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## DAILY BRUNCH

(served till 2 pm)

<b>ALL AMERICAN BEIGNET-WICH</b>	<b>\$11.50</b>
<i>eggs, sharp cheddar, hickory bacon, grilled tomato</i>	
<b>NOLA-STYLE GRITS BOWL</b>	<b>\$13.95</b>
<i>bacon and biscuit</i>	
<b>THE MEAT OR VEGGIE SCRAMBLER</b>	<b>\$14.95</b>
<i>chef's selection</i>	
<b>"BRISCUIT" BENEDICT</b>	<b>\$16.95</b>
<i>slow-smoked hill-country brisket, caramelized onion, tabasco hollandaise</i>	
<b>CRAWFISH + EGG BEIGNETS</b>	<b>\$15.95</b>
<i>a legacy kitchen original</i>	
<b>BREAKFAST BURGER</b>	<b>\$15.95</b>
<i>avocado, sharp cheddar, grilled tomato, fried egg</i>	
<b>BANANAS FOSTER WAFFLE</b>	<b>\$14.95</b>
<i>whipped cream and honey butter</i>	
<b>BEIGNET &amp; SAWMILL GRAVY</b>	<b>\$9.95</b>
<i>savory beignet smothered with country gravy *add egg + 1.95</i>	
<b>BONVOY BREAKFAST</b>	<b>\$13.50</b>
<i>choice of southern grits, steel cut oatmeal, cold cereal or housemade granola with fresh berries or bananas, skim milk and choice of toast, bagel, or daily muffin also served with coffee</i>	

## ALL DAY *every day* BEIGNETS

<b>TRADITIONAL BEIGNETS</b>	<b>\$3.75</b>
<i>3 count</i>	
<b>BEIGNET BITES</b>	<b>\$4.50</b>
<i>powdered or cinnamon sugar</i>	

## COFFEE DRINKS

<b>CAFÉ AU LAIT</b>	<b>\$4</b>
<b>HOUSE COFFEE</b>	<b>\$3</b>
<b>DECAF</b>	<b>\$3</b>
<b>ESPRESSO</b>	<b>\$4</b>
<b>CAPPUCCINO</b>	<b>\$4</b>
<b>TRADITIONAL NOLA ICED COFFEE</b>	<b>\$4</b>

# TackleBox

—LEGACY KITCHEN'S—  
SOCIAL • SOUTHERN • SEAFOOD

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OYSTER BAR

## EYE OPENERS

<b>TACKLEBOX BLOODY MARY</b>	<b>\$11.95</b>
<i>vodka, spicy green beer</i>	
<b>MIMOSA</b>	<b>\$11.95</b>
<i>brut cuvée sparkling, oj</i>	
<b>SCREWDRIVER</b>	<b>\$11.95</b>
<i>vodka, oj</i>	

## HOME OF THE 3 DOLLAR LUNCH BEER

**\$3**

## BEVERAGES

<b>SODA</b>	<b>\$3</b>	<b>HOT TEA</b>	<b>\$3</b>
<b>TEA</b>	<b>\$3</b>	<b>ARNOLD PALMER</b>	<b>\$4</b>
<b>MILK</b>	<b>\$3</b>	<b>AMC HEALTHY JUICE</b>	<b>\$6</b>
<b>JUICE</b>	<b>\$3</b>	<b>GARDEN GREEN JUICE</b>	<b>\$6</b>

## DESSERTS

<b>BOURBON CHOCOLATE CHESS PIE</b>	<b>\$8.95</b>
<b>SKILLET COBBLER</b> <i>(seasonal)</i>	<b>\$7.50</b>
<b>OLD-FASHIONED CARROT CAKE</b>	<b>\$8.95</b>

*just south of obnoxious*

## HAPPY HOUR

daily from 3-6 pm

### BAYOU BITES

*raw oysters, dusted wings (\$1.50 each)  
charbroiled oysters (\$1.75 each) orders of (8)*

<b>DRAFT BEER</b>	<b>\$3</b>
<i>house tap</i>	
<b>HOUSE WINE</b>	<b>\$3</b>
<i>red or white</i>	

### *crafted batch* COCKTAILS

<b>THE SOUTHERN YELLOW HAMMER</b>	<b>\$6</b>
<i>light rum, amaretto, pineapple juice</i>	
<b>THE BOURBON SMASH</b>	<b>\$6</b>
<i>kentucky bourbon, long island iced tea, sour mix</i>	

<b>BLOODY MARY OYSTER SHOOTERS</b>	<b>\$3</b>
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## SOCIALS

<b>"Oh So" SOUTHERN FRIES</b>	<b>\$8.95</b>
<i>bacon, cheddar, white sawmill gravy</i>	
<b>LOADED PIMENTO CHEESE</b>	<b>\$9.50</b>
<i>bacon &amp; onion jam</i>	
<b>SMOKED SALMON DIP</b>	<b>\$11.95</b>
<i>house crackers</i>	
<b>ALLIGATOR POPPERS</b>	<b>\$12.95</b>
<i>with pepperjelly glaze</i>	
<b>JUMBO SHRIMP COCKTAIL</b>	<b>\$15.95</b>
<i>spicy cocktail sauce</i>	
<b>CRAWFISH BEIGNET BITES</b>	<b>\$10.95</b>

# THE GRAND TOWER \$49.50

(serves 4)

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

OYSTERS  
TASTY  
RECIPE

**\*ICE COLD RAW OYSTERS (12) \$16**  
shucked to order

**CHARBROILED OYSTERS (8) \$18.50**  
garlic parmesan herb butter

**TACKLEBOX CHILLED SAMPLER \$17.95**  
crawfish remoulade, smoked salmon dip, boiled shrimp

**SIMPLE FRIED OYSTERS \$14.95**  
garlic herb aioli

## CRAFTED OYSTERS

freshly shucked + flash fried generously topped (8)

**\$20.95**

**VOO DOO**  
voodoo sauce, blue cheese, crumbled bacon

**GRIS GRIS**  
creamed spinach, tabasco hollandaise

**WHO DAT**  
smoked white beans, creole mustard

## SOUP & SALADS

**CRAB + CORN BISQUE \$9.95**      **THE SHRIMP LOUIE WEDGE SALAD \$16.50**  
house specialty      tomato, avocado, creamy dressing

**LOADED SEAFOOD GUMBO POT \$11.95**      **SOUTHERN-FRIED CHICKEN SALAD \$16.95**  
fried okra      hot-honey glaze, blue cheese, smoky bacon ranch

**CRAWFISH REMOULADE CAESAR \$12.95**

## SIDES

**SOUTHERN BRAISED CABBAGE \$6.50**      **TODAY'S FEATURED VEG \$6.50**  
**RED BEANS \$5.95**      **CRAWFISH SPOONBREAD \$10.75**

\* 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 \$15.95**  
sampling of gumbo, jambalaya, red beans & louisiana popcorn rice with toasted french bread

**FRIED SHRIMP or OYSTER POBOY \$17.95**  
new orleans "dressed", fries

**OLD SOUTH CHEESEBURGER \$14.50**  
pimento cheese, bacon-onion jam, fries

**ELVIS - THE KING BURGER \$15.95**  
applewood smoked bacon, peanut butter, cheddar cheese & brûlée bananas, fries

**PECAN SMOKED CHICKEN WINGS PLATTER \$17.95**  
fries

**SOUTH GEORGIA CHICKEN SANDWICH \$15.50**  
vidalia onion slaw, fries

**RIBEYE STEAK \$37.95**  
kentucky bourbon peppercorn sauce

**PAN ROASTED SALMON \$22.95**  
brussel sprouts

**PERFECTLY GRILLED FISH \$26.95**  
cajun crawfish cream and featured veg

**THIN 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 + WAFFLES \$17.95**  
bacon studded, pepperjelly maple syrup

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## LEGACY KITCHEN CLASSICS

**THE FRIED TACKLEBOX PLATTER \$32.95**      **REDFISH ST. CHARLES \$28.95**  
thin catfish, oysters, shrimp, alligator poppers, crawfish hushpuppies, fries      garlic herb butter asparagus, mushrooms & crawfish cornbread

**SOUTHERN FRIED CHICKEN \$21.95**      **SHRIMP SCAMPI \$18.95**  
braised cabbage, crawfish spoonbread      angel hair pasta, fresh garlic and herbs, parmesan