

L  
O  
W  
W  
T  
I  
D  
E

## DAILY BRUNCH

(served till 4 pm)

<b>ALL AMERICAN BEIGNET-WICH</b>	<b>\$11</b>
<i>eggs, sharp cheddar, hickory bacon, grilled tomato</i>	
<b>NOLA-STYLE GRITS BOWL</b>	<b>\$12</b>
<i>bacon and biscuit</i>	
<b>THE MEAT OR VEGGIE SCRAMBLER</b>	<b>\$13</b>
<i>chef's selection</i>	
<b>"BRISCUIT" BENEDICT</b>	<b>\$16</b>
<i>slow-smoked hill-country brisket, caramelized onion, tabasco hollandaise</i>	
<b>CRAWFISH + EGG BEIGNETS</b>	<b>\$14</b>
<i>a legacy kitchen original</i>	
<b>BREAKFAST BURGER</b>	<b>\$15</b>
<i>avocado, sharp cheddar, grilled tomato, fried egg</i>	
<b>BANANAS FOSTER WAFFLE</b>	<b>\$13</b>
<i>cinnamon whipped cream and caramel honey butter</i>	

### SERVED

ALL DAY *every day*  
**BEIGNETS**

<b>TRADITIONAL BEIGNETS</b>	<b>\$3</b>
<i>3 count</i>	
<b>BEIGNET BITES</b>	<b>\$4</b>
<i>powdered or cinnamon sugar</i>	

### COFFEE DRINKS

<b>CAFÉ AU LAIT</b>	<b>\$4</b>
<b>HOUSE COFFEE</b>	<b>\$2</b>
<b>DECAF</b>	<b>\$2</b>
<b>ESPRESSO</b>	<b>\$4</b>
<b>CAPPUCCINO</b>	<b>\$4</b>
<b>TRADITIONAL NOLA ICED COFFEE</b>	<b>\$4</b>

# TackleBox

SOCIAL • SOUTHERN • SEAFOOD

•&•  
OYSTER BAR

## EYE OPENERS

<b>TACKLEBOX BLOODY MARY</b>	<b>\$9</b>
<i>vodka, spicy green beer</i>	
<b>MIMOSA</b>	<b>\$9</b>
<i>brut cuvée sparkling, fresh squeezed oj</i>	
<b>SCREWDRIVER</b>	<b>\$9</b>
<i>vodka, fresh squeezed oj</i>	

HOME OF THE  
**DOLLAR  
LUNCH BEER**  
*\$1*

## BEVERAGES

<b>SODA</b>	<b>\$3</b>	<b>HOT TEA</b>	<b>\$3</b>
<b>TEA</b>	<b>\$3</b>	<b>ARNOLD PALMER</b>	<b>\$4</b>
<b>MILK</b>	<b>\$3</b>	<b>AMC HEALTHY JUICE</b>	<b>\$6</b>
<b>JUICE</b>	<b>\$3</b>	<b>GARDEN GREEN JUICE</b>	<b>\$6</b>

## DESSERTS

<b>BOURBON CHOCOLATE CHESS PIE</b>	<b>\$8</b>
<b>PRALINE PARFAIT</b>	<b>\$7</b>
<b>OLD-FASHIONED CARROT CAKE</b>	<b>\$7</b>

*just south of obnoxious*

## HAPPY HOUR

daily from 3-6 pm

### TWO FOR ONE

*raw oysters, charbroiled oysters, dusted wings*

<b>DRAFT BEER</b>	<b>\$3</b>
<i>any selection</i>	
<b>HOUSE WINE</b>	<b>\$3</b>
<i>red or white</i>	

### *crafted batch* COCKTAILS

<b>THE SOUTHERN YELLOW HAMMER</b>	<b>\$5</b>
<i>light rum, amaretto, pineapple juice</i>	
<b>THE BOURBON SMASH</b>	<b>\$5</b>
<i>kentucky bourbon, long island iced tea, sour mix</i>	

<b>BLOODY MARY OYSTER SHOOTERS</b>	<b>\$2</b>
------------------------------------	------------

## SOCIALS

<b>"Oh So" SOUTHERN FRIES</b>	<b>\$8</b>
<i>bacon, cheddar, white sawmill gravy</i>	
<b>LOADED PIMENTO CHEESE</b>	<b>\$9</b>
<i>bacon &amp; onion jam</i>	
<b>SMOKED SALMON DIP</b>	<b>\$11</b>
<i>house crackers</i>	
<b>ALLIGATOR POPPERS</b>	<b>\$11</b>
<i>with pepperjelly glaze</i>	
<b>JUMBO SHRIMP COCKTAIL</b>	<b>\$14</b>
<i>spicy cocktail sauce</i>	
<b>CRAWFISH BEIGNET BITES</b>	<b>\$9</b>

# THE GRAND TOWER \$48

(serves 4)

12 raw oysters, 6 charbroiled oysters, 6 shrimp cocktail,  
smoked salmon dip, crawfish remoulade

OYSTERS  
TOWER

**ICE COLD RAW OYSTERS (12)** \$16  
*shucked to order*

**CHARBROILED OYSTERS (8)** \$15  
*garlic parmesan herb butter*

**TACKLEBOX CHILLED SAMPLER** \$17  
*crawfish remoulade, smoked salmon dip,  
shrimp muffaletta salad*

**SIMPLE FRIED OYSTERS** \$14  
*garlic herb aioli*

## CRAFTED OYSTERS

*freshly shucked + flash fried  
generously topped (8)*

\$18

**VOO DOO**  
*cajun mayo, blue cheese, crumbled  
bacon*

**GRIS GRIS**  
*creamed spinach, tabasco hollandaise*

**WHO DAT**  
*smoked white beans, creole mustard*

## SOUP & SALADS

**CRAB + CORN BISQUE** \$10  
*house specialty*

**CRAWFISH BOIL SOUP** \$10  
*corn and potatoes*

**LOADED SEAFOOD GUMBO POT** \$12  
*fried okra*

**KALE CAESAR** \$12  
*cornbread croutons*

**THE SHRIMP LOUIE WEDGE SALAD** \$15  
*tomato, avocado, creamy dressing*

**SEARED TUNA SALAD** \$18  
*mango, avocado, macadamia nuts, tango  
dressing*

**SOUTHERN-FRIED CHICKEN SALAD** \$16  
*hot-honey glaze, blue cheese,  
smoky bacon ranch*

## SOUTHERN COMFORT PLATES

**FRIED SHRIMP OR OYSTER POBOY** \$15  
*new orleans "dressed", house chips*

**PECAN SMOKED CHICKEN WINGS PLATTER** \$16  
*fries & slaw*

**OLD SOUTH CHEESEBURGER** \$14  
*pimento cheese, vidalia onions and bacon jam, fries*

**ELVIS - THE KING BURGER** \$15  
*applewood smoked bacon, peanut butter, cheddar cheese  
& brûlée bananas, fries*

**SOUTH GEORGIA CHICKEN SANDWICH** \$15  
*vidalia onion slaw, fries*

**PAN ROASTED SALMON** \$22  
*chef tartar, brussel sprouts*

**RIBEYE STEAK** \$27  
*kentucky bourbon peppercorn sauce*

**PERFECTLY GRILLED FISH** \$26  
*cajun crawfish cream and featured veg*

**THIN FRIED CATFISH PECAN** \$20  
*brown butter & louisiana popcorn rice*

**FRIED CHICKEN + WAFFLES** \$17  
*bacon studded, pepperjelly maple syrup*

**LOWER-THAN-LOW COUNTRY SHRIMP + GRITS** \$23  
*new orleans version of a coastal classic*

## LEGACY KITCHEN CLASSICS

**THE FRIED TACKLEBOX PLATTER** \$32  
*thin catfish, oysters, shrimp, alligator poppers,  
crawfish hushpuppies, fries*

**REDFISH ST. CHARLES** \$29  
*garlic herb butter asparagus, mushrooms &  
crawfish cornbread*

**SOUTHERN FRIED CHICKEN** \$22  
*braised cabbage, crawfish spoonbread*

**CENTER CUT FILET** \$36  
*creamy smoked greens, fried oysters and  
tabasco hollandaise*

## SIDES

**SOUTHERN BRAISED CABBAGE** \$6

**TODAY'S FEATURED VEG** \$6

**CRAWFISH SPOONBREAD** \$9

MEALS  
ALL  
DAY  
ALL  
DAY

HIGH TIDE