

D I N N E R

CELEBRATIONS “APPETIZERS”

SHRIMP AND CRAWFISH FONDEAUX 11

Zesty gouda cheese baked custard of shrimp, crawfish and creole seasonings. Served with fried pita chips.

FRIED GREEN TOMATOES 6

Four Slices of green tomato breaded and deep-fried to golden brown perfection served with our house made creole remoulade.

NEO SOUL EGGROLL 7

Collards, cheddar, black eye peas, onions.

GUMBO CUP 9 BOWL 17

Seafood, Sausage & Chicken

ANDOUILLE POPPERS 9

Andouille sausage, seasoned onions & peppers, mixed with a creamy blend of ricotta and parmesan cheese; rolled and fried golden brown served with our house made creole remoulade dipping sauce.

MANGO GINGER SHRIMP FRISÉE 9 

Plump shrimp served over frisée and drizzled with our famous ‘Mango Mango’ ginger sauce.

MISSY’S MUSSELS 14

Pan roasted Mussels, Andouille, sweet peppers sautéed with white wine, garlic, lemon and butter. Served with grilled French bread.

SALADS

CAESAR SALAD 10

Romaine lettuce tossed with homemade Caesar dressing, grated Parmesan cheese, topped with croutons.

Add Grilled Chicken 4 | Add Grilled Shrimp 6 | Add Grilled Salmon 8

FARMERS MARKET SALAD 8

Mixed Greens, red onions, tomatos, shredded carrots, cucumbers, eggs, and shredded cheddar.

From Yorktown, to Smithfield, to Deerehaven Farm and all those in-between, we know the best Farmer’s ever seen!

ENTREES

SALMON LAFAYETTE 20

Grilled Salmon* topped with an Etouffee tomato cream sauce, onions and bell peppers, whipped potatoes and freshly sautéed green beans.

GRILLED CHICKEN 17

Jambalaya (rice, Andouille sausage, tomato and peppers) stuffed chicken served with grilled asparagus and topped with sun dried tomato vinaigrette.

PANACHE PLATTER 18 

Cajun Fried Catch of the week, fried crawfish, fried oyster, fried Shrimp with French fries served with mango tartar sauce.

It’s so Panache!

MAGNOLIA SHRIMP & GRITS 20

Pan seared shrimp sautéed with Virginia ham in a lemon butter sauce. Served over smoked gouda grits & crispy green onions.

CHICKEN FRIED CHICKEN 16

Double battered fried chicken breast served with Mrs. Mary’s Mac & Cheese and Collard Greens.

BAYOU STEAK AND POTATOES 26

Juicy grilled Rib Eye* seasoned with creole spices and shallot compound butter. Served with grilled asparagus and fully loaded baked potato.

LOW COUNTRY LINGUINE 17

Linguine tossed with Andouille, crawfish, shrimp, julienned collard greens, crimini mushrooms, sun dried tomatoes in a sherry mustard cream sauce.

CHOOSE HAMPTON CRAB CAKE 18

Choose Hampton Crab Cake with a lemon butter sauce, whipped potatoes and freshly sautéed green beans.

Our ode to our City’s favorite seafood. We choose Hampton, you should too!

NIECY’S SIDES “PUT IT ON THE SIDE”

Asparagus 4 | Green Beans 3 | Mrs. Mary’s Mac 4 | Collard Greens 4 | Andouille Chived Rice 3
 Cheese Grits 3 | Fries 3 | Veggie of the Day 3 | French bread with ‘Mango Mango’ Butter 3 

 These menu items contain or are served with ‘Mango Mango’ Mango Preserves

*Please notify your server of any food allergies.

*Service charge of 18% will be applied to parties of 6 or more.

**These items are cooked to your specification. Consuming undercooked meats, eggs, seafood, may increase your risk of food borne illness.*