



CULINARIA's Restaurant Week

January 21 – February 2

LUNCH

\$15 per person

Oyster Shooter or Bacon Bloody Mary

Creole Gumbo

Or

Quarter Pound Peel & Eat Shrimp

Chicken Caesar Salad

Or

Chicken Po Boy

Signature Cajun Spice coating blackened over our choice
chicken breast with spicy hot pepper jack cheese

Or

Andouille Sausage Po Boy

Sliced with tasso grilled onions and
sharp melted cheddar cheese

(Add \$2 for Ahi Tuna)

DINNER

\$35 per person

Mini bottle of YULUPA Sparkling

Creole Gumbo

Or

Chicken or Shrimp Caesar Salad

Frutas Del Mar

A bounty of select seafood favorites including
Gulf Oysters (4), Steamed Littleneck Clams (4) and
a Quarter Pound of our Peel and Eat Shrimps

Or

Half Dozen Oyster Rockefeller

On The Bend's own recipe...creamy and tangy
all at once with leaf spinach, cheese and
crisp oven baked breadcrumb topping

Or

Blackened Ahi Tuna Po Boy

Ahi Tuna seared to perfect medium rare, sliced and
blended with ripe avocado, Applewood smoked bacon
and tossed in an herbed vinaigrette

Or

Chicken Po Boy