

Appetizers & Soups

Crabtini

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass.

Barbecued Shrimp

Sautéed New Orleans style in reduced white wine, butter, garlic and spices.

Shrimp Remoulade/Shrimp Cocktail

Jumbo Gulf shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce.

Mushrooms Stuffed with Crabmeat

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.

EatAspen.com

Seared Ahi Tuna

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer.

Sizzlin Blue Crab Cakes

Two jumbo lump crab cakes with sizzling lemon butter.

Veal Osso Buco Ravioli

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi glace.

Louisiana Seafood Gumbo

Lobster Bisque

