



The 1902 Thompson House Restaurant & Bar

DINNER

CREOLE FISH & SHRIMP

Pan-seared catfish & Gulf shrimp with creole seasoning;
dirty rice & broccoli 28

NELLIE'S FRIED CHICKEN

Bite-sized, buttermilk hand-battered chicken breast; potato
puree & skillet-sautéed creole broccoli 27

THE 1902 T.H. FILET MIGNON

Center-cut 8 oz. beef tenderloin infrared charbroil-grilled
and finished with Maître d' butter; garlic potato puree,
amaretto carrots 62

MISS ANN'S FAMOUS CATFISH

MS farm-raised catfish, cornmeal-battered & fried; skillet
fries, hushpuppies, coleslaw 27

CHICKEN COQ AU VIN BLANC

Seasoned pan-seared chicken in white wine; potato puree &
broccoli 29

NEW ENGLAND CRAB CAKE

Two Jumbo-lump crab cakes with homemade remoulade; mixed
greens & asiago grilled tomato 39

SNAPPER HEMINGWAY

Parmesan encrusted red snapper topped with a lemon butter
pan sauce with crabmeat and served with vegetable orzo 36

20% Gratuity Added to Parties of 6 or More / \$4 Sharing Fee Per Plate

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk foodborne illness(s).*