



SOFT OPENING DINNER MENU

Start at the Table

CHEF'S SELECTION RAW OYSTERS* 18

A rotating selection of crisp, briny oysters served ice-cold with mignonette, cocktail sauce and lemon. 1/2 dozen only

CHARBROILED OYSTERS* 24|48

Oysters bubbling in roasted garlic-herb butter beneath Parmesan and Romano, served with toasted baguette. 1/2 dozen | dozen

ROUX CRAB DIP 21

Blue crab folded into warm Cajun cream with Parmesan, fire trinity and herbs; baked until bubbling and served with grilled French bread.

BROWN BUTTER LOBSTER BITES 36

Sweet lobster sauteed in nutty garlic brown butter, finished with charred lemon, fresh herbs and scallion oil.

BOURBON STICKY WINGS 14

Wings lacquered in a sweet-smoky bourbon Creole glaze, finished with scallions and a slow-building heat.

Soups and Salads

FILÉ SEAFOOD GUMBO 13|24

A deep dark roux with shrimp, crab and smoked chicken andouille sausage, served around jasmine white rice. 8 oz cup | 14 oz bowl

CHARGRILLED CAESAR SALAD 14

Charred romaine hearts, buttered French bread croutons, shaved Parmesan and our house-made Caesar dressing.

HOUSE CHOPPED SALAD 17

Romaine and spinach, boiled eggs, cheddar cheese, tomatoes, red onion and your choice of balsamic vinaigrette or ranch dressing.

ADD PROTEIN / Shrimp 12 / Chicken 10 / Lobster Tail 35

Burgers and Po'Boys

UPTOWN SMASH BURGER* 22

Two Angus beef patties smashed with American cheese, grilled onions, pickles and Creole cream on buttered brioche.

SHRIMP PO'BOY 23

Crispy fried shrimp, lettuce, tomato, pickles and house remoulade on Leidenheimer French bread.

CATFISH PO'BOY 28

Crispy fried catfish, lettuce, tomato, pickles and house remoulade on Leidenheimer French bread.

ALL HANDHELDS COME WITH CAJUN FRIES

Land and Sea

THE ROUX SHRIMP & GRITS 21

Your choice of grilled or fried shrimp over four-cheese grits and Cajun bechamel cream sauce.

THE ROUX CATFISH & GRITS 26

Fried catfish over four-cheese grits and Cajun bechamel cream sauce, finished with scallions.

GRILLED BRANZINO 46

Flame-grilled branzino over garlic spinach with a lemon and herb butter sauce.

CAJUN FRIED LOBSTER FRIED RICE 42

Wok-fried jasmine rice with soy sauce, egg, scallions, Cajun garlic-butter and lobster meat, finished with a lobster tail, fried or grilled.

CREOLE SEA BASS MKT

Flame-grilled Chilean sea bass with a crawfish Creole cream sauce served over mashed potatoes.

FRENCH QUARTER RIBEYE* 54

Cajun garlic dry-rubbed ribeye with roasted garlic-herb butter sauce and garlic butter mashed potatoes.

BAYOU GLAZED LAMB CHOPS* 44

Rosemary-garlic marinated lamb chops, flame-grilled and served with broccolini and Bayou Gold dipping sauce.

Roux Crab Boils

SAUCES

Garlic Butter / Cajun / Lemon Pepper Voodoo (a mix of them all)

THE ROUX CLASSIC 45

1/2 lb shrimp + 1/2 lb snow crab, corn & potatoes

SNOW CRAB SUPPER 52

1 lb snow crab legs, corn & potatoes

Sides to Share

Lobster Mac & Cheese MKT

Mac & Cheese 16

Charbroiled Broccolini 11

Garlic Mashed Potatoes 12

Sauteed Garlic Spinach 10

House Fries 9

Cajun Fries 9

Drinks

Coffee 4

Soda 6

Juice 4

Sweet Tea 6

Lemonade 6

Something Sweet

BROWN BUTTER PEACH COBBLER 14

Brown-butter peaches beneath a golden cobbler crust, served warm with butter pecan ice cream and salted caramel.

GLAZED BEIGNETS 11

Pillowly New Orleans beignets fried golden, dipped in vanilla-cane glaze.

Where Flavor Finds Its Rhythm

* Consuming raw or undercooked meats, seafood, or shellfish, may increase your risk of foodborne illness.