Hot From The Grill
Shrimp & Tasso Skewers
Three jumbo shrimp with homemade tasso, Crystal hot sauce and pepper jelly lacquer
12.00
Island BBQ’d Chicken on a Stick
Smoky bbq’d garlic, lemon & red chili rub
2 Skewers for 5.00
Charbroiled BBQ’d Oysters
Brown butter, caramelized garlic, chopped basil and melty Parmesan
1/2 Dozen 10.00
Full Dozen 20.00
Preserved Lemon-Pecan Popcorn Rice
Prairie Rhone Farm 3.00
Summer Vegetable Brochettes
Grilled skewers of zucchini, red peppers, roma tomato, eggplant and gooey smoked Gouda cheese 5.00
Salads & Desserts
Commander’s Romaine Salad
Hearts of romaine, grated Parmesan, pressed egg, crisp bacon, Leidheimer croutons, shredded Gruyère and creamy black pepper dressing
7.00
Creole Cream Cheese Cheesecake
A thick cut slice of homemade cheesecake with warm salted caramel and chilled chocolate
9.50
Pecan Pie
An individual slice of a beloved Commander’s classic dessert 8.50
À La CarteEntrées
Ready to Heat & Eat!
Suckling Pig Tacos
Creole bbq’d pork, corn & flour tortillas, tomatillo salsa, boudin and homemade rum barrel hot sauce
14.00
Wild Shrimp & Corn Enchiladas
Wild shrimp & fire roasted corn, caramelized onions, Creole tomatoes, garlic wilted spinach, chopped cilantro, fresh lime and soft-shell crab fondue
14.00
Hickory Grilled Black Angus Hanger Steak
Chargrilled summer vegetable brochettes, goat cheese and caramelized onion grills with garlic & whiskey flambeed escargot compound butter
18.00
Wild White Shrimp & Stone Ground Grits
Large roasted local shrimp, creamy stone ground grits, roasted peppers and summer corn with shrimp & veal fond
23.00
Chef Meg’s Yakamein
Wild shrimp, garlic braised pork shoulder, hen’s egg, noodles, cilantro, crushed lemon and rich, slow cooked cochon de lait broth
1 Quart for 16.00
Sugarcane Lacquered South Texas Quail
Boneless hand cut quail stuffed with red chili & braised pork shoulder boudin over bacon braised cabbage and black pepper-molasses glaze
28.00
Family Style Meals
Everything you need for a Commander’s Palace
Dinner at home—Just Heat & Eat! All Family Style Items Serve 4 People.
Family Style Soups & Salad
Turtle Soup (One Quart)
A Commander’s classic spiked with sherry
28.00
Seafood Gumbo (One Quart)
Scratch seafood stock made with the best regional ingredients
32.00
Commander’s Romaine Salad (Serves Four)
Hearts of romaine, grated Parmesan, pressed egg, crisp bacon, Leidheimer croutons, shredded Gruyère and creamy black pepper dressing
15.00
Family Style Desserts
Creole Cream Cheese Cheesecake (10 Portions)
A thick cut slice of homemade cheesecake with warm salted caramel and chilled chocolate
89.00
Pecan Pie (8 Portions)
A beloved Commander’s classic dessert
28.00
Family Style Entrées
Smoke Roasted Whole Chicken
A 3.5lb chicken (served warm) with grilled vegetable brochettes, preserved lemon-pecan popcorn rice and tangy white BBQ sauce
39.00
Suckling Pig Tacos Kit
Creole bbq’d pork, corn & flour tortillas, tomatillo salsa, boudin and housemade rum barrel hot sauce
49.00
Wild Shrimp & Corn Enchiladas
Wild shrimp & fire roasted corn, caramelized onions, Creole tomatoes, garlic wilted spinach, chopped cilantro, fresh lime and soft-shell crab fondue
49.00
Hickory Grilled Black Angus Hanger Steaks
Four 6 oz. hanger steaks with chargrilled summer vegetable brochettes, goat cheese & caramelized onion grills and garlic & whiskey flambeed escargot compound butter
69.00
Wild White Shrimp & Stone Ground Grits
Large roasted local shrimp, creamy stone ground grits, roasted peppers and summer corn with shrimp & veal fond
89.00
Chef Meg’s Yakamein
Wild shrimp, garlic braised pork shoulder, hen’s egg, noodles, cilantro, crushed lemon and rich, slow cooked cochon de lait broth
2 Quarts for 30.00
Sugarcane Lacquered South Texas Quail
Boneless hand cut quail stuffed with red chili & braised pork shoulder boudin over bacon braised cabbage and black pepper-molasses glaze
99.00
~Gift Ideas, One Size Fits All~