

ROUX BISTRO

RAW & COLD STARTERS

GULF COAST OYSTERS* 10 hdz – 18 dz

BLUE POINT OYSTERS* 15 hdz – 27 dz

CEVICHE* COCKTAIL 9

Cured in lime juice, tomato, cilantro, avocado, clamato

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 11

Olive Oil, Herbs

OCTOPUS CHARGRILLED 14

Olive Oil, Herbs

GRILLED OYSTERS* 14

SAUTÉED CRAB CLAWS 15

ROUX CRAB CAKES 15

Pan sautéed, jumbo lump crabmeat, etouffée sauce

WINE STEAMED MUSSELS 12

Shallots, oil, tomatoes, garlic, basil, 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

Mesclun greens, carrots, tomatoes, cucumber,

Roux's Louie dressing

ARUGULA & FENNEL 9

Fresh arugula, shaved fennel, parmesan,

olive oil balsamic

GREEK SALAD 8

Mixed greens, tomato, 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

TACOS – SANDWICHES - BASKETS

(Served with fries)

GRILLED FISH TACOS (3) 12

Lettuce, pico, chipotle, serrano sauce

FRIED SHRIMP PO-BOY 12

Lettuce, tomato, red onion, pickles, chipotle sauce

GRILLED FILET MEDALLION SLIDERS (2) 17

Grilled onions, lettuce, tomato, horseradish sauce

SALMON SLIDERS (2) 14

Lettuce, tomato, onion, chipotle sauce

ROUX BURGER SLIDERS*(2) 14

Lettuce, tomato, red onion, pickles, mayo

FISH & CHIPS BASKET 15

SHRIMP & CHIPS BASKET 15

FRESH PASTA

LINGUINE AGLIO OLIO 12

Olive oil and garlic

LINGUINE CARBONARA 14

Cream sauce, parmesan, peas, pancetta, eggs

LINGUINE & CLAMS 16

Littleneck clams, white wine, shallots,

chili flakes, garlic, clam juice

FETTUCCINE ALFREDO 12

FETTUCCINE GRILLED SHRIMP 17

Sun dried tomatoes, shallots, garlic, cream, shrimp

ENTREES

EGGPLANT PROVOLONE 14

Fried eggplant, provolone cheese, tomato sauce,

balsamic glaze, linguine marinara

SHRIMP & CRAWFISH CREOLE ETOUFFEE 18

FILET OF SOLE 15

Spanakorizo, roasted red pepper beurre blanc

BRANZINO CHARGRILLED 14

Mixed vegetables, capers, tomatoes, olives, olive oil

SCOTTISH SALMON* CHARGRILLED 16

Broccolini, Creole mustard sauce, tarragon

RED FISH BLACKENED 21

Spanakorizo, tropical relish, beurre blanc

DIVER SCALLOPS SEARED 19

Spanakorizo, three U-10 diver scallops,

roasted red pepper beurre blanc

CIOPPINO 22

Clams, mussels, shrimp, scallop, fish,

saffron, butter, wine, tomato

GRILLED CHICKEN OREGANATO 14

Mixed vegetables, herbed olive oil

VEAL PICCATA 16

Scaloppini, butter, lemon, capers, garlic spinach

PETITE FILET *6OZ 25

Asparagus, mashed potatoes, cabernet demi-glace

LAMB* RACK CHOPS 22

Mixed grilled vegetables, mint pinot demi-glace

DESSERT

BAKLAVA 7

Phyllo, walnuts, honey, cinnamon

BREAD PUDDING 7

Whiskey Sauce

CRÈME BRULEE 8

Crystalized sugar, berries

LEMON TART 7

Fresh whipping cream, berries

TIRAMISU 8

Espresso, whipping cream

SOKOLATINA 8

Chocolate mousse cake

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

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