

EXPLORE OUR MENU

Where premium cuts, fresh seafood, and handcrafted flavors come together.



Morrow Steak

Appetizers

Parker Bread

Housemade brioche bread glazed with honey salted butter and served with whipped butter and cinnamon maple butter.

Caviar Bump

With a glass of champagne

Small Plates

Mardi Gras Shrimp

Marinated jumbo shrimp fried golden brown topped with spicy aioli and finished with pickled vegetables

Tomato Bruschetta

Toasted focacia bread with campari tomatoes buratta cheese, garlic basil pesto finished with balsamic reduction and microgreens.

Turducken Potstickers

Mainated ground turkey, ground chicken and ground duck in soy, ginger and scallions served with ponzu sauce.

Crab Cake with Tarragon Aioli

Seared lump crab caked served with charred corn relish and cirtus tarragon aioli.

Kung Pao Cauliflower

Tempura fried cauliflower finished with kung pao sauce, scallions, and toasted peanuts szechuan sauce

Wagyu Tacos

Seared A5 wagyu tacos, kimchi slaw, and crispy wontons served with spicy aioli.

Wagyu Flight

(3) 1oz Certified A5, from various regions, seared at your table MKT

Soups & Salads

New Orleans Seafood Gumbo

Louisiana gumbo, served with lump crabmeat, gulf shrimp, and scallions.

Kale Salad

Chopped, fresh corn, cherry tomatoes, red onions, avocado, kale salad blend tossed in champagne vinigrette finished with goat cheese

Iceberg Salad

Iceberg lettuce, applewood bacon crumble, pickled red onions, heirloom cherry tomatoes served with smoked blue cheese dressing.

Caesar Salad

Chopped romaine hearts, cornbread croutons, heirloom cherry tomatoes, house caesar dressing, and shaved parmesan cheese.

Sushi

Fatboi Roll

Tempura-fried shrimp, cream cheese, and avocado. Panko fried. Topped with ora king salmon, lightly torched with spicy aioli, fried onions, green onions, tobiko, sweet soy glaze, herb, and chili oil. Spicy.

Saints Roll

Ora king salmon, bell peppers, and cream cheese. Panko-fried. Topped with a spicy crawfish crab mix, green onions, sweet soy glaze, spicy mayo, seven spice, and tobiko.

Surf and Turf Roll

Truffle lobster and avocado topped with A5 wagyu, torched with aioli salt, green onions, tobiko, and sweet soy glaze. Wood chip smoked.

Sea

King Salmon

8oz Ora king salmon finished with charred lemon and heirloom cherry tomatoes.

Broiled Red Snapper

Red snapper filet, fresh tarragon, grilled with lemons and oranges.

Land

Wild Mushroom Pasta

Assorted mushrooms, rich and creamy sauce with bucatini pasta.

Stuffed Chicken Breast

Airline chicken breast stuffed with crabmeat herbed cream cheese filling.

Hawaiian Pork Chop

Pineapple citrus soy marinated double bone-in pork chop.

Lamb Chops

Marinated domestic double cut lamb chops served with morrow steak sauce.

Steak

Filet Mignon

8oz | 11oz

Prime Ribeye

12oz

Cowboy Ribeye

22oz

A5 Wagyu New York Strip

4oz minimum MKT

Flaming Tomahawk

40oz

Porterhouse with Bone Marrow

40oz

Entree Enhancements

Morrow Steak Sauce

Red wine reduction with Demi glaze and fresh herbs and citrus

Colossal Crabmeat Oscar

Asparagus topped with lump crabmeat and tarragon aioli

Chimichurri

Fresh parsley and scallions, garlic, and vinegar finished with fresh citrus.

Sun Butter Shrimp

3 Jumbo pan-seared shrimp in a creole butter sauce.

Lobster Tail

8oz Canadian lobster tail broiled in drawn butter. MKT

Truffle Butter

Truffle butter & oil whipped in butter with fresh herbs.

Sides

Baked Potato

Fully loaded with butter, bacon, cheese, green onions, & sour cream.

Broccolini

Steamed broccolini tossed in a garlic herb butter.

Seasonal Veggies

Seafood Mac & Cheese

Fresh crawfish, lump crabmeat, in our mornay sauce, cheddar cheese and parmesan, with smoked gouda, with cavatappi pasta.

French Fries (Hand Cut)

Garlic Mash

Yukon gold potatoes, with fresh roasted garlic.