

Eunice

Lunch April 2024

RAW BAR

STONE CRAB CLAWS ravigote, creole mustard aioli (½ lb)	36
GULF OYSTERS* area 3, la (half dz/dz)	18 36
SPECIALTY OYSTERS* (half dz/dz)	24 48
PERUVIAN SCALLOP fermented chili & peach dressing, lime, sesame	6 ea
ROYAL RED SHRIMP remoulade, cocktail sauce	26
TUNA TARTARE* miso, avocado, strawberries, cilantro	24
SEAFOOD PLATTER* raw oysters, tartare, royal reds, peruvian scallops, smoked fish dip	82

FOR THE TABLE

CAST IRON CORNBREAD steen's cane syrup and salted butter	15
CAJUN DUCK POPPERS double smoked bacon, jalapeño, cream cheese	19
CRISPY FRIED OYSTERS buttermilk ranch	19
TARTINE OF BBQ SHRIMP burrata, persillade, meyer lemon	23
HEARTH ROASTED OYSTERS shrimp, blue crab, brown butter breadcrumbs	22
OSETRA CAVIAR "french onion dip", potato chips	85/125

GUMBO & GREENS

DREW'S SMOKED CHICKEN & SAUSAGE GUMBO okra, tasso, popcorn rice	14 17
BLUE CRAB BISQUE texas crab, crispy jalapeños, aleppo chili oil	24
CRISPY BRUSSELS SPROUTS pecans, chilis, apples, fresh cheese	18
CHARRED BROCCOLINI parmesan, lemon, jalapeños	16
ROASTED BEETS strawberries, greens, blue cheese, creole mustard vinaigrette	16
VERDE GREENS butter lettuce, toasted seeds, radish, green goddess, herbs	15
+ chicken \$13 gulf fish* \$19 grilled shrimp - 4 \$15 fried oysters \$17 steak* \$18	

LARGE PLATES

LOCAL FLOUNDER* blue crab, cauliflower, brown butter, almonds	46
CRAWFISH ETOUFFEE shrimp "á la harry", popcorn rice	48
CHESAPEAKE BAY SCALLOPS king trumpet mushrooms, risotto	46
HERB ROASTED CHICKEN mushrooms, carrots, spring peas, natural jus	34
DAY BOAT TUNA* wilted spinach, crushed olives, charred lemon	44
SHRIMP & GRITS roasted jalapeños, green onion sausage gravy	38
EUNICE CHEESEBURGER* b&b pickles, red onions, dijonaise, fries	26
LAMB SHOULDER RAGOUT carrots, green noodles, fava beans, mint	36
STEAK & FRITES* salsa verde, wild mushrooms, pomme frites, bearnaise	39

POWER LUNCH

CHOICE OF GUMBO OR MARKET SALAD & ICED TEA OR SIMPLE VODKA MARTINI	34
MONDAY: BUTTERMILK FRIED CHICKEN red beans, rice	
TUESDAY: PORK SCHNITZEL kale, lemon vinaigrette	
WEDNESDAY: DRESSED SHRIMP PO'BOY french fries	
THURSDAY: CHICKEN PAILLARD fresh cheese, fava beans, arugula, charred tomato, almonds	
FRIDAY: COURT- BOUILLON GRAND MERE gulf fish, shrimp, oysters, scallion rice	

DESSERT

BREAD PUDDING	13
LEMON ICEBOX PIE	13
CARROT CAKE	13

*Warning: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.



Eunice

Brunch April 2024

RAW BAR

GULF OYSTERS* area 3, la (half dz/dz)	18 36
SPECIALTY OYSTERS* pei, ca (half dz/dz)	24 48
PERUVIAN SCALLOP fermented chili & peach dressing, lime, sesame	6 ea
ROYAL RED SHRIMP remoulade, cocktail sauce	26
TUNA TARTARE* miso, avocado, strawberries, cilantro	24
SEAFOOD PLATTER* raw oysters, tartare, royal reds, peruvian scallops, smoked fish dip	82
STONE CRAB CLAWS ravigote, creole mustard aioli (½ lb)	41

FOR THE TABLE

CAST IRON CORNBREAD steen's cane syrup and salted butter	15
CAJUN DUCK POPPERS double smoked bacon, jalapeño, cream cheese	19
DAN DAN SHRIMP spicy aioli, pickles, herbs	18
HEARTH ROASTED OYSTERS shrimp, blue crab, brown butter breadcrumbs	22
CRISPY FRIED OYSTERS buttermilk ranch	19
CINNAMON BUN buttercream frosting, candied pecans	14

GUMBO & GREENS

DREW'S SMOKED CHICKEN & SAUSAGE GUMBO okra, tasso, popcorn rice	14 17
CRISPY BRUSSELS SPROUTS pecans, chilis, apples, fresh cheese	18
CHARRED BROCCOLINI parmesan, lemon, jalapeños	16
ROASTED BEETS greens, strawberries, blue cheese, creole mustard vinaigrette	16
VERDE GREENS butter lettuce, toasted seeds, radish, green goddess, herbs	15

+ chicken \$13 | gulf fish* \$19 | grilled shrimp (4) \$15 | fried oysters \$17 | steak* \$18

LARGE PLATES

SHRIMP & GRITS roasted jalapeños, green onion sausage gravy	38
STEAK & EGGS* two sunny side up eggs, salsa verde, bearnaise	39
MIMI'S PANCAKES maple syrup, local berries, sausage	24
FARM EGG OMELETTE LA crawfish, asparagus, mushroom, goat cheese	32
DAY BOAT TUNA* wilted spinach, crushed olives, satsuma, charred lemon	44
GULF DRUM* blue crab, cauliflower, brown butter, almonds	46
SOFTSHELL CRAB BENEDICT blue crab, buttermilk biscuit, country ham, hollandaise	36
CRAWFISH ETOUFFEE shrimp "á la harry", popcorn rice	48
FRIED CHICKEN & WAFFLE SANDWICH tabasco honey	29
EUNICE CHEESEBURGER* b&b pickles, red onions, fries	26

+ 2 eggs \$5 | bacon \$8 | sausage \$8 | 2 biscuits \$6 | black truffles \$25

DESSERT

BREAD PUDDING brown butter caramel, candied pecans, vanilla ice cream	13
LEMON ICEBOX PIE white chocolate chantilly, pistachio ice cream	13
CHOCOLATE CAKE triple fudge cake, vietnamese ice cream	13

*Warning: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.



Eunice

Dinner April 2024

RAW BAR

GULF OYSTERS* area 3, la (½ dz/dz)	18 36
SPECIALTY OYSTERS* (½ dz/dz)	24 48
PERUVIAN SCALLOP fermented chili & peach dressing, lime, sesame	6 ea
ROYAL RED SHRIMP remoulade, cocktail sauce	26
TUNA TARTARE* miso, avocado, strawberries, cilantro	24
SEAFOOD PLATTER* raw oysters, tartare, royal reds, peruvian scallops, smoked fish dip	82
STONE CRAB CLAWS ravigote, creole mustard aioli (½ lb)	41

FOR THE TABLE

CAST IRON CORNBREAD steen's cane syrup, salted butter	15
CAJUN DUCK POPPERS double smoked bacon, jalapeño, cream cheese	19
TARTINE OF BBQ SHRIMP burrata, persillade, meyer lemon	23
HEARTH ROASTED OYSTERS shrimp, blue crab, brown butter breadcrumbs	22
POTATO GNOCCHI black truffle, blue crab, parmesan	32
OSETRA CAVIAR "french onion dip", potato chips	85/125

GUMBO & GREENS

DREW'S SMOKED CHICKEN & SAUSAGE GUMBO okra, tasso, popcorn rice	17
CRISPY BRUSSELS SPROUTS pecans, chilis, apples, fresh cheese	18
CHARRED BROCCOLINI parmesan, lemon, jalapeños	16
ROASTED BEETS greens, strawberries, blue cheese, creole mustard vinaigrette	16
VERDE GREENS butter lettuce, toasted seeds, radish, green goddess, herbs	15
BLUE CRAB BISQUE jalapeño crunch, aleppo chili oil	24

LARGE PLATES

SHRIMP & GRITS roasted jalapeños, green onion sausage gravy	38
GULF TUNA* wilted spinach, foie gras, black truffle, sauce bordelaise	56
LOCAL FLOUNDER* blue crab, cauliflower, brown butter, almonds	46
CHESAPEAKE BAY SCALLOPS king trumpet mushrooms, risotto	46
ROHAN DUCK BREAST* baby turnips, fava beans, asparagus, crispy boudin	52
CRAWFISH ETOUFFEE shrimp "á la harry", popcorn rice	48
DUROC PORK CHOP red cabbage, celery root, creole mustard jus	43
GRILLED RIBEYE* wild mushrooms, salsa verde, bearnaise, potatoes	69
HERB ROASTED CHICKEN mushrooms, carrots, spring peas, natural jus	34
GRILLED LAMB LEG shoulder ragout, carrots, green noodles, fava beans, mint	44

DESSERT

BREAD PUDDING brown butter caramel, candied pecans, vanilla ice cream	13
LEMON ICEBOX PIE white chocolate chantilly, pistachio ice cream	13
CHOCOLATE CAKE triple fudge icing, vietnamese coffee ice cream	13

*Warning: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.



COCKTAILS

EUNICE CLASSICS

ST. LANDRY SIDECAR	17
brandy, orange liqueur, lemon, egg white, champagne	
TEAL SEASON	17
redemption bourbon, pasubio, honey, bitters	
PURO PASSION	17
reposado, passion fruit, pepper, lime	
THE FIG EASY	17
cathead honeysuckle vodka, fig	
OAXACAN BEE'S KNEES	16
ilegal mezcal, spiced pear liqueur, lemon, honey	
STRAWBERRY 75	15
zephyr gin, lemon, champagne	

MOCKTAILS

SALTY SKIPPER	10
cut above 0% proof gin, salted grapefruit emulsion	
UNDERCOVER CHILI	10
cut above 0% proof tequila, jalapeño, pineapple	

SPARKLING

ZARDETTO PROSECCO	12 48
veneto, italy	
POGGIO COSTA PROSECCO ROSÉ	12 48
veneto, italy	
BERNIER CRÉMANT BRUT	12 48
crémant de loire, france	

ROSÉ & OTHER

FLEUR DE MER	14 56
provence, france 2022	
ZARDETTO SPRITZ	10
gentian, rhubarb, & orange infused prosecco	

WHITE

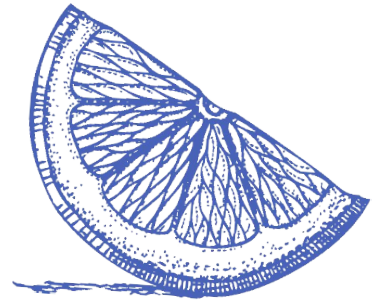
BETTER HALF SAUVIGNON BLANC	12 48
marlborough, new zealand 2022	
DAMIEN MARTIN BOURGOGNE BLANC	15 60
burgundy, france 2020	
HARTFORD COURT CHARDONNAY	14 56
sonoma county, usa 2021	
IL GUFINO PINOT GRIGIO	12 48
friuli, italy 2022	
J DE VILLEBOIS SAUVIGNON BLANC	15 60
touraine, france 2022	
BECKER VIOGNIER	12 48
high plains, texas 2022	

RED

ROCO PINOT NOIR	15 60
willamette valley, oregon 2021	
EMILIO MORO TEMPRANILLO	13 52
ribera del duero, es 2022	
LOSCANO MALBEC	14 56
mendoza, argentina 2022	
ALEXANDER VALLEY CABERNET SAUVIGNON	16 64
sonoma county, usa 2020	
DOMAINE MASSE PINOT NOIR	18 72
bourgogne, france 2022	
BECKER GSM	12 48
high plains, texas 2020	

EUNICE SIGNATURES

MAGNOLIA	17
infused zephyr gin, italicus, grapefruit soda	
CENTRAL THYME	17
redemption bourbon, blood orange, egg white	
EVANGELINE PARISH	18
gin, italicus, lillet	
ACADIAN DEWDROP	16
cathead honeysuckle vodka, lavender, champagne	
VOODOO SOIREE	16
gosling's dark rum, pomegranate, bitters	
RUBY SIPPER	17
simple vodka, aperol, st. germaine	



WINE

BEER

DRAFT

EUREKA HEIGHTS SOMTHIN' LIGHT	10
eureka heights brewery, houston, tx	
GALVESTON TIKI WHEAT ALE	10
galveston brewery, galveston, tx	
STELLA ARTOIS LAGER	10
leuven, belgium	
ALTSTADT KOLSCH	10
altstadt brewery, fredericksburg, tx	
LONE PINT YELLOW ROSE IPA	10
lone pint brewery, magnolia, tx	
KARBACH CRAWFORD BOCK	10
karbach brewery, houston, tx	

BOTTLES & CANS

MILLER LITE	5
pilsner miller coors brewing, milwaukee, wi	
DR. JUICE	8
ipa parish brewing, broussard, la	
GHOST IN THE MACHINE 16oz	10
double ipa parish brewing, broussard, la	
YUENGLING	7
amber lager pottsville, pa	
LONE STAR TALL BOY	6
lager lone star brewing co., ft. worth, tx	
BOHEMIA	7
pilsner cuauhtémoc moctezuma, monterrey, mx	
BUCKLE BUNNY	8
cream ale eureka heights, houston, tx	
KARBACH LOVE STREET	8
kolsch karbach brewing, houston, tx	
SIERRA NEVADA	8
pale ale sierra nevada brewing, fletcher, nc	
TEXAS BRIGHT CIDER	7
cider st. arnold's brewery, houston, tx	

BRUNCH COCKTAILS

EUNICE CLASSICS

APEROL SPRITZ	14
aperol, champagne	
MIMOSA	13
orange, cranberry, pineapple, or grapefruit	
CAJUN MARY	17
simple vodka, creole shrimp, pickles	
IRISH COFFEE	16
coffee, jameson, vanilla bean chantilly	
STRAWBERRY 75	15
zephyr gin, lemon, champagne	
TEAL SEASON	17
redemption bourbon, pasubio, honey, bitters	

MOCKTAILS

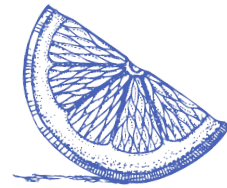
UNDERCOVER CHILI	10
cut above 0% proof tequila, jalapeño, pineapple	
SALTY SKIPPER	10
cut above 0% proof gin, salted grapefruit emulsion	

EUNICE SIGNATURES

MAGNOLIA	17
infused zephyr gin, italicus, grapefruit soda	
CENTRAL THYME	17
redemption bourbon, blood orange, egg white	
EVANGELINE PARISH	18
gin, italicus, lillet	
ACADIAN DEWDROP	16
cathead honeysuckle vodka, lavender, champagne	
VOODOO SOIREE	16
gosling's dark rum, pomegranate, bitters	
RUBY SIPPER	17
simple vodka, aperol, st. germaine	
CARAFES	
ROSÉ SANGRIA CARAFE	45
brandy, fresh fruit	
BLOODY MARY CARAFE	50
simple vodka, cajun mix, housemade pickles	

WINE

<u>SPARKLING</u>	G B
ZARDETTO PROSECCO	12 48
veneto, italy	
POGGIO COSTA PROSECCO ROSÉ	12 48
veneto, italy	
BERNIER CRÉMANT BRUT	12 48
crémant de loire, france	
<u>ROSÉ & OTHER</u>	
FLEUR DE MER	14 56
provence, france 2022	
ZARDETTO SPRITZ	10
gentian, rhubarb, & orange infused prosecco	
<u>WHITE</u>	
BETTER HALF SAUVIGNON BLANC	12 48
marlborough, new zealand 2022	
DAMIEN MARTIN BOURGOGNE BLANC	15 60
burgundy, france 2020	
HARTFORD COURT CHARDONNAY	14 56
sonoma county, usa 2021	
IL GUFINO PINOT GRIGIO	12 48
friuli, italy 2022	
J DE VILLEBOIS SAUVIGNON BLANC	15 60
touraine, france 2022	
BECKER VIOGNIER	12 48
high plains, texas 2022	
<u>RED</u>	
ROGO PINOT NOIR	15 60
willamette valley, oregon 2021	
EMILIO MORO TEMPRANILLO	13 52
ribera del duero, es 2022	
LOSCANO MALBEC	14 56
mendoza, argentina 2022	
ALEXANDER VALLEY CABERNET SAUVIGNON	16 64
sonoma county, usa 2020	
DOMAINE MASSE PINOT NOIR	18 72
bourgogne, france 2022	
BECKER GSM	12 48
high plains, texas 2020	



BEER

DRAFT

SOMETHIN' LIGHT	10
eureka heights brewery, houston, tx	
GALVESTON TIKI WHEAT ALE	10
galveston brewery, galveston, tx	
STELLA ARTOIS LAGER	10
leuven, belgium	
ALTSTADT KOLSCH	10
altstadt brewery, fredericksburg, tx	
LONE PINT YELLOW ROSE IPA	10
lone pint brewery, magnolia, tx	
KARBACH CRAWFORD BOCK	10
karbach brewery, houston, tx	

BOTTLES & CANS

MILLER LITE	5
pilsner miller coors brewing, milwaukee, wi	
DR. JUICE	8
ipa parish brewing, broussard, la	
GHOST IN THE MACHINE 16oz	10
double ipa parish brewing, broussard, la	
YUENGLING	7
amber lager pottsville, pa	
LONE STAR TALL BOY	6
lager lone star brewing co., ft. worth, tx	
BOHEMIA	7
pilsner cuauhtémoc moctezuma, monterrey, mx	
BUCKLE BUNNY	8
cream ale eureka heights, houston, tx	
KARBACH LOVE STREET	8
kolsch karbach brewing, houston, tx	
SIERRA NEVADA	8
pale ale sierra nevada brewing, fletcher, nc	
TEXAS BRIGHT CIDER	7
cider st. arnold's brewery, houston, tx	

Eunice

Wine List

SPARKLING

NV	GRAHAM BECK Brut Rosé, South Africa	60
NV	J CUVÉE 20 Brut, California	95
NV	NICOLAS FEUILLATTE Brut Réserve, France	105
NV	BEAU JOIE Brut, France	110
NV	BILLECART-SALMON Brut Reserve, France	170
NV	BILLECART-SALMON Brut Rosé, France	240

ROSÉ

2021	DOMAINE VETRICCE <Sciaccarellu, Grenache> Corsica, France	40
2023	MIRAVAL <Cinsault, Grenache, Syrah> Provence, France	56
2021	DOMAINE GUEISSARD <Mourvedre, Cinsault, Grenache> Bandol, France	68
2023	ALVEREZ MATTIUZZI 'REGIS' <Cabernet Franc> Uco Valley, Argentina	75

WHITE

<u>NEW WORLD</u>		
2022	JULES TAYLOR Sauvignon Blanc, Marlborough, New Zealand	53
2022	STOUT FAMILY Sauvignon Blanc, Napa Valley, California	64
2022	DUCKHORN Sauvignon Blanc, North Coast, California	75
2022	MERRY EDWARDS Sauvignon Blanc, Sonoma County, California	99
-		
2021	BRAVIUM Chardonnay, Russian River, California	52
2022	FRANK FAMILY Chardonnay, Carneros, California	68
2022	ALVEREZ MATTIUZZI 'REGIS' I Chardonnay, Uco Valley, Argentina	75
2019	STONESTREET Chardonnay, Alexander Valley, California	90
<u>OLD WORLD</u>		
2022	COLTERENZIO 'PRAIL' Sauvignon Blanc, Alto Adige, Italy	58
2022	CHATEAU LANGOIS Sancerre, Loire Valley, France	72
2022	CHÂTEAU DE FONTAINE-AUDON Sancerre, Loire Valley, France	84
2022	DELAPORTE Sancerre, Loire Valley, France	100
-		
2020	PHILIPPE LE HARDI Bourgogne Blanc, Burgundy, France	65
2022	LES HÉRITIERS DU COMTE LAFON Macon-Village, Burgundy, France	70
2022	DOMAINE DE MALANDES Chablis, Burgundy, France	72
2022	FRANÇOIS LABET Pouilly-Fuissé, Burgundy, France	93
2020	JEAN-CLAUDE BOISSET Monthelie, Burgundy, France	111
2022	LOUIS MICHEL Chablis, 1er Cru Montee De Tonnerre Burgundy, France	120
2021	LA PIERRE RONDE 'FROMANGE' Rully, Burgundy, France	150
2022	DOMAINE JOMAIN Puligny-Montrachet, Burgundy, France	180
-		
2021	ARNAUD LAMBERT Chenin Blanc, Clos Du Midi, Saumur, France	55
2021	DOMAINE WEINBACH 'THEO' Riesling, Alsace, France	82



REDS

NEW WORLD

2021	THREE OTTERS Pinot Noir, Willamette Valley, Oregon	68
2018	BOUCHAINE Pinot Noir, Carneros District, Napa Valley, California	72
2021	BETHEL HEIGHTS Pinot Noir, Eola-Amity Hills, Oregon	82
2021	SANDHI Pinot Noir, Sta. Rita Hills, California	88
2021	GOLDENEYE Pinot Noir, Anderson Valley, California	106
2021	PENNER-ASH Pinot Noir, Willamette Valley, Oregon	145
2018	ABBOTT CLAIM Pinot Noir, Yamhill-Carlton District, Oregon	155
2021	SEA SMOKE SOUTHING Pinot Noir, Sta. Rita Hills, California	225
2021	SEA SMOKE TEN Pinot Noir, Sta. Rita Hills, California	235

-

2021	IONOCLAST Cabernet Sauvignon, Napa Valley, California	70
2021	QUILT Cabernet Sauvignon, Napa Valley, California	75
2019	MINER Cabernet Sauvignon, Napa Valley, California	98
2019	SADDLEBACK CELLARS Cabernet Sauvignon, Oakville, Napa Valley, California	135
2019	STOUT FAMILY Cabernet Sauvignon, Napa Valley, California	150
2021	FORCE AND GRACE Cabernet Sauvignon, Oakville, Napa Valley, California	185
2019	COL SOLARE Cabernet Sauvignon, Red Mountain, Washington	250
2018	ALTAMURA Cabernet Sauvignon, Napa Valley, California	270
2020	DON MELCHOR Cabernet Sauvignon, Alto Maipo Valley, Chile	275

-

2021	TITUS 'ANDRONICUS' Proprietary Blend, Napa Valley, California	85
2021	HARTFORD FAMILY Zinfandel, Russian River Valley, California	85
2020	PARADUXX Proprietary Blend, Napa Valley, California	98
2021	ALVAREZ MATTIUZZI 'REGIS' Malbec, Argentina	105
2019	BOOKER 'OUBLIE' Grenache, Syrah, Mourvedre, Paso Robles, California	165
2021	DARIOUSH Cabernet Franc, Napa Valley, California	195

OLD WORLD

2020	JOHN-NOEL GAGNARD Hautes-Côtes De Beaune, Clos Bortier, Burgundy, France	95
2021	DAVID MOREAU Santenay, Dalle Nacree, Burgundy, France	110
2018	JEAN CHAUVENET Nuits Saint-Georges, Burgundy, France	159
2021	JOSEPH VOILLOT Volnay, Vieilles Vignes, Burgundy, France	168
2020	PHILIPPE LE HARDI Pommard, Petit Clos Monopole, Burgundy, France	173

-

2018	CHTEAU PÉPIN D'ESCURAC Médoc, France	68
2019	CHÂTEAU DE LA COSTE Margaux, Bordeaux, France	97
2017	CHÂTEAU PHÉLAN SÉGUR Saint Estèphe, Bordeaux, France	120
2018	CHÂTEAU DE PEZ Saint Estèphe, Bordeaux, France	125
2017	CHÂTEAU RAUZAN-SEGLA Margaux, Bordeaux, France	225

-

2016	CHÂTEAU MAZEYRES LE SEUIL DE MAZEYRES Pomerol, Bordeaux, France	99
2018	CHÂTEAU GRANGE-NEUVE 'LA FLEUR DE ORMES' Pomerol, Bordeaux, France	114
2018	CHÂTEAU LASSEGUE Saint Emilion Grand Cru, Bordeaux, France	120

-

2021	DOMAINE TOURBILLON Grenache, Carignan, Syrah, Cotes du Rhone, France	52
2021	ARNAUD LAMBERT Cabernet Franc, Clos Mazurique, Saumur, France	55
2019	CHATEAU EUGENIE Malbec, Cahors, France	65

Eunice

Easter Brunch 2024

RAW BAR

GULF OYSTERS* area 3, la (half dz/dz)	18 36
SPECIALTY OYSTERS* pei, ca (half dz/dz)	24 48
PERUVIAN SCALLOP fermented chili & peach dressing, lime, sesame	6 ea
ROYAL RED SHRIMP remoulade, cocktail sauce	26
TUNA TARTARE* miso, avocado, strawberries, cilantro	24
STONE CRAB CLAWS ravigote, creole mustard aioli (½ lb)	41
SEAFOOD PLATTER* raw oysters, tartare, royal reds, peruvian scallops, smoked fish dip	82

FOR THE TABLE

CAST IRON CORNBREAD steen's cane syrup and salted butter	15
CAJUN DUCK POPPERS double smoked bacon, jalapeño, cream cheese	19
DAN DAN SHRIMP spicy aioli, pickles, herbs	21
CHARBROILED OYSTERS lemon herb butter, fire crackers	20
CRISPY FRIED OYSTERS buttermilk ranch	21
OSETRA CAVIAR "french onion dip", potato chips	95

GUMBO & GREENS

DREW'S SMOKED CHICKEN & SAUSAGE GUMBO okra, tasso, popcorn rice	14 17
CRISPY BRUSSELS SPROUTS pecans, chilis, apples, fresh cheese	18
CHARRED BROCCOLINI parmesan, lemon, jalapeños	16
ROASTED BEETS greens, blue cheese, strawberries, creole mustard vinaigrette	16
VERDE GREENS butter lettuce, toasted seeds, radish, green goddess, herbs	15

LARGE PLATES

SHRIMP & GRITS roasted jalapeños, green onion sausage gravy	38
STEAK & EGGS* scrambled eggs, salsa verde, bearnaise, frites	39
GRILLED YELLOW FIN TUNA* wilted spinach, crushed olives, satsuma, charred lemon	44
DUROC PORK CHOP baby turnips, asparagus, celery root, creole mustard jus	43
CRAWFISH ETOUFFEE shrimp "á la harry", popcorn rice	48
FARM EGG OMELETTE louisiana crawfish, asparagus, goat cheese, black truffle	36
DAY BOAT SCALLOPS mushroom risotto, spring peas, brisket jus	44
GULF FLOUNDER* blue crab, cauliflower, brown butter, almonds	46
SOFTSHELL CRAB BENEDICT blue crab, buttermilk biscuit, country ham, hollandaise	37
GRILLED LAMB LEG shoulder ragout, carrots, green noodles, fava beans, mint	44

+ 2 eggs \$5 | bacon \$8 | sausage \$8 | 2 biscuits \$6

DESSERT

BREAD PUDDING brown butter caramel, candied pecans, vanilla ice cream	13
LEMON ICEBOX PIE white chocolate chantilly, pistachio ice cream	13
CARROT CAKE nuts & spices, lemongrass, satsuma sorbet	13

*Warning: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.



COCKTAILS

EUNICE CLASSICS

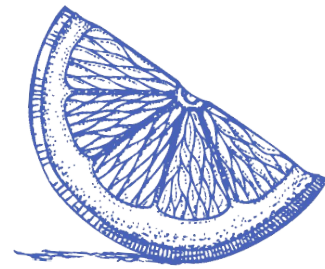
ST. LANDRY SIDECAR	17
brandy, orange liqueur, lemon, egg white, champagne	
TEAL SEASON	17
redemption bourbon, pasubio, honey, bitters	
PURO PASSION	17
centenario tequila, passion fruit, pepper, lime	
FALLEN ANGEL	16
zephyr gin, italicus, lillet	
OAXACAN BEE'S KNEES	16
rosaluna mezcal, spiced pear liqueur, lemon, honey	
STRAWBERRY 75	15
zephyr gin, lemon, champagne	

MOCKTAILS

SALTY SKIPPER	10
cut above 0% proof gin, salted grapefruit emulsion	
UNDERCOVER CHILI	10
cut above 0% proof tequila, jalapeño, pineapple	

EUNICE SIGNATURES

THE FIG EASY	17
cathead honeysuckle vodka, fig syrup	
HOUNDSTOOTH	16
zephyr gin, salted grapefruit emulsion, tonic	
CERISE'S QUARTER	18
infused redemption rye, smoked cherries, bitters	
TUMBLEWEED	17
simple vodka, jalapëno	
TEXAS RANGER	16
tequila, pomegranate, lime	



WINE

SPARKLING G | B

ZARDETTO PROSECCO	12 48
veneto, italy	
POGGIO COSTA PROSECCO ROSÉ	12 48
veneto, italy	
BERNIER CRÉMANT BRUT	12 48
crémant de loire, france	

ROSÉ & OTHER

FLEUR DE MER	14 56
provence, france 2022	
ZARDETTO SPRITZ	10
gentian, rhubarb, & orange infused prosecco	

WHITE

BETTER HALF SAUVIGNON BLANC	12 48
marlborough, new zealand 2022	
DAMIEN MARTIN BOURGOGNE BLANC	15 60
burgundy, france 2020	
HARTFORD COURT CHARDONNAY	14 56
sonoma county, usa 2021	
IL GUFINO PINOT GRIGIO	12 48
friuli, italy 2022	
J DE VILLEBOIS SAUVIGNON BLANC	15 60
touraine, france 2022	
BECKER VIOGNIER	12 48
high plains, texas 2022	

RED

ROCO PINOT NOIR	15 60
willamette valley, oregon 2021	
EMILIO MORO TEMPRANILLO	13 52
ribera del duero, es 2022	
LOSCANO MALBEC	14 56
mendoza, argentina 2022	
ALEXANDER VALLEY CABERNET SAUVIGNON	16 64
sonoma county, usa 2020	
DOMAINE MASSE PINOT NOIR	18 72
bourgogne, france 2022	
BECKER GSM	12 48
high plains, texas 2020	

BEER

DRAFT

EUREKA HEIGHTS SOMTHIN' LIGHT	10
eureka heights brewery, houston, tx	
GALVESTON TIKI WHEAT ALE	10
galveston brewery, galveston, tx	
STELLA ARTOIS LAGER	10
leuven, belgium	
ALTSTADT KOLSCH	10
altstadt brewery, fredericksburg, tx	
LONE PINT YELLOW ROSE IPA	10
lone pint brewery, magnolia, tx	
KARBACH CRAWFORD BOCK	10
karbach brewery, houston, tx	

BOTTLES & CANS

MILLER LITE	5
pilsner miller coors brewing, milwaukee, wi	
DR. JUICE	8
ipa parish brewing, broussard, la	
GHOST IN THE MACHINE 16oz	10
double ipa parish brewing, broussard, la	
YUENGLING	7
amber lager pottsville, pa	
LONE STAR TALL BOY	6
lager lone star brewing co., ft. worth, tx	
BOHEMIA	7
pilsner cuauhtémoc moctezuma, monterrey, mx	
BUCKLE BUNNY	8
cream ale eureka heights, houston, tx	
KARBACH LOVE STREET	8
kolsch karbach brewing, houston, tx	
SIERRA NEVADA	8
pale ale sierra nevada brewing, fletcher, nc	
TEXAS BRIGHT CIDER	7
cider st. arnold's brewery, houston, tx	

COCKTAILS

EUNICE CLASSICS

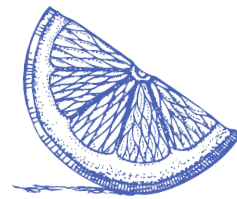
ST. LANDRY SIDECAR	17
brandy, orange liqueur, lemon, egg white, champagne	
TEAL SEASON	17
redemption bourbon, pasubio, honey, bitters	
PURO PASSION	17
reposado, passion fruit, pepper, lime	
OAXACAN BEE'S KNEES	16
rosalunal mezcal, spiced pear liqueur, lemon, honey	
LAVENDER 75	15
zephyr gin, lemon, champagne	
MARSH BIRD	17
plantation dark rum, pineapple, aperol, lemon	
WINTER'S TAIL	17
redemption bourbon, apricot, spiced dram	

MOCKTAILS

UNDERCOVER CHILI	10
cut above 0% proof tequila, jalapeño, pineapple	
CASSIS THE BITTER END	9
black currant, vanilla, tonic	

EUNICE SIGNATURES

THE FIG EASY	17
cathead honeysuckle vodka, fig syrup	
LAVENDER FIELDS FOREVER	16
zephyr gin, lavender, italicus	
TWO-TIMING TODDY	17
redemption bourbon, all spice, cinnamon, lemon	
SATSUMA SOUR	17
simple vodka, italicus, satsuma	
HOLLY BERRY	16
tequila, pomegranate, almond	
SPICED CIDER MULE	16
zephyr gin, mulled apple cider	
YULE-TINI	18
simple vodka, vanilla cinnamon cream, espresso	



WINE

SPARKLING

ZARDETTO PROSECCO	G B
12 48	
veneto, italy	
POGGIO COSTA PROSECCO ROSÉ	12 48
veneto, italy	
BERNIER CRÉMANT BRUT	12 48
crémant de loire, france	

ROSÉ

FLEUR DE MER	14 56
provence, france 2022	

WHITE

BETTER HALF SAUVIGNON BLANC	12 48
marlborough, new zealand 2022	
DAMIEN MARTIN BOURGOGNE BLANC	15 60
burgundy, france 2022	
ANNABELLA CHARDONNAY	14 56
sonoma county, usa 2021	
IL GUFINO PINOT GRIGIO	12 48
friuli, italy 2022	
J DE VILLEBOIS SAUVIGNON BLANC	15 60
touraine, france 2022	
DOMAINE GAYDA VIOGNIER	13 56
languedoc-roussillon, france 2021	

RED

ROCO PINOT NOIR	15 60
willamette valley, oregon 2021	
EMILIO MORO TEMPRANILLO	13 52
ribera del duero, es 2022	
LOSCANO MALBEC	14 56
mendoza, argentina 2021	
ALEXANDER VALLEY CABERNET SAUVIGNON	16 64
sonoma county, usa 2021	
GABRIEL D'ARDHUY PINOT NOIR	18 72
bourgogne, france 2020	
PAUL ACHS BLAUFRAKISCH	17 68
burgenland, austria 2021	

BEER

DRAFT

PARISH CANEBRAKE AMERICAN WHEAT	10
parish brewery, broussard, la	
STELLA ARTOIS LAGER	10
leuven, belgium	
ALTSTADT KOLSCH	10
altstadt brewery, fredericksburg, tx	
LONE PINT YELLOW ROSE IPA	10
lone pint brewery, magnolia, tx	
ENVIE PALE ALE	10
parish brewing, broussard, la	
SOMETHIN' LIGHT	10
eureka heights, crispy boy	

BOTTLES & CANS

MILLER LITE	5
pilsner miller coors brewing, milwaukee, wi	
DR. JUICE	8
ipa parish brewing, broussard, la	
GHOST IN THE MACHINE 16oz	10
double ipa parish brewing, broussard, la	
YUENGLING	7
amber lager pottsville, pa	
LONE STAR TALL BOY	6
lager lone star brewing co., ft. worth, tx	
BOHEMIA	7
pilsner cuauhtémoc moctezuma, monterrey, mx	
BUCKLE BUNNY	8
cream ale eureka heights, houston, tx	
KARBACH CRAWFORD	8
bock karbach brewing, houston, tx	
KARBACH LOVE STREET	8
kolsch karbach brewing, houston, tx	
SIERRA NEVADA	8
pale ale sierra nevada brewing, fletcher, nc	
TEXAS BRIGHT CIDER	7
cider st. arnold's brewery, houston, tx	

BRUNCH COCKTAILS

EUNICE CLASSICS

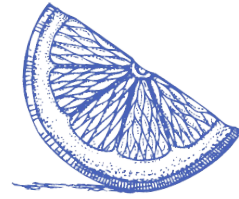
MIMOSA	13
orange, cranberry, pineapple, or grapefruit	
APEROL SPRITZ	14
aperol, champagne	
MOCHA CARAJILLO	14
espresso, liquor 43, chocolate liqueur	
CAJUN MARY	17
simple vodka, creole shrimp, pickles	
IRISH COFFEE	16
coffee, jameson, vanilla bean chantilly	
LAVENDER 75	15
zephyr gin, lemon, champagne	
YULE-TINI	18
simple vodka, vanilla cinnamon cream, espresso	
TEAL SEASON	17
redemption bourbon, pasubio, honey, bitters	

MOCKTAILS

UNDERCOVER CHILI	10
cut above 0% proof tequila, jalapeño, pineapple	
CASSIS THE BITTER END	9
black currant, vanilla, tonic	

EUNICE SIGNATURES

ST. LANDRY SIDECAR	17
brandy, orange liqueur, lemon, egg white, champagne	
LAVENDER FIELDS FOREVER	16
zephyr gin, lavender, italicus	
PURO PASSION	17
reposado, passion fruit, pepper, lime	
SATSUMA SOUR	17
simple vodka, italicus, satsuma	
OAXACAN BEE'S KNEES	16
rosaluna mezcall, spiced pear liqueur, lemon, honey	
THE FIG EASY	17
cathead honeysuckle vodka, fig syrup	
TWO-TIMING TODDY	17
redemption bourbon, all spice, cinnamon, lemon	
SPICED CIDER MULE	16
zephyr gin, mulled apple cider	



WINE

SPARKLING

ZARDETTO PROSECCO	G B
veneto, italy	12 48
POGGIO COSTA PROSECCO ROSÉ	12 48
veneto, italy	
BERNIER CRÉMANT BRUT	12 48
crémant de loire, france	

ROSÉ

FLEUR DE MER	14 56
provence, france 2022	

WHITE

BETTER HALF SAUVIGNON BLANC	12 48
marlborough, new zealand 2022	
DAMIEN MARTIN BOURGOGNE BLANC	15 60
burgundy, france 2022	
ANNABELLA CHARDONNAY	14 56
sonoma county, usa 2021	
IL GUFINO PINOT GRIGIO	12 48
friuli, italy 2022	
J DE VILLEBOIS SAUVIGNON BLANC	15 60
touraine, france 2022	
DOMAINE GAYDA VIOGNIER	13 56
languedoc-roussillon, france 2021	

RED

ROCO PINOT NOIR	15 60
willamette valley, oregon 2021	
EMILIO MORO TEMPRANILLO	13 52
ribera del duero, es 2022	
LOSCANO MALBEC	14 56
mendoza, argentina 2021	
ALEXANDER VALLEY CABERNET SAUVIGNON	16 64
sonoma county, usa 2021	
GABRIEL D'ARDHUY PINOT NOIR	18 72
bourgogne, france 2020	
PAUL ACHS BLAUFRAKISCH	17 68
burgenland, austria 2021	

BEER

DRAFT

PARISH CANEBRAKE AMERICAN WHEAT	10
parish brewery, broussard, la	
STELLA ARTOIS LAGER	10
leuven, belgium	
ALTSTADT KOLSCH	10
altstadt brewery, fredericksburg, tx	
LONE PINT YELLOW ROSE IPA	10
lone pint brewery, magnolia, tx	
ENVIE PALE ALE	10
parish brewing, broussard, la	
SOMETHIN' LIGHT	10
eureka heights, crispy boy	

BOTTLES & CANS

MILLER LITE	5
pilsner miller coors brewing, milwaukee, wi	
DR. JUICE	8
ipa parish brewing, broussard, la	
GHOST IN THE MACHINE 16oz	10
double ipa parish brewing, broussard, la	
YUENGLING	7
amber lager pottsville, pa	
LONE STAR TALL BOY	6
lager lone star brewing co., ft. worth, tx	
BOHEMIA	7
pilsner cuauhtémoc moctezuma, monterrey, mx	
BUCKLE BUNNY	8
cream ale eureka heights, houston, tx	
KARBACH CRAWFORD	8
bock karbach brewing, houston, tx	
KARBACH LOVE STREET	8
kolsch karbach brewing, houston, tx	
SIERRA NEVADA	8
pale ale sierra nevada brewing, fletcher, nc	
TEXAS BRIGHT CIDER	7
cider st. arnold's brewery, houston, tx	