

evangeline's

# Menu

summer 2024

## BEGINNINGS

### SOUP DU JOUR & SALAD

inspired creations from fresh ingredients | soup bowl & choice of salad 16  
SIMPLY SOUP cup 5 / bowl 10

### AHI TUNA BOWL

red cabbage . sriracha aioli . roasted corn medley . green onion . sesame seed 21

### SUMMER PEACH FLATBREAD

whipped goat cheese . fire roasted peaches . hot honey . local basil ( for two ) 16

### HOUSE CRAB CAKES

sweet lump & claw meat . sweet corn & black bean salad . remoulade 18

### DYNAMITE SHRIMP

crispy gulf shrimp ( 5 ) . kale & cabbage slaw . sweet & spicy sauce 15  
\* available as an entrée ( 8 ) 21

### FRIED GREEN CAPRESE

fried green tomatoes . mozzarella . slow roasted tomato . balsamic reduction . basil 14

## SPECIALTY SALADS

salads listed below are available in entrée portions & with select proteins

### HOUSE SALAD • GF

organic mixed greens | cherry tomato | cucumber | toasted almond | dried cranberry  
parmesan | honey balsamic vinaigrette 8

### CRISPHEAD WEDGE

iceberg | tomato | kalamata olive | cherrywood smoked bacon  
cucumber | marinated shallot | bleu cheese dressing 9

### CARDINI SALAD

heart of romaine | cherrywood smoked bacon | parmesan  
little brioche toasts | house caesar dressing 9

### SUMMER SALAD

baby spinach & romaine | strawberry & blueberry | goat cheese  
candied walnut | pomegranate vinaigrette 9

### CAPRESE SALAD

tomato . mozzarella . evoo . balsamic reduction . local basil 9

As much as Evangeline's prides itself in striving to accommodate all of our patrons needs & requests; there will be times due to customer volume &/or inventory, we ask for no substitutions. We sincerely appreciate your understanding & consideration.

# MAINS & ENTRÉE SALADS

## SEARED SEA SCALLOPS

grilled asparagus . butter braised radishes . citrus cream 36

## MEDITERRANEAN GROUPEL

7oz. grouper filet . lemon cous cous . tomato/caper/olives. feta 38

## POLYNESIAN CHICKEN

airline chicken breast . cherry pineapple gastrique . coconut rice 28

## P. C. MASSIE'S FILET MIGNON

8oz center-cut certified prime angus beef . hasselback potato  
haricot vert almondine . horseradish cream 52

SURF & TURF • add ( 2 ) scallops 10. or ( 4 ) shrimp 8.

\* med-well to well temperature will be butterflied **unless otherwise specified**

## LOBSTER RAVIOLI

fresh handmade ravioli . vodka cream sauce . grilled brioche 28

## BUNLESS MAUI BURGER

8oz. Niman Ranch grassfed beef . lettuce bed . marinated red onion  
grilled pineapple . pepperjack . shoestring pomme frites . sweet / spicy aioli 22

## SHRIMP & GRITS

signature andouille sausage & tomato cream sauce . seasonal vegetable sauté  
smoked gouda grits 26 • *half portion available* 18

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## SALMON SALAD DIVINE

wild caught & seared . romaine & organic mixed greens . seasonal fruit  
toasted almond . cucumber . tomato . parmesan  
honey balsamic vinaigrette 28

## CRAB CAKE CARDINI

heart of romaine . cherrywood-smoked bacon . parmesan . tomato  
little brioche toasts | creamy citrus vinaigrette 26  
• CHICKEN 20 / SHRIMP 24

## BLACKENED SHRIMP SALAD

baby spinach & romaine . strawberry & blueberry . goat cheese crumble  
candied walnut . pomegranate vinaigrette 26

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SPLIT FEE APPLIES TO ENTREES 5.

BREAD SERVICE UPON REQUEST 2.<sup>50</sup>

GENERAL MANAGER • DESTINY DENÉ  
SOUS CHEF / KITCHEN MANAGER • WES MOMAN



gluten free menu item

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

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