

evangeline's

Menu

summer 2026

Beginnings

HOUSEMADE FOCACCIA

(for 2) feta & herb infused olive oil 12

SOUP DU JOUR & SALAD

inspired creations from fresh ingredients | soup **bowl** & choice of specialty salad 16

* **SIMPLY SOUP** cup 5 / bowl 10

SEASONAL FLATBREADS

weekly inspired creations that our service staff will acquaint you with MP

DYNAMITE SHRIMP

crispy **or** seared . asian inspired slaw . sweet & spicy szechuan sauce 16

* **entrée portion available** 22 / *seared 🌿

CRAB CAKES

lump crab cakes . gourmet greens . lemon-garlic vinaigrette
roasted corn & black bean relish . remoulade 18

FRIED OYSTERS

citrus- caper aioli . & house cocktail sauce 18

AHI TUNA CRUDO 🌿

citrus soy . caper . sesame seed . fresh herb 20

Specialty Salads

| salads listed below available as entrees with proteins |

HOUSE SALAD

organic gourmet greens . tomato . cucumber . toasted almond.
dried cranberry . seasonal fruit . parmesan . honey balsamic vinaigrette 10

ICEBERG WEDGE

iceberg . tomato . kalamata olive . applewood smoked bacon
cucumber . pickled red onion . bleu cheese crumble & dressing 12
+ *entrée portion with* **blackened gulf shrimp** 26

CARDINI SALAD

heart of romaine . applewood smoked bacon . parmesan . brioche toast
tomato . house caesar dressing 10

SUMMER PEACH SALAD

gourmet greens . fresh peach . cucumber . feta crumble
red onion . candied walnut . blackberry - basil vinaigrette 10

| petite portions of specialty salads are available 7 |

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



Mains

SHRIMP & GRITS

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

P.C. MASSIE'S FILET MIGNON

grilled 8oz center-cut certified prime angus beef . garlic infused potato mash
charred asparagus . bleu cheese compound butter 58
* med-well to well temperature will be butterflied *for time* unless otherwise specified

SEARED WILD CAUGHT SALMON

lemon - herb Israeli cous cous . sauteed bacon & shallot haricots verts
blueberry - bourbon compote 28

PARMESAN ENCRUSTED CATFISH

roasted 9 oz farm raised fillet . smoked gouda cheese grits
sauteed bacon & shallot green beans 28

BRAISED SHORT RIB

garlic infused potato puree . roasted carrot . mushroom/red wine demi-glace 48

SHRIMP *or* SCALLOP PASTA

fettuccini folded with (*baby spinach* . *sun-dried tomato* .
capers & white wine cream sauce) . grilled garlic batard 28 / 38

CHILEAN SEA BASS

bronzed 7-8 oz. fillet . smoked gouda grits . vegetable sautee . lemon-caper cream MP

SAKURA WAGYU FLATIRON (10 oz.)

shoestring potato . fried farm egg . parmesan . savory bacon vinaigrette 38

CRAB CAKE CARDINI

signature crab cakes . heart of romaine . applewood smoked bacon . parmesan
brioche toast . tomato . house caesar dressing 26

SALMON SALAD DIVINE

wild caught salmon . gourmet greens . cherry tomato . cucumber . toasted almond.
dried cranberry . seasonal fruit . parmesan . honey balsamic vinaigrette 28

SUMMER PEACH SHRIMP SALAD

blackened shrimp . gourmet greens . fresh peach . cucumber . candied walnut
red onion . feta crumble . blackberry-basil vinaigrette 26
* available with seasoned / grilled chicken breast

* *our service staff will acquaint you with any additional features
& this evening's dessert selection.*

**20% GRATUITY MAY BE APPLIED TO PARTIES OF 6 OR MORE
SPLIT FEE APPLIES TO ENTREES \$5**

floral arrangements provided by



GLOW
FLORAL|EVENT
DESIGN



gluten free menu item

proprietor • DAYNA HICKMAN
kitchen manager/sous • DANIEL HARRIS

*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.