



## APPETIZERS

- SPINACH DIP** **\$12**  
 Sautéed spinach in a creamy three cheese blend seasoned with garlic and herbs, served with freshly cooked tortilla Chips. Add Chicken \$6  
Add Steak \$9  
Add Shrimp \$10
- TACOS** (Steak, Chicken, Or Shrimp) **\$16**  
 (3) toasted flour tortillas topped with protein, lettuce, tomatoes and cheese.
- SLIDERS** (Kobe Beef or Fried Chicken) **\$18**  
 (3) Mini Brioche buns, with your choice of protein, lettuce, pickle, American cheese and chipotle sauce.
- CHICKEN WINGS** (8) **\$18**  
 Fried chicken wings tossed in one of our signature sauces.  
 Pick your style:  
 Garlic Parmesan  
 Lemon Pepper  
 Jerk  
 Forget Me Not Spicy Honey
- TRUFFLE FRIES** **\$8**  
 Homemade fries tossed with Truffle oil, topped with parmesan cheese.
- SALMON BITES** **\$14**  
 6oz. of diced salmon with special seasoning tossed in flour deep fried with a side of forget me not spicy honey
- OYSTER ROCKEFELLER** **\$18**  
 ½ dz. of Grilled oysters topped with a rich spinach parmesan cheese butter sauce, with crawfish tails or crab meat.
- OYSTER CREOLE** **\$18**  
 Chargrilled oysters with a Cajun kick — topped with boudin, parmesan, and fresh jalapeño.
- SOUTHERN EGG ROLL** **\$18**  
 Slow-braised oxtail, creamy macaroni & cheese, and savory collard greens — wrapped, deep-fried to a golden crisp, and drizzled with a sweet potato glaze.
- BOUDIN BALLS** **\$10**  
 Three golden-fried boudin balls served with our house cream sauce, fresh jalapeño, and parmesan cheese.

## SOUP

- CHICKEN AND SAUSAGE GUMBO** **\$18**  
 Creole blend of chicken, turkey andouille sausage, served with rice.

## SALAD

- CAESAR SALAD** **\$16**  
 Romaine lettuce, croutons, creamy Caesar dressing, and Parmesan cheese. Add Chicken \$6  
Add Steak \$9  
Add Shrimp \$10

## ENTREES

- LOLLIPOP JERK LAMB CHOPS** **\$48**  
 (4) Lollipop Lamb chops marinated in jerk seasoning served with two sides.
- FORGET ME NOT GOURMET BURGER** **\$20**  
 6oz. Kobe beef burger cooked to your temperature topped with cheddar cheese, smoked turkey bacon, caramelized onions, arugula lettuce and Forget Me Not Sauce on a bun. Served with Truffle fries.
- TEXAS GULF SHRIMP** **\$22**  
 Fried or grilled jumbo shrimp seasoned with herbs and spices and served with truffle fries and a creole tartar sauce.

*I Want To Taste You Again*

A customary gratuity of 18% will be added to all checks. All drinks are final. Please alert your server of any food allergies. Consumer Advisory: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Non pork kitchen



## ENTREES

- SOUTHERN FRIED CHICKEN** **\$26**  
Our buttermilk crispy fried chicken served with two sides.
- 16OZ. GRILLED RIB-EYE** **\$40**  
Bone-in cooked to your preferred temperature served with garlic mashed potatoes and grilled asparagus.  
(Add toppings) 3 grilled shrimp & crab meat in a butter wine sauce \$7
- GRILLED ATLANTIC SALMON** **\$28**  
Atlantic salmon in a honey glaze sauce served with crab fried rice and grilled asparagus.
- OXTAILS** **\$30**  
Smothered oxtails slow roasted in our special Forget Me Not savory spice sauce and seasoning on garlic mashed potatoes.
- LOUISIANA GULF CATFISH** **\$25**  
Blackened or fried catfish served over rice covered in a brown butter crawfish meuniere sauce.
- FRIED WHOLE SNAPPER** **\$46**  
Forget Me Not style deep fried whole snapper that is fragrant, juicy, delicious and served with a cajun fried rice.
- LOBSTER FRIED RICE** **\$36**  
Three golden, tempura-battered lobster tails served with savory fried rice.
- DEEP FRIED LOBSTER TAILS** **\$38**  
Maine lobster tail marinated and tossed in flour, deep fried and served with crawfish mac & cheese and sautéed asparagus.

## PASTA

- JAMBALAYA** **\$26**  
Rice mixture of rich creamy bechamel sauce tossed with sauteed shrimp, crawfish, sausage and chicken, served with warm garlic bread. \*Rice substitute available.
- SHRIMP SCAMPI CREAMY PASTA** **\$26**  
Grilled shrimp cooked in garlic butter with cherry tomatoes and a white wine butter sauce served with fettuccini pasta, served with warm garlic bread.
- MOBSTER LOBSTER PASTA** **\$36**  
Grilled 7oz. Lobster Tail topped on a bed of fettuccine pasta tossed in a creamy creole sauce with sautéed spinach, served with warm garlic bread.
- FIRE ROASTED CHICKEN PASTA** **\$22**  
Our Perfectly cooked chicken breast and fettuccine pasta coated in a creamy garlic bechamel, topped with Parmesan, served with warm garlic bread.

## SIDES

- |                                |             |                               |            |
|--------------------------------|-------------|-------------------------------|------------|
| <b>Crab Fried Rice</b>         | <b>\$18</b> | <b>Garlic Mashed Potatoes</b> | <b>\$8</b> |
| <b>Crawfish Mac and Cheese</b> | <b>\$15</b> | <b>Zesty Collard Greens</b>   | <b>\$8</b> |
| <b>Grilled Asparagus</b>       | <b>\$8</b>  | <b>Broccolini</b>             | <b>\$8</b> |

## DESSERTS

- SOUTHERN RED VELVET CHEESE CAKE** **\$12**  
Creamy cheesecake layered between moist red velvet cake and covered in cream cheese icing.
- FRENCH BREAD PUDDING** **\$12**  
Spiced custard and a touch of Rum Day Old French Bread tossed and baked crisp and topped with a rich rum sauce.
- BROWNIE** **\$12**  
Warm, gooey double fudge brownie topped with vanilla ice cream, drizzled with caramel, and finished with candied pecans.

*Like A Secret Or A Sin*

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