

VooDoo STEAK

VOODOO STEAK FEATURES TWO TIERS OF PREMIUM QUALITY BEEF • RIO PREMIUM RESERVE & RIO DRY AGED

RIO PREMIUM RESERVE

12 OZ WAGYU FLAT IRON STEAK

THYME AND BUTTER BASTED
CRISP APPLEWOOD SMOKED BACON
\$ 38

8 OZ OR 12 OZ FILET MIGNON

\$ 36 \$ 42

AUSTRALIAN #8 WAGYU RIB EYE

A VOO DOO CLASSIC THAT MUST BE EXPERIENCED!
CUT BY THE OUNCE (5 OZ MINIMUM)
MARKET PRICE

RIO PREMIUM DRY-AGED

24 OZ DRY AGED PORTERHOUSE

\$ 42

18 OZ BONE-IN NEW YORK

\$ 38

20 OZ DRY AGED RIB EYE

\$ 40

VooDoo SHELLFISH ADD-ONS

PRICED IN ADDITION TO ENTREES

ALASKAN KING CRAB LEGS

HALF POUND \$ 35 FULL POUND \$ 60

COLD WATER 8-10 OZ LOBSTER TAIL

MARKET PRICE

DEEP SEAWATER PRAWNS

HALF POUND \$ 26 FULL POUND \$ 48

VooDoo SIDE DISHES

SIDE DISHES PRESENTED TO SHARE

POACHED ASPARAGUS • LEMON AIOLI \$ 8

SAUTEED EXOTIC MUSHROOMS \$ 10

TRUFFLED MAC AND CHEESE • ONION ESSENCE \$ 8

WHIPPED YAMS • VANILLA BEURRE NOISSETTE \$ 8

YUKON GOLD POTATO PUREE \$ 8

CARAMELIZED CAULIFLOWER • TRUFFLE CREAM \$ 8

CAJUN SPICED SHOESTRING FRIES \$ 8

MÉLANGE OF BABY ORGANIC VEGETABLES • SNIPPED HERBS \$ 8

VooDoo SPECIALTIES

VooDoo "MENAGE ET TROIS"

6 OZ PREMIUM PETITE FILET
HALF COLD WATER LOBSTER TAIL
GRILLED MEXICAN WHITE PRAWNS
\$ 46

SLOW COOKED WAGYU SHORT RIB & SWEETBREADS

CEPÉ RISSOLÉ • VANILLA SWEET POTATO • BRAISING JUS
\$ 36

LAMB CHOP & PORTERHOUSE

CASSOULET OF LENTILS • LAMB SAUSAGE
MINTED YOGURT
\$ 38

OVEN ROASTED CHICKEN

TRUFFLED MAC AND CHEESE
CARAMELIZED ONIONS • CRISP BACON LARDONS
\$ 26

VooDoo SEAFOOD

CAST IRON CHILEAN SEA BASS

CHORIZO AND CORN SUCCOTASH • HARISSA
PRESERVED LEMON NAGE
\$ 32

CLASSIC LOBSTER THERMIDOR

MAINE LOBSTER • LUMP CRAB MEAT
LOBSTER TARRAGON SAUCE
\$ 48

KING SALMON MEUNIERE

RAGOUT OF COUS COUS • CULTIVATED MUSHROOMS
TASSO HAM
\$ 28

PAN SEARED JUMBO SCALLOPS

FORAGED WILD MUSHROOMS • FETTUCCINI
CRISP PROSCIUTTO • SPRING PEAS
\$ 36

DON'T FORGET TO ADD A CHOCOLATE SOUFFLÉ...ASK YOUR SERVER

\$10 SPLIT PLATE FEE

VooDoo STARTERS

BAYOU SEAFOOD PLATTER

FRESH MAINE LOBSTER • CITRUS POACHED SHRIMP (2) • KING CRAB LEGS • FANNY BAY OYSTERS • DIPPING SAUCES
\$ 26 FOR ONE • \$ 48 FOR TWO • ADDITIONAL \$ 24 AFTER TWO

LUMP CRAB AND ARTICHOKE DIP

BOURSIN CHEESE • GRILLED PITA CHIPS
\$ 11

GULF SHRIMP COCKTAIL

HEIRLOOM TOMATO GAZPACHO • MARINATED AVOCADO
CHILI OIL SPLASH
\$ 14

TASSO HAM & ANDOUILLE BEIGNETS

PEPPER JACK FONDUE
\$ 12

DELTA FROG LEGS & MUSSELS

CAJUN BISCUIT ROUILLE • SAFFRON ANDOUILLE BROTH
\$ 12

WITCH DOCTOR SAMPLER

LUMP CRAB CAKE • COCONUT SHRIMP • ROCK SHRIMP HUSH PUPPIES • TASSO HAM BEIGNETS
\$ 18 FOR ONE • \$ 32 FOR TWO • EACH ADDITIONAL \$ 16 AFTER TWO

VooDoo JUMBO LUMP CRAB CAKES

SPICY BARBEQUE RÉMOULADE
BLUE RIBBON SLAW
\$ 14

ROCK SHRIMP HUSH PUPPIES

CRISP CORN BATTERED ROCK SHRIMP
LEMON AND BASIL CREAM
\$ 12

WAGYU BEEF CARPACCIO

ROASTED BEETS • PETITE PEPPERCRESS
CYPRESS GROVE GOAT CRÈME
\$ 14

CRISPY COCONUT & SUGAR CANE SHRIMP

SPICY CITRUS AND RUM ÄIOLI
\$ 14

VooDoo GREENS

HYDROPONIC BIBB SALAD

HERB INFUSED ORGANIC BABY VEGETABLES
YELLOW PEPPER CONFIT
VANILLA BLOOD ORANGE EMULSION
\$ 9

HEIRLOOM BEEFSTEAK TOMATOES

FIELD GREENS • PICKLED SHALLOTS
MAYTAG CRUMBLES • AGED BALSAMIC VINAGRETTE
\$ 10

VooDoo STYLE WEDGE

ORGANIC ROMAINE • BABY ICEBERG • CULTIVATED BIBB
SHAVED TOMATO • CRISP PROSCIUTTO
SHEEP'S MILK BLUE CHEESE
\$ 12

VooDoo CAESAR SALAD

FONTINA CROUTONS • PARMESAN FLAT BREAD
\$ 10

VooDoo SOUPS AND GUMBO

LOBSTER BISQUE

APPLE LIQUEUR • CRÈME FRAÎCHE
\$ 10

CAJUN ANDOUILLE & CHICKEN GUMBO

\$ 9

FRENCH QUARTER ONION SOUP

\$ 9

GRATUITY ADDED FOR PARTIES OF 8 OR MORE