

GRAFTON OYSTER BAR
COMFORT FOOD FESTIVAL
FEBRUARY 16 & 17, 2019

- She Crab Soup***.....\$6.99
A rich and creamy Carolina style soup loaded with sweet blue crab.
- Shepherd's Pie***.....\$12.99
Traditional meat casserole with onions, peas, celery and corn in a rich gravy topped with garlic mashed potatoes and cheddar cheese.
- Crawfish Pot Pie***.....\$16.99
A rich cream based sauce with our holy trinity of vegetables, baby red potatoes, fresh sautéed crawfish and Cajun seasonings. Finished with a light garlic cheddar biscuit crust.
- Cajun Seafood and Andouille Lasagna***.....\$17.99
The ultimate five layer lasagna with crawfish tail meat, shrimp, andouille sausage, fresh mushrooms, spinach, ricotta, our spicy red sauce and a four cheese blend. Served with a side salad.
- Crawfish Mac n' Cheese***.....\$16.99
Our velvety three cheese macaroni and cheese with rotel tomatoes, apple wood smoked bacon, and sautéed crawfish tails.
- Fried Chicken Sandwich***.....\$11.99
A lightly battered fried chicken breast, applewood smoke bacon, mozzarella cheese, arugula, tomato, avocado, garlic aioli, and finished with a fried egg. Served with your choice of side.
- Tempura Scallop Tacos***\$15.99
*Fresh bay scallops tempura battered and fried.
Topped with white cheese, pico de gallo, and drizzled with voodoo sauce.
Served with red beans and rice.*
- Scallop Carbonara***.....\$22.99
A rich creamy pasta with apple wood smoked bacon, wild mushrooms, peas and fresh bay scallops tossed with cavatelli noodles and finished with grilled garlic bread.
- Cajun Meat Loaf***.....\$14.99
Southern style bacon wrapped meat loaf made with ground beef, Andouille sausage, and creole vegetables. Served with mashed potatoes and sweet creamed corn.
- Blackened Chilean Sea Bass***.....\$26.99
*Fresh Chilean sea bass lightly blackened and topped with browned butter crab and a rich garlic cream sauce.
Served over bacon & white cheddar mashed potatoes with grilled asparagus.*
- Southern Fried Chicken***.....\$14.99
Half a fresh chicken hand breaded and fried. Served with mashed potatoes and andouille gravy and fresh butter roasted green beans.