



Appetizers

Catfish Meunière

Catfish strips lightly sautéed and topped with crabmeat and Bourbon pecan brown butter. 12

Cheese Plate

Culinary selection of Artisanal Cheeses and Andouille Sausage, served with Toast Points. 10

Creole Crab Cake

Homemade creamy lump Crab Cake topped with a Creole butter sauce. 14

Oysters Rockefeller

Gulf Oysters baked on the half shell with a classic spinach cream Pernod sauce.

½ dozen - 11 1 dozen - 16

Sausage Stuffed Baby Bella Mushrooms

Earthy baby portabella mushrooms stuffed with Andouille sausage and creamy Irish Cheddar Cheese then baked to perfection. 10

Shrimp & Crab Dip

A rich and creamy hot dip loaded with Crab meat and Gulf Shrimp and baked till bubbly. 14

Soups and Salads

Seafood Gumbo

Waverly's homemade Seafood Gumbo with Scallops, Shrimp, Crawfish, and fresh Gulf Fish cooked in a Seafood Broth with Andouille Sausage, Okra, and Rice. 6/9

Soup Du Jour

Chef's soup of the day 4/8

The OW

*Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions,
Goat Cheese, Balsamic Vinaigrette 4/7*

Classic Caesar

*Romaine, Parmesan Tuile, Croutons, Traditional Caesar Dressing,
White Anchovy side salad - 6 dinner salad - 11*

Wedge

Iceberg lettuce, diced tomatoes, Jones's Farm dry aged cherry wood smoked bacon w/ blue cheese dressing. 10

Entrees

"From the Waters"

Blackened Redfish Creole

Fresh Gulf Redfish blackened & topped with fresh Gulf Shrimp, tomatoes, peppers and onions over a bed of rice. 22

Wild Atlantic Salmon

Horseradish Panko and Herb Crusted Panèed seared to golden brown served over Wilted Spinach, sautéed mushrooms and topped with a lemon butter sauce. 20

Catfish Lafitte

Fried Mississippi farm-raised catfish filets topped with Julienne Old Waverly Farm Ham, large fresh Gulf Shrimp, and a Creole cream sauce. Small 16 Large 22

New Orleans BBQ Shrimp

Sautéed fresh Gulf Shrimp prepared in a Classic New Orleans recipe served with Cheddar Grits Soufflè. 19

"From the Pasture"

Entrées served with Chef's vegetable Du Jour and starch Du Jour

Center Cut Filet

*Perfectly lean and tender Black Angus cooked to temperature topped with Demi-Glace.
6oz. 29 8oz. 35*

"Bone - in" Ribeye

18 oz. "bone-in" Ribeye Steak brings you the famous rich flavor of ribeye enhanced with aging on the bone. 38

Berkshire Grilled Pork Chops

Prime cut Pork Chop with Cilantro and Ginger grilled to perfection. 24

Pastas

Entrées served with a side salad

Chicken Lagniappe

Thin panko pan crusted Chicken Breast fried in butter atop Penne Pasta and smothered with a Cajun Crawfish Cream sauce. 18

Dessert



Old Waverly Snowball

Our Signature Coffee Ice Cream rolled in crushed Toffee, covered with whipped cream, drizzled with chocolate syrup, and topped with a cherry. 6

Lemon Icebox Pie

Our Famous Homemade Pie with whipped toppings. 5

Banana Foster's Bread Pudding

Banana Bread Pudding with a classic Banana Foster's sauce topped with a scoop of vanilla ice cream. 6

*Seafood is delivered fresh and fileted in house. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

