



ON THE AVENUE

DINNER MENU

SMALL PLATES

SHRIMP AND SPINACH DUMPLINGS

WITH TAHINI SAUCE 8

CRAWFISH SPRING ROLLS

WITH CHILE-LIME SAUCE 8

BLACKENED TUNA NAPOLEON

WITH TAMARI VINAIGRETTE 10

LOUISIANA BARBECUE OYSTERS

WITH CRISPY PANCETTA 8

CRISPY BOX SUSHI

WITH AHI TUNA, CAJUN CRAB, AND SWEET SAKE-SOY GLAZE 12

ABITA AMBER FLASH-FRIED OYSTERS

WITH CASINO BUTTER, CRÈME FRAÎCHE AND LOUISIANA CAVIAR 10

REDFISH PATÉ

WITH KELLY'S RED ONION JAM AND SESAME CRACKERS 9

NEW ORLEANS BARBECUE SCALLOPS

ON GREEN-CHILE BRIOCHE AND MIXED GREENS 9

SALADS

ROMAINE HEARTS

WITH CREAMY CITRUS-SOY VINAIGRETTE AND MANCHEGO CHEESE 7

WITH NEW ORLEANS BARBECUE SHRIMP SKEWER 10

MIKE'S HOUSE SALAD

WITH MIXED GREENS, ROASTED BEETS, JULIENNE VEGETABLES,

CRISPY SHALLOTS AND TOMATO-GINGER VINAIGRETTE 8

WITH BLACKENED TUNA 11

MIKE'S SIDES

SZECHWAN PEPPER-SALT FRIES WITH CREOLE AIOLI 4

MIKE'S MASHED POTATOES 4

BROWN RICE WITH SHIITAKE, TASSO AND ANDOUILLE 5

SUGAR SNAP PEAS 4 GRILLED ASPARAGUS 4

EDAMAME STEAMED IN THEIR PODS WITH GREY SEA SALT 4

GREEN-CHILE BRIOCHE BREAD WITH CHILE-LIME BUTTER 4

LARGE PLATES

DOUBLE-CUT PORK CHOP

WITH BLACK SESAME-LILIKOI GLAZE, CARAMELIZED SWEET

POTATO SPEARS AND SMOTHERED GREENS 22

LOUISIANA CRAB AND CRAWFISH CAKES

WITH RÉMOULADE, SALSA, GUACAMOLE AND HOUSEMADE POTATO

CHIPS SERVED WITH MIXED GREENS AND CREOLE-MUSTARD VINAIGRETTE 19

GARLIC-STUDED BUCKHEAD FILET MIGNON

WITH CHILE-LIME BUTTER, MIKE'S MASHED POTATOES, GRILLED ASPARAGUS AND MAQUE CHOUX 32

GULF SHRIMP TIKKA MASALA

AND/OR TOFU SERVED WITH TOASTED COCONUT AND LOUISIANA-GROWN JASMINE RICE 16

MIKE'S CRISPY DUCK

WITH SUGAR SNAP PEAS, BROWN RICE WITH SHIITAKE, TASSO AND

ANDOUILLE, TOASTED TORTILLAS AND VERMONT MAPLE DIPPING SAUCE 21

GRILLED GULF FISH TACOS

WITH GUACAMOLE, SALSA AND CREOLE AIOLI 18

BRONZED TUNA

WITH MIKE'S MASHED POTATOES, SAUTÉED SPINACH AND SWEET CORN SAUCE 22

THAI CHICKEN PASTA

WITH ASPARAGUS, RED PEPPERS AND EGGPLANT 16

GRILLED SALMON

WITH BALSAMIC VINEGAR REDUCTION, MISO AIOLI,

KIMCHI AND COCONUT STICKY RICE IN BANANA LEAVES 19

DESSERTS

HAWAIIAN COCONUT HAUPIA

COCONUT CUSTARD WITH CHOCOLATE GANACHE AND PECAN CRUST 7

CHOCOLATE TORTE WITH SATSUMA GLAZE 8

FIVE-SPICE CARROT CAKE WITH CREAM CHEESE ICING 8

LILIKOI CHEESECAKE 8

TAHITIAN VANILLA CRÈME BRÛLÉE 7

GREEN-CHILI BRIOCHE BREAD PUDDING

WITH CHOCOLATE AND CARAMEL SAUCE AND WHIPPED CREAM 7