



The 1902 Thompson House Restaurant & Bar

Dinner

CREOLE FISH & SHRIMP

Pan-seared catfish and Gulf shrimp with Creole seasonings; dirty rice and skillet-sauteed green beans

28

NELLIE'S FRIED CHICKEN

Buttermilk hand-battered chicken breasts; garlic potato puree and skillet-sauteed green beans

27

THE 1902 T.H. FILET MIGNON

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

62

NEW ENGLAND CRAB CAKE

Two jumbo-lump crab cakes with homemade remoulade; mixed greens and 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

LOW COUNTRY SHRIMP & GRITS

Creamy, buttery, seasoned cheesy grits topped with sauteed peppers and onions, bacon, Creole seasoned shrimp

30

CHICKEN COQ AU VIN BLANC

Seasoned pan-seared chicken breasts in white wine; garlic potato puree and sauteed green beans

29

FRIED CATFISH FILETS PAIRED WITH CATFISH BOULETTES

Accompanied with house-seasoned fries and a side salad

29

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 of foodborne illness(s)