

evangeline's

Menu

spring 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

CHARGRILLED OYSTERS

parmesan . garlic . lemon-caper tartare 18

DYNAMITE SHRIMP

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

* **entrée portion available** 22

CRAB CAKES

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

CAPRESE MUSHROOMS

mozzarella . pesto basil . sun dried tomato . balsamic drizzle 12

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 . cherry 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

SPRING SALAD

gourmet greens & spinach . english pea . radish . cucumber . feta crumble
lemon-garlic 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

COCONUT CURRY SALMON

ginger infused sweet potato puree . roasted carrots 28

SEA SCALLOPS & SHRIMP

haricot vert . saffron rice . jalapeno salsa criolla 38

HERB CRUSTED LAMB

grilled lollipops . roasted red potato . buttered pea & parmesan . citrus gastrique 40

ARTESIAN STUFFED RAVIOLI

local hand made pasta . mushroom stuffed . white wine cream sauce
parmesan reggiano . garlic batard 32
• *available with seared shrimp or grilled chicken* 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 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

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

SPRING SHRIMP SALAD

seared shrimp . gourmet greens & spinach . english pea . radish . cucumber
feta crumble . lemon-garlic vinaigrette 24

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

SPLIT FEE APPLIES TO ENTREES \$5

floral arrangements provided by



GLOW
FLORAL/EVENT
DESIGN



gluten free menu item

kitchen manager/sous • DANIEL HARRIS

general manager • DESTINY DENÉ

proprietor • DAYNA HICKMAN

*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.

