

RAW & COLD STARTERS

GULF COAST OYSTERS* 10 hdz – 18 dz

BLUE POINT OYSTERS* 15 hdz – 27 dz
CEVICHE* 9

Cured in lime juice, tomato, cilantro, avocado, hot sauce

AHI TUNA TARTAR 15

Avocado, ginger, soy, lime

SHRIMP ON ICE 12 hdz – 22 dz

Cocktail sauce, horseradish, lemon

JUMBO LUMP CRAB* 18

Arugula, tomato, avocado, Louie sauce

SOUP

SOUP OF THE DAY - 6 CUP - 8 BOWL

ROUX SEAFOOD GUMBO - 6 CUP - 8 BOWL

WARM STARTERS

CRISPY CALAMARI 14

Cherry peppers, marinara sauce

CALAMARI STEAK CHARGRILLED *Olive Oil & Herbs 11*

OCTOPUS CHARGRILLED *Olive Oil & Herbs 14*

GRILLED OYSTERS* 14

SAUTÉED CRAB CLAWS 16

ROUX CRAB CAKES 15

Pan sautéed, jumbo lump crabmeat, etouffée sauce

WINE STEAMED MUSSELS 14

Shallots, oil, tomatoes, garlic, basil, crostini

EGGPLANT PROVOLONE 12

Fried eggplant, provolone cheese, tomato sauce, balsamic glaze

GREEK BRUSCHETTA 9

Tomatoes, basil, garlic, feta, olives, balsamic glaze on crostini

SALADS

HORIATIKI (PEASANT) GREEK FOR ONE 9 FOR TWO 16

Tomatoes, cucumber, red onions, scallions, Dodoni Feta cheese, Greek mountain oregano, Kalamata olives & olive oil

ROUX BISTRO HOUSE SALAD 7

Mixed greens, carrots, tomatoes, cucumber,

Roux's Louie dressing

ARUGULA & FENNEL 9

Fresh arugula, shaved fennel, parmesan, olive oil balsamic

GREEK SALAD 8

Mixed greens, tomatoes, cucumber, scallions, Kalamata olives,

Dodoni Feta cheese, olive oil vinaigrette

TRADITIONAL CAESAR SALAD 8

Romaine, herb croutons, shaved parmesan, white anchovy Caesar dressing

ADD: CHICKEN 9 | SCOTTISH SALMON* 12 | GRILLED SHRIMP 10 | JUMBO LUMP CRABMEAT* 14 | 4oz LOBSTER TAIL* 16

FRESH PASTA SPECIALTIES

LINGUINE AGLIO OLIO 13

Olive oil and garlic

LINGUINE MARINARA 13

LINGUINE CARBONARA 16

Cream sauce, parmesan, peas, pancetta, egg

LINGUINE & CLAMS 22

Littleneck clams, white wine, shallots, chili flakes, garlic, clam juice

FETTUCINE ALFREDO 15

FETTUCINE GRILLED SHRIMP 23

Sun dried tomatoes, shallots, garlic, touch of cream, grilled shrimp

FETTUCINE FRA DIABLO 24

Shrimp, mussels, crab claws, chili flakes, basil, fresh tomatoes, cream

LOBSTER RAVIOLI 22

Lobster, shallots, parsley, basil, tomato cream sauce

FROM THE LAND

CHICKEN BREAST OREGANATO 18

Chargrilled, oregano, olive oil, lemon, mixed vegetables

VEAL PICCATA 24

Scaloppini of veal, butter, lemon, capers, garlic spinach

LAMB* RACK CHOPS 29

Mixed grilled vegetables, mint pinot demi-glace

ANGUS TENDERLOIN*8OZ 32

Asparagus, mashed potatoes, cabernet demi-glace

FILET AU POIVRE*8OZ 34

Pepper crusted, brandy cream sauce, spinach blue cheese

RIB EYE BLACKENED*12OZ 34

Asparagus, mashed potatoes, cabernet demi-glace

FROM THE SEA

SCOTTISH SALMON* CHARGRILLED 19

Broccolini & asparagus, Creole mustard sauce, tarragon

FILET OF SOLE 22

Spanakorizo, roasted red pepper beurre blanc

BRANZINO CHARGRILLED 24

Broccolini, shallots, capers, Kalamata olives, tomatoes, olive oil

RED FISH BLACKENED 25

Spanakorizo, tropical relish, beurre blanc

FISH & CHIPS BASKET 18

SHRIMP & CHIPS BASKET 18

SHRIMP & CRAWFISH CREOLE ETOUFFEE 24

AMERICAN RED SNAPPER GRILLED 28

Mixed grilled vegetables, beurre blanc

CHILEAN SEA BASS SEARED 36

Spinach, red onions, crimini mushrooms,

basil, tomatoes, saffron butter, white wine sauce

DIVER SCALLOPS SEARED 29

Spanakorizo, four U-10 diver scallops, roasted red pepper beurre blanc

CIOPPINO 26 ADD 4OZ LOBSTER 39

Clams, mussels, shrimp, scallops, fish, saffron, butter, wine, tomato

CHARGRILLED LOBSTER TAIL 39

8 oz lobster tail, grilled asparagus, mashed potatoes, drawn tarragon butter

SURF & TURF

VEAL SCALOPPINI OSCAR 42

Jumbo lump crabmeat, spinach & linguine aglio olio

FILET* & LOBSTER TAIL 59

6oz filet & 8oz lobster, mashed potatoes, grilled asparagus, cabernet demi-glace

ON THE SIDE

ASPARAGUS 8

BROCCOLINI 8

SPINACH 8

SPANAKORIZO 8

SAUTÉED MUSHROOMS 8

GRILLED VEGETABLES 8

BASMATI RICE 7

FRENCH FRIES 7

MASHED POTATOES 7

FRESH LINGUINE 8

FRESH FETTUCINE 8

DESSERT

BAKLAVA 7

Phyllo, walnuts, honey, cinnamon

BREAD PUDDING 7

Whiskey Sauce

CRÈME BRÛLÉE 8

Crystalized sugar, berries

LEMON TART 7

Fresh whipping cream, berries

TIRAMISU 8

Espresso, whipping cream

SOKOLATINA 8

Chocolate mousse cake

*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness

Prices are subject to change. 20% gratuity added on parties of six or more.