Voyagers

OYSTERS

locally sourced from Gulf Shores, AL

ADMIRAL SHELLFISH CO.

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

starters

WAGYU CARPACCIO*.....18
capers, crispy shallots, shaved parmesan, fresh horseradish, grain mustard aioli, crostinis

FRIED QUAIL KNOTS.....18
shaved red cabbage herb slaw, black garlic hot honey chili crisp, 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 AQUACHILE*.....16
Yellowfin tuna, blood orange, persian cucumber, cilantro, furikake rice crisp

FRIED GULF FISH COLLAR.....15
buttermilk brined deep-fried snapper collar, pickled shallots and peppers herb salad, citrus chile tartar

soup & salads

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

FIG & BURRTA.....15
local lettuce heads, basil, baby argula, pickled shallots, crispy proscuitto and pomegranate balsamic vinaigrette GF

GF *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.*

entrées

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

SEAFOOD PASTA.....60
warm water lobster tail, gulf shrimp, lump crab, butternut squash, tagliatelle pasta, cherry tomatoes, english peas, yellow curry cream

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

CORN "BREAD" CRUSTED GULF GROUPER.....52
agrodolce baby collard green puree, roasted delicata squash hash, bayou la batre crab & green tomato chow chow

SCALLOPS A LA PLANCHA*.....48
carmelized onions & blue cheese, calabrian chili fregola and roasted tomato, pickled cauliflower salad & apple cider molasses

MOROCCAN SPICED TUNA*.....38
fava bean hummus, warm brussels sprouts & pomegranate slaw, preserved lemon harissa vinaigrette GF

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, créme fraîche, chives, salt & vinegar crispy potato peels GF
add ***CAVIAR*.....10**

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

MUSHROOMS &ONIONS.....11
cabernet bordelaise GF

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

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

WARM BRUSSELS SPROUTS & POMEGRANATE SLAW.....11
preserved lemon harissa vinaigrette GF

ROASTED DELACATA SQUASH HASH.....11
pork belly, bell pepper & caramelized onion GF

FREGOLA "RISOTTO".....11
calabrian chili &roasted tomato

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.