



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

Buttermilk hand-battered chicken breast; garlic 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 Maitre d' butter; garlic potato puree, amaretto carrots 62

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

LOW COUNTRY SHRIMP & GRITS

Creamy, buttery, seasoned, cheesy grits topped with sautéed peppers and onions
Creole seasoned shrimp 30

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).*