

Snacks

Spicy garlic glazed fried chicken , watermelon pickles	9.50
Rabbit pat�� , celery root slaw, horseradish	9.00
Fried chicken gizzards , creole honey mustard	7.00
Mini cheeseburgers , bacon-onion marmalade	10.00
Fried oysters , creole tomato dressing	12.50
Country fried onion rings	6.50
Crabmeat pies	10.00
Smokey lamb ribs , mayhaw glaze	12.00
Shrimp in a cup , spicy aioli	9.75

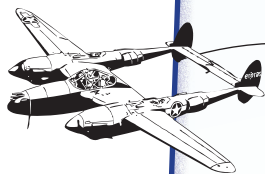
Sandwiches

Tender roast beef tongue , mushroom gravy, open faced	9.50
Local corned beef , sauerkraut, rye	12.50
Short rib “Sloppy Joe” , onion Kaiser roll	12.50
Shrimp & spicy sausage po-boy	11.75
Fried seafood po-boys Gulf fish 12.00 . . busters 16.50 . . oysters 14.50 . . shrimp 12.50	
Perfect pig po-boy , shoulder, ham, belly, pickled vegetables	12.50
French Dip shaved ribeye, thomasville tomme, creole jus	12.50
Chicken breast , bacon, piquillo pepper	12.50
Monte cristo , house cured turkey pastrami, chisesi ham, seasonal marmalade	12.00
Shrimp salad sandwich	11.50

HOUSEMADE FOOT LONG ALL BEEF SECTOR FRANK

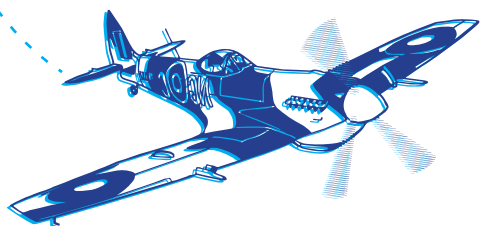
Additional Frank Toppings

Caramelized Onions	1.00
Sauerkraut	1.00
Cheddar Cheese	1.00
Cole Slaw	1.00
Chili	1.00



Main Courses

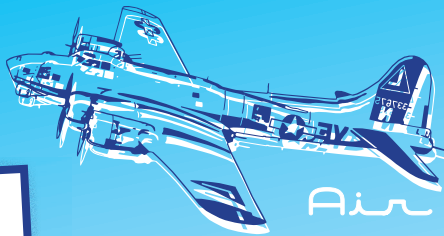
Gracie’s blue crab and sausage stew	17.00
Meatloaf , mashed potatoes	15.75
Crispy buster crabs , baked jalepe��o cheese grits	26.00
Beef short ribs , house mac-n-cheese	19.00
♥ Grilled Gulf Fish , farro and seasonal vegetables	15.50
♥ Jumbo Shrimp Creole , Louisiana jasmine rice	19.50
Chicken fried steak , mushroom gravy	15.50
Ribeye steak , mushrooms, french fried potatoes	21.00
Chicken and Dumplings	14.50
Pork cheeks , corn bread, black-eyed peas	15.50
♥ Nick’s North African Campaign Chicken , Israeli couscous	18.00
Lamb meatballs , ricotta stuffed tortelli pasta, tomato sauce	15.00



♥ HEART HEALTHY

THE AMERICAN SECTOR
THE NATIONAL WWII MUSEUM

CHEF
JOHN
BESH



Air Conditioned Soups

Creamy oyster stew	13.00
Heirloom tomato soup , grilled ham & cheese	8.00
Shrimp and sausage gumbo	8.00

Salads

Purple hull pea , hog’s head cheese, poached yard egg	8.00
Crab ravigote , avocado, bacon	12.50
Bibb lettuce , green “goddess” dressing	8.00
Cobb salad	12.00
Organic mixed greens , tomatoes cucumber & red onions . .	7.00

SIDES

CREAMY COLE SLAW	3.00
LOUISIANA JASMINE RICE	2.50
SOUTHERN GREENS	4.00
BLACK-EYED PEAS AND RICE	4.00
JALAPE��O CHEESE GRITS	4.00
FRENCH FRIED POTATOES	3.00
SEASONAL VEGETABLES	3.00
MASHED POTATOES & GRAVY	3.00

◦ **Sector Sodas** \$6.00 QUART BOTTLES ◦

Pineapple ◦ Apple honey
Nectar ◦ Seasonal
Melon ◦

KIDS LUNCH BOXES 12 & under \$7

with fries, soft drink, cookie and surprises take the lunch box home \$5

Housemade Corn Dog	Fried Shrimp
Mini Cheeseburger	Mac-N-Cheese
Grilled Cheese	

Milk Shakes \$5.50

make it malted, add 50 cents

Bananas “Foster”	Strawberry
Chocolate	Seasonal
Vanilla	

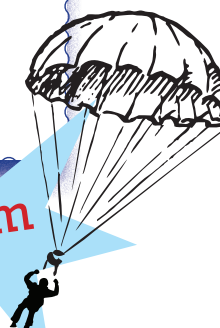
Sweets

Peppermint Pattie	5.00
Hazelnut, Chocolate Banana Split	7.00
Warm apple pie, ice cream	7.00

Cupcakes 1 for \$2.50 or 4 for \$8

Red Velvet, cream cheese icing
Devil’s food cake, nutella
Meyer lemon, meringue icing, coconut
Sugar cane iced, candied bacon
Seasonal Flavored

yum



TIKI & TALL DRINKS \$8.00

Big Mamou
Bacardi rum, mango, mint, soda

Deep Purple
Absolut vodka, Bombay dry gin,
Bacardi rum, Blue Curacao, grenadine

Planter's Punch
Coruba rum, Bacardi rum,
pineapple juice, grenadine

Singapore Sling
Bombay gin, Benedictine, Cointreau,
Cherry Herring, bitters, lime juice

Zombie
Bacardi Superior, Spice, and 151,
Cherry Brandy, lemon &
orange juice

Moscow Mule
Stolichnaya vodka, lime juice, ginger beer

Mint Julep
Wild Turkey, mint, cane sugar

Brandy Milk Punch
Brandy, cream, vanilla, nutmeg



Beer



Ask about our rotating draft beers

On Tap \$5.00
Abita Amber
smooth, malty Munich style lager
with a hint of caramel

Blue Moon
light Belgian style wheat ale with
spicy citrus flavors

P-40 "Warhawk"
Pilsner style light lager

P-51 "Mustang"
rich dark amber with balance
malt and hops

Throwback Beers \$2.50

Pabst Blue Ribbon

Dixie

Miller Lite

Miller Highlife

Coors Banquet

Budweiser

Bud Light

Sharps N/A

Canned Beer \$4.00

Bombshell Blonde
Buried Hatchet Stout
Heiner Brau Kolsch

Modelo
Heineken
Michelob Ultra



Wine

BY THE GLASS

Sparkling
Lunetta Prosecco 8
Piper Sonoma Blanc de Blanc 10

Blush
Montevina White Zinfandel 6

Riesling
Chateau Ste Michelle 7

Pinot Grigio
Caposaldo 7
Graffigna 8

Sauvignon Blanc
Kim Crawford 9
Rodney Strong 8

Chardonnay
Sonoma Cutrer "Russian River Ranches" 10
Kendall Jackson 9

Pinot Noir
Le Grand 8
La Crema 10

Merlot
14 Hands 7
Blackstone 8

Malbec
Graffigna 8

Cabernet Sauvignon
Silver Palm 11
Hess 10

Zinfandel
Folie a Deux 10

House
White 6
Red 6



Featured Pours \$9.50

Jezebel

Hendricks gin, cucumber, mint, ginger beer

Last Waltz

Stolichnaya vodka, strawberry, mint,
ginger, champagne

Tequila Mockingbird

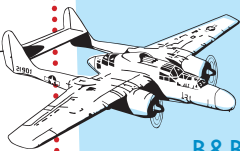
El Jimador tequila, vermouth, Luxardo,
B&B, orange juice, pineapple juice, soda, Tabasco

Ramos' Gin Fizz

Bombay gin, lemon and lime juice,
orange flower water, egg white

Jerry's Banana Bomber

Sailor Jerry's spiced Navy rum, creme de banana,
Benedictine, orange juice, grenadine



\$8.00 Cocktails



Pink Lady
Bombay gin, Calvados brandy, lemon
juice, grenadine, egg white

Sazerac
Sazerac rye whiskey, bitters,
Herbsaint rinse

Old Fashioned
Wild Turkey, orange, cherry, bitters

Paradise
Bombay gin, apricot brandy, orange
juice, orange flower water

Grasshopper
crème de menthe,
crème de cocoa, cream

Pink Squirrel
crème de noyaux,
crème de cocoa, cream

Rob Roy
Dewars scotch, sweet vermouth,
bitters, cherry

Side Car
brandy, Cointreau, lemon juice

Tom Collins
Bombay gin, lemon & lime juice,
soda, sugar

French 75
Bombay gin, lemon juice, champagne

Stinger
brandy, crème de menthe

Scarlett O'Hara
Southern Comfort, peach, lime juice

Professor
Absolut vodka, lemon juice,
soda, pineapple juice

Blood & Sand
Dewars scotch, sweet vermouth,
cherry brandy, orange juice

