



APPETIZERS

SPINACH DIP

Sautéed spinach in a creamy three cheese blend seasoned with garlic and herbs, served with freshly sliced baguette toast.

Add Chicken \$6
Add Steak \$9
Add Shrimp \$10

CAJUN CRAWFISH EGG ROLLS

Spicy Crawfish tails in a cheese rice and spinach fondue.

\$16

TACOS (Steak, Chicken, Or Shrimp)

(3) toasted flour tortillas topped with protein, lettuce, tomatoes and cheese.

\$16

SLIDERS (Kobe Beef or Fried Chicken)

(3) Mini Brioche buns, with your choice of protein, lettuce, pickle, cheddar cheese and chipotle sauce.

\$18

CHICKEN WINGS (8)

Fried chicken wings tossed in one of our signature sauces.

Pick your style:

Garlic Parmesan

Lemon Pepper

Jerk

Forget Me Not Spicy Honey

\$18

TRUFFLE FRIES

Homemade fries tossed with Truffle oil, topped with parmesan cheese.

\$8

SALMON BITES

6oz. of diced salmon with special seasoning tossed in flour deep fried with a side of forget me not spicy honey

\$14

OYSTER ROCKEFELLER

½ dz. of Grilled oysters topped with a rich spinach parmesan cheese butter sauce, with crawfish tails or crab meat.

\$18

SOUPS

SEAFOOD GUMBO

Creole blend of blue crab, shrimp, turkey andouille sausage and served with rice our delicious roux flavor.

\$20

CHICKEN AND SAUSAGE GUMBO

Creole blend of chicken, turkey andouille sausage, served with rice.

\$18

SALADS

CAESAR SALAD

Romaine lettuce, croutons, table side dressing Dijon mustard and parmesan cheese.

Add Chicken \$6
Add Steak \$9
Add Shrimp \$10

ENTREES

LOLLIPOP JERK LAMB CHOPS

(4) Lollipop Lamb chops marinated in jerk seasoning served with two sides.

\$48

FORGET ME NOT GOURMET BURGER

6oz. Kobe beef burger cooked to your temperature topped with cheddar cheese, smoked turkey bacon, caramelized onions, arugula lettuce and Forget Me Not Sauce on a bun. Served with Truffle fries.

\$20

TEXAS GULF SHRIMP

Fried or grilled jumbo shrimp seasoned with herbs and spices and served with truffle fries and a creole tartar sauce.

\$22

I Want To Taste You Again

A customary gratuity of 18% will be added to all checks. Please alert your server of any food allergies. Consumer Advisory: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bore illness, especially if you have certain medical conditions.



ENTREES

FORGET ME NOT SOUTHERN FRIED CHICKEN \$26

Our buttermilk crispy fried chicken served with mac & cheese and zesty collard greens. (Cannot substitute sides, House Special).

16OZ. GRILLED RIB-EYE \$40

Bone-in cooked to your preferred temperature served with garlic mashed potatoes and grilled asparagus.

(Add toppings) 3 grilled shrimp & crab meat in a butter wine sauce \$7

GRILLED ATLANTIC SALMON \$28

Atlantic salmon in a honey glaze sauce served with crab fried rice and grilled asparagus.

OXTAILS \$30

Smothered oxtails slow roasted in our special Forget Me Not savory spice sauce and seasoning on garlic mashed potatoes.

LOUISIANA GULF CATFISH \$25

Blackened or fried catfish served over rice covered in a brown butter crawfish meuniere sauce.

FRIED WHOLE SNAPPER \$46

Forget Me Not style deep fried whole snapper that is fragrant, juicy, delicious and served with a cajun fried rice.

CHICKEN MARSALA \$28

Pan seared to perfection. Topped with a cream Marsala and mushroom sauce served with mashed potatoes and broccolini.

PASTA

JAMBALAYA \$26

Rice mixture of rich creamy bechamel sauce tossed with a sauteed shrimp, crawfish, sausage and chicken. *Sub rice.

SHRIMP SCAMPI CREAMY PASTA \$26

Grilled shrimp cooked in garlic butter with cherry tomatoes and a white wine butter sauce served with fettuccini pasta

MOBSTER LOBSTER PASTA \$36

Grilled 7oz. Lobster Tail topped on a bed of fettichini pasta tossed in a creamy creole sauce with sauted spinach.

SIDES

Crab Fried Rice \$15

Garlic Mashed Potatoes \$8

Crawfish Mac and Cheese \$15

Zesty Collard Greens \$8

Grilled Asparagus \$8

Broccolini \$8

DESSERT

SOUTHERN RED VELVET CAKE \$12

Crimson layered cake, with ermine icing the traditional way.

FRENCH BREAD PUDDING \$12

Spiced custard and a touch of Rum Day Old French Bread tossed and baked crisp and topped with a rich rum sauce.

CREME BRULEE \$12

Topped with an assortment of berries

Like A Secret Or A Sin

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