



BAR BITES

Spicy Tuna Handroll • \$8

Bourbon Barrel Aged Soy Sauce

Baked Blue Crab Claws • \$16

Parsley Garlic Butter

Blue Crab Beignets • \$10

Calabrian Chile Aioli

Vietnamese Crispy Pork Spring Roll • \$12

Peanut Sauce, Lemongrass Crunch

Crispy Louisiana Oysters (4) • \$14

Roquefort Blue Cheese Fondue, Creole Tomato Glaze

Bucatini • \$16

Heirloom Tomato, Whipped Ricotta, Breadcrumbs

PuPu Platter • \$38

Hawaiian Pork Belly, Coconut Shrimp Toast,

Blue Crab Rangoon, Boudin, Lamb Rib

Charcuterie Board • \$20

Assorted House Cured & Local Meats with

Traditional Accompaniments

add Curated Cheese Selection +\$15

join us for

HAPPY HOUR

Tuesday - Friday

5pm - 7pm

TCHEFUNCTE'S
RESTAURANT