

# Voyagers

## OYSTERS

locally sourced from Gulf Shores, AL

ADMIRAL SHELLFISH CO.

## starters

**WAGYU CARPACCIO\***.....18

*capers, crispy shallots, shaved parmesan, fresh horseradish, grain mustard aioli, crostinis*

**FRIED QUAIL KNOTS**.....18

*Napa cabbage, carrots, jalapeños, shallots, cilantro, kung pao, fried garlic*

**STEAK TARTAR\***.....25

*pecan smoked marrow bone, capers, shallots, thyme, quail egg, aged parmesan, house chips, black garlic aioli*

**CRAB STACK**.....15

*fried green tomatoes, spicy diablo sauce Bayou la Batre crab salad*

**YELLOWFIN TUNA TIRADITO\***.....16

*Yellowfin tuna, Leche de Tigre, sweet potato crisps, Marcona almonds, scallions*

**FRIED GULF FISH COLLAR**.....15

*buttermilk brined deep-fried snapper collar, pickled shallots and peppers herb salad, citrus chile tartar*

**S.O.T.M**.....12  
*soup of the moment*

**VOYAGERS WEDGE**.....13  
*roasted tomatoes, crispy shallots, Bill "E" bacon, chives, Asher Blue, green goddess dressing*

**PERDIDO CAESAR SALAD\***.....14  
*romaine, red onions, quail egg, roasted tomatoes, crostini, capers, parmesan*

**PEACH & BURRATA**.....15  
*Peach, burrata, basil, arugula, Marcona almonds, shaved shallots, 25 year balsamic*

 **Gluten Free**

 **Contains Nuts**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**RAW**  
*with mignonette & cocktail - GF*  
**HALF DOZEN**.....18  
**DOZEN**.....36

**BROILED**  
**HALF DOZEN**.....20  
**DOZEN**.....40

**BIENVILLE**  
*shrimp & crawfish, green onion, mornay*

**ROCKEFELLER**  
*swiss chard, parmesan, herbs, Bill "E" bacon, red-eye hollandaise*

**THE "FRENCHIE" GF**  
*foie gras & smoked bone marrow compound butter*

**GORGEOUSLY GARLIC GF**  
*roasted elephant & black garlic, fresh horseradish, aged parmesan*

## entrées

**PERDIDO STUFFED CHICKEN**.....32  
*roasted tomatoes, spinach, fontina cheese, Bill "E" bacon, purple sweet potato gnocchi, Alecia's tomato chutney*

**SEAFOOD PASTA**.....55  
*scallops, shrimp, fried softshell crab, fresh tagliatelle pasta, cherry tomatoes, baby kale, seafood bisque alfredo, cuttlefish aioli*

**WARM WATER SPINY LOBSTER**.....45  
*Chicken-fried Lobster, Bayou Cora Aleppo fontina grits, wild mushrooms, baby kale & heirloom cherry tomatoes, salsa verde*

**THAI INSPIRED GULF WHOLE FISH** 65  
*Pan roasted, lemon grass & ginger basted, chili crisp cucumber salad, mint, cilantro, pickle shallots & peppers*

**LASAGNA BOLOGNESE**.....40  
*house ground hanger steak, smoked pork belly, plum tomatoes, mirepoix, fontina fonduta foam, fresh herbs, bordelaise, basil oil*

**CUMIN & CORIANDER GROUPER**.....52  
*Pork belly cream, corn, caramelized onions, smoked paprika, heirloom tomato, carpaccio & bayou la batre crab salad*

**SCALLOPS A LA PLANCHA\***.....48  
*Roasted tomato & saffron fregola, summer vegetable salad, charred citrus beurre blanc*

**MOROCCAN SPICED TUNA\***.....38  
*Harissa roasted cauliflower puree, heirloom carrots, peas, shallot & cilantro, preserved lemon chermoula*

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# from the broiler

**PETITE FILET MIGNON\*** 6oz.....42  
*buttery tenderness*

**FILET MIGNON\*** 10oz.....53  
*even more buttery tenderness*

**WAGYU BAVETTE\*** 10oz.....44  
*tender like filet mignon with the flavor of flank*

**HANGING TENDERLOIN\*** 10oz.....41  
*arguably the most intensely flavored cut*

**TOMAHAWK DUROC PORK CHOP\*** 18oz.....38  
*crispy pork belly, big, beautiful & juicy*

**VENISON CHOP\*** 10oz.....45  
*tender, deeply flavorful & always delicious  
beet & blueberry rub*

**COWBOY RIBEYE\*** 20-22oz.....75  
*for flavor lovers*

## DRY-AGED CERTIFIED

**KANSAS CITY STRIP LOIN\*** 16oz.....55  
*legally delicious*

**CENTER CUT RIBEYE\*** 14oz.....68  
*loaded with flavor*

### TO SHARE OR NOT TO SHARE?

**DRY-AGED PORTERHOUSE\*** 48oz.....150  
*a perfect union of filet & strip*

**C.A.B. TOMAHAWK RIBEYE\*** 48oz.....200  
*the BEAST!*

*these selections are accompanied with a  
choice of our two signature sides*

## sauces & butters

*per selection*.....5

**RED-EYE HOLLANDAISE**

**CABERNET BORDELAISE**

**GREEN PEPPERCORN AU POIVRE**

**BAYSIDE BLEU FONDUE**

**SMOKED BONE MARROW BUTTER**

**CHAMPAGNE BÉARNAISE**

## crowns

**CRAB OSCAR**.....12

**GULF SHRIMP**.....13

**FOIE GRAS**.....16

**BILL "E" BACON**.....15

**the O.G. BLEU CRUST**.....10

## sides

**PURPLE SWEET POTATO GNOCCHI**.....9  
*garlic, shallots, herbs, aged parmesan*

**VOYAGER'S BAKED POTATO**.....8  
*duck fat roasted skinned potato, crème fraîche,  
chives, salt & vinegar crispy potato peels*  
**add CAVIAR**.....10

**BAYSIDE BLEU MAC**.....12  
*Bill "E" bacon, roasted tomatoes, mornay*

**MUSHROOMS & ONIONS**.....11  
*sautéed in cabernet bordelaise*

**BLUE CRAB CREAMED SPINACH**.....12  
*roasted tomatoes, onions & herbs*

**CHILI CRISP CUCUMBER SALAD**.....10  
*Mint, cilantro, pickle shallots, & peppers*

**PORK BELLY CREAM CORN**.....11  
*Caramelized onions, smoked paprika*

**ALEPPO CHILI FONTINA GRITS**.....11  
*Bayou Cora*

**FREGOLA "RISOTTO"**.....11  
*Roasted tomato & saffron*

We do not offer to **split** items,  
we will offer you an additional share plate.

**Additional charges**  
**apply** to all modifications and/or substitutions.  
Parties over 6 will have an automatic  
**21% gratuity** added to the bill.