</i>	
<i>crafted batch</i> COCKTAILS	
THE SOUTHERN YELLOW HAMMER	\$8
<i>light rum, amaretto, pineapple juice</i>	
THE BOURBON SMASH	8
<i>kentucky bourbon, long island iced tea, sour mix</i>	
BLOODY MARY OYSTER SHOOTER*	5

SOCIALS

CHARGRILLED GULF SHRIMP	13.50
<i>fresh seasoned shrimp grilled with garlic butter yum</i>	
"Oh So" SOUTHERN FRIES	10.95
<i>bacon, cheddar, white sawmill gravy</i>	
LOADED PIMENTO CHEESE	10.95
<i>bacon & onion jam</i>	
SMOKED SALMON DIP	14.25
<i>house crackers</i>	
ALLIGATOR POPPERS	15.95
<i>with sweet pepper jelly glaze</i>	
CRAB CAKE SLIDERS	18.95
<i>housemade patties, dressed atop sweet rolls</i>	
CRAWFISH BEIGNET BITES	13.95
FAMOUS LOUISIANA MEAT PIES	11.95

THE GRAND TOWER* 59.95

(serves 4)

12 raw oysters, 6 charbroiled oysters, 6 shrimp cocktail,
smoked salmon dip, crawfish remoulade

OYSTERS
TOWER

ICE-COLD RAW OYSTERS* (12) MP
shucked to order

CHARBROILED OYSTERS (8) MP
garlic and parmesan herb butter

TACKLEBOX CHILLED SAMPLER 23.95
crawfish remoulade, smoked salmon dip,
boiled shrimp

SIMPLE FRIED OYSTERS MP
garlic and herb aioli

CRAFTED OYSTERS

freshly shucked + flash-fried
generously topped (8)

MP

VOODOO
voodoo sauce, blue cheese, crumbled
bacon

GRIS GRIS
creamed spinach, tabasco hollandaise

WHO DAT
smoked white beans, creole mustard

SOUP & SALADS

CRAB + CORN BISQUE 10.95
house specialty

LOADED SEAFOOD GUMBO POT 13.25
medley of fresh gulf seafood simmered in light roux

CRAWFISH REMOULADE CAESAR 15.95
toasted buttery french bread croutons

THE SHRIMP LOUIE WEDGE SALAD 18.25
tomato, avocado, creamy dressing

SOUTHERN-FRIED CHICKEN SALAD 16.95
hot-honey glaze, blue cheese,
smoky bacon ranch

SIDES

SOUTHERN BRAISED CABBAGE 7.50
RED BEANS 6.95

TODAY'S FEATURED VEG 7.95
CRAWFISH SPOONBREAD 13.95

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

Notify us of any food allergies or dietary restrictions.

H I G H T I D E

SOUTHERN COMFORT PLATES

NOLA CLASSIC TRIO 17.95
sampling of gumbo, jambalaya, red beans & louisiana popcorn rice
with toasted french bread

FRIED SHRIMP PO'BOY 18.50
fresh gulf shrimp, seasoned and fried golden, new orleans "dressed", fries

OLD SOUTH CHEESEBURGER 15.95
pimento cheese, bacon-onion jam, fries

ELVIS - THE KING BURGER 16.50
applewood-smoked bacon, peanut butter, cheddar cheese
& brûléed banana, fries

PECAN WOOD-SMOKED CHICKEN WINGS PLATTER 19.95
butler county white BBQ, fries

SOUTH GEORGIA CHICKEN SANDWICH 17.95
hot before spicy was cool, vidalia onion slaw, fries

RIBEYE STEAK 38.95
peppercorn kentucky bourbon sauce

PAN-ROASTED SALMON 26.95
brussels sprouts

PERFECTLY GRILLED GULF FISH 28.95
cajun crawfish cream and featured veg

FRIED CATFISH PECAN 20.95
brown butter, louisiana popcorn rice

LOWER-THAN-LOW COUNTRY SHRIMP + GRITS 23.95
new orleans version of a coastal classic

FRIED CHICKEN + WAFFLE 17.95
bacon-studded, pepper jelly maple syrup

LEGACY KITCHEN CLASSICS

THE FRIED TACKLEBOX PLATTER 34.95
thin catfish, oysters, shrimp, alligator poppers,
crawfish hushpuppies, fries

SOUTHERN FRIED CHICKEN 21.95
braised cabbage, crawfish spoonbread

REDFISH ST. CHARLES 28.95
garlic and herb butter asparagus, mushrooms and
crawfish cornbread

SHRIMP SCAMPI 19.95
angel hair pasta, fresh garlic and herbs, parmesan

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