



# *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* 26

### 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* 52

### MISS ANN'S FAMOUS CATFISH

*MS farm-raised catfish, cornmeal-battered & fried; skillet fries, hushpuppies, coleslaw* 26

### CHICKEN COQ AU VIN BLANC

*Seasoned pan-seared chicken in white wine; potato puree & broccoli* 28

### NEW ENGLAND CRAB CAKE

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

### THOMPSON HOUSE SHRIMP BOIL

*Classic shrimp boil, just deconstructed: peeled & deveined shrimp, cob-removed corn, bite-sized potatoes, sliced sausage; all cooked in Old Bay seasoning* 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 foodborne illness(s).*