

LOUIE LOUIE

ALL DAY

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

SHARED PLATES

• CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **18**

• CHARCUTERIE PLATE •

selection of cured meats, pate and accompaniments (D,G,N)

22

HORS D'OEUVRES

Escargots Au Gratin **11**
roasted garlic butter, parsley pistou toast (D,G)

Bacon Wrapped Dates **10**
danish blue cheese, almonds (D,N)

Warm Marinated Mediterranean Olives **11**
lemon, herbs de provence

Caramelized Onion Dip **10**
crudite, lavash chips (D,G)

APPETIZERS

Onion Soup Gratinée (D,G) **11**

White Gazpacho **13**
chilled shrimp, tomato salad (G,N)

Pan Fried Calamari **16**
hot cherry peppers, lemon olive oil, garlic (S)

Mushroom Ravioli **15/24**
tasso ham, shiitake mushrooms, baby spinach, truffle cream (D,G)

Oysters on the Half Shell **18***
fresh lemon, mignonette, cocktail sauce (S)

Caesar Salad **13**
romaine hearts, parmesan, brioche croutons, caesar dressing (D,G)

Caprese Salad **14**
heirloom tomatoes, burrata, basil, balsamic reduction (D)

Greek Summer Salad **14**
watermelon, cucumbers, grilled halloumi cheese, olives, champagne vinaigrette (D)

Add Protein to Any Salad

Chicken 7 | Salmon 10 | Shrimp 12

LES ENTREES

Day Boat Scallops **35**
house cured pork belly, english peas, roasted breakfast radish, vadouwan emulsion (D,S)

Summer Vegetable Ratatouille **22**
campanelle, fresh basil, goat cheese, olive oil (D,G)

Yellowfin Tuna Nicoise **28**
marinated olive-green bean salad, new potatoes, egg, tonnato sauce

Louie Wedge Salad **24**
crispy rock shrimp, cherry tomatoes, pickled tinkerbelle peppers, bacon, iceberg lettuce, louie dressing (S)

Pan Roasted Salmon **29**
warm gribiche potatoes, asparagus, chive vinaigrette (D)

Whole Roasted Rainbow Trout **27**
haricots verts, lemon crème fraiche, mushrooms, shallots (D)

Frites

Center Cut 14 oz New York Strip **45***
red wine shallot butter (D)

Roasted Half Chicken **28**
charred pearl onions, rosemary pan jus (D)

Broiled Lobster **MP**
crab imperial, grilled lemon (D,S)

Prince Edward Island Mussels **22**
white wine, garlic, fine herbs (D,S)

SANDWICHES

Lobster Roll **26**
potato bread, lemon, chives, market greens salad (D,G,S)

French Dip **22**
gruyère, baguette, black truffle mayo, horseradish au jus (D,G)

Pork Belly Croque Monsieur **18**
smoked ham, sunny side up egg, alpine swiss, mixed greens (D,G)

Louie Burger **19***
house made pickles, tomato, cooper american cheese, louie sauce (D,G)

SIDES

Truffle Pommes Frites, spicy mayo. **8**

Mushroom Fricassee (D) **11**

Warm Gribiche Potato Salad (D) **10**

Roasted Asparagus, lemon olive oil **10**

Haricots Verts, shallot butter (D) **11**

Creamed Spinach, herbed breadcrumbs (D,G) **10**

DESSERTS

White Chocolate Pot de Creme **10**
raspberry coulis, blueberries (D)

Mocha Creme Brulee (D,N) **10**

Strawberry Cheesecake Napoleon (D) **9**

Gelato (D) **9**

Sorbet **9**

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | 20% Gratuity Added to Parties of 5 or More