

Paul Thai

PAUL T. THAI,  
Executive Chef

# PARKSIDE DISTRICT

A Seafood & Meat Co.

EST. 2016

LUNCH &  
DINNER  
EDITION

No 020321

**GENERAL PAUL'S WINGS** crispy wings with flavor choice of **SWEET HOTLANTA**, **SALSA BÚFALO** or **HONEY YUZU LEMON PEPPER**. served with buttermilk ranch. 10<sup>95</sup>

**CRAB CAKE** lump crab cake . arugula . remoulade schmear . citrus vinaigrette . charred lemon . 13<sup>95</sup>

**CRACKLIN' DEVILED EGGS** buttermilk fried chicken skin . dijon egg mousse . smoked paprika . chives . 8<sup>95</sup>

## Appetizers

### CRISPY BRUSSEL SPROUTS

flash-fried brussels . bourbon maple glaze . chili powder . herbs . 8<sup>95</sup>

**FRIED GREEN TOMATO CAPRESE** fried pickled green tomatoes . mozzarella pimento cheese . fresh basil . sun-dried tomato pesto . yellow heirloom tomato . balsamic reduction . 9<sup>95</sup>

**CORNBREAD SKILLET** Choice of **BRAMBLEBERRY JAM** or **JALAPEÑO**, **BACON** & **CHEDDAR** . freshly baked homestyle cornbread . fleur de sel . butter . 8<sup>95</sup>

**CRISPY CALAMARI** golden fried calamari . fried jalapeños . green goddess drizzle . thai basil marinara . charred lemon . 13<sup>95</sup>

**BLISTERED SHISHITO** pan-charred shishito peppers . king oyster mushrooms . soy sesame glaze . tajin . chili chutney . 8<sup>95</sup>

**GOUDA GRIT FRITTERS** smoked gouda grits . flash-fried fritters . bacon-onion jam . citrus vinaigrette . mixed greens . chives . 8<sup>95</sup>

## Soups & Salads

**SOUP DU JOUR** chef's medley of fresh ingredients . made daily . please ask server . MKT

**TOMATO & BASIL BISQUE** fire-roasted tomatoes . fresh basil . rosé bisque . grilled cheese croutons . 4<sup>95</sup>

**BOTANICAL SALAD** mixed greens . arugula . cherry tomato . red onion . cucumber . parmesan cheese . fresh strawberry . croutons . almonds . balsamic vinaigrette . 7<sup>95</sup>

**COBB SALAD** avocado . eggs . bacon . red onion . cucumber . cherry tomato . bleu cheese . field mix . choice of dressing . 7<sup>95</sup>

**WEDGE SALAD** iceberg lettuce . cherry tomato . cucumber . red onion . chopped bacon . blue cheese crumbles . blue cheese dressing . 7<sup>95</sup>

### CHEF'S SEASONAL VEGETABLE PLATE

fresh locally sourced chef's selection of farm to table vegetables . 20<sup>95</sup>

add **CHICKEN** . 6<sup>95</sup> | add **SHRIMP** . 12<sup>95</sup> | add **SALMON** . 15<sup>95</sup> | add **COLOSSAL CRAB & SHRIMP** . 16<sup>95</sup>

Available Dressing: Ranch . Bleu Cheese . Balsamic Vinaigrette . Citrus Vinaigrette . Creamy Vinaigrette . Honey Basil Vinaigrette

## The Boiled

slowly simmered in our signature boil...

**CRAWFISH** . 10<sup>95</sup>/lb

**MUSSELS** . 13<sup>95</sup>/lb

**SNOW CRAB** . 27<sup>95</sup>/two clusters

**SHRIMP** shell-on head-off . 17<sup>95</sup>/lb

\*\* add cajun 50/50 (2 cajun corn+2 cajun potato) . 4<sup>95</sup>

Boil Flavors:  
• **LOW COUNTRY BOIL**  
• **MILD GARLIC BUTTER**  
• **SPICY GARLIC BUTTER**

### Boil Combos

#### SINGLE BOIL COMBO†

1 Snow Crab cluster . ½ lb Shrimp . ½ lb Crawfish . ½ lb Mussel . 2 cajun potatoes . 2 cajun corn . 35<sup>95</sup>

#### DOUBLE BOIL COMBO†

2 Snow Crab clusters . 1lb Shrimp . 1lb Crawfish . 1lb Mussel . 4 cajun potatoes . 4 cajun corn . 68<sup>95</sup>

† no substitutions on boil combos

## The Smoked

in-house daily wood smoked bbq meats...

### SMOKEHOUSE PLATE

½ rack ribs & ½ lb brisket; served with choice of two sides & garlic toast . 32<sup>95</sup>

### Smoked Ribs Plate

St. Louis Ribs served with choice of two sides & garlic toast

½ RACK OF RIBS PLATE . 22<sup>95</sup>

FULL RACK OF RIBS PLATE . 31<sup>95</sup>

### Smoked Brisket Plate

served with choice of two sides & garlic toast

½ LB BRISKET PLATE . 20<sup>95</sup>

1LB BRISKET PLATE . 29<sup>95</sup>

## The Fried

seasoned & deep-fried to golden perfection...

### CRISPY FRIED CHICKEN COMBO

½ bird served with choice of two sides . 23<sup>95</sup>

Chicken Flavors:

• **ORIGINAL CRISPY** . **SWEET HOTLANTA**  
• **SALSA BÚFALO** . **HONEY YUZU LEMON PEPPER**

### Fried Platters

Fried Platters served with poppy seed coleslaw, herb-seasoned fries, tartar, cocktail sauce & lemon

#### CATFISH PLATTER

4pc seasoned deep-fried catfish . 21<sup>95</sup>

#### SHRIMP PLATTER

10pc seasoned deep-fried butterflied shrimp . 25<sup>95</sup>

#### SEAFOOD PLATTER

2pc seasoned deep-fried catfish . 6pc seasoned deep-fried seasoned butterflied shrimp . jumbo lump crab cake . 35<sup>95</sup>

## Sea Selection

### SHRIMP & GRITS

sautéed gulf shrimp . andouille sausage . smoked gouda grits . cherry tomato . charred corn . okra crisps . creole sherry bisque . 24<sup>95</sup>

### FRA DIAVOLO LINGUINE

spicy white cream sauce . shrimp . mussels . baby spinach . panko gratin . herb linguine . garlic & chili . freshly grated parmigiano reggiano . 27<sup>95</sup>

### HERB-SEARED SALMON\*

pan-seared atlantic salmon fillet . potato & parsnip mash . crispy brussel sprouts . chili chutney . chives . sesame seeds . charred lemon . 25<sup>95</sup>

### UPTOWN YUZU SEAFOOD

pan-seared scallops, salmon & shrimp . spicy creamed asparagus & orzo . peppadew peppers . honey yuzu lemon pepper sauce . crispy leeks . 30<sup>95</sup>

### SCALLOPS & GRITS

pan-seared scallop . andouille sausage . smoked gouda grits . cherry tomato . charred corn . okra crisps . creole sherry bisque . 28<sup>95</sup>

### KITCHEN SINK GUMBO

slow-simmered dark roux stew . andouille sausage . scallops . shrimp . green shell mussels . shishito peppers . snow crab . holy trinity . okra crisps . rice . chives . 35<sup>95</sup>

### BLACKENED TROUT

blackened nc rainbow trout fillet . rosé bisque . corn maque choux . arugula . citrus vinaigrette . charred lemon . 24<sup>95</sup>

### TWIN COLOSSAL CRAB CAKES

two colossal lump crab cakes . asparagus, tomato & avocado relish . chilled colossal crab . arugula . crispy leeks . remoulade . charred lemon . 28<sup>95</sup>

## Land Options

### AU POIVRE STEAK FRITES

12oz bavette steak . garlic & herb marinade . truffle & parmesan fries . truffled mushroom au poivre cream . roasted garlic aioli . 34<sup>95</sup>

### CREAMY CAJUN CHICKEN PASTA

cajun chicken breast . andouille sausage . fresh malfadine pasta . roasted garlic . holy trinity . cajun cream sauce . baby spinach . diced tomato . 24<sup>95</sup>  
† sub blackened shrimp+4

### THE DOUBLE DISTRICT\*

two-quarter lb duck fat-infused beef patties . smoked applewood bacon . american cheese . red onions . b & b pickle . roasted garlic aioli . toasted brioche bun . served with herb-seasoned fries . 14<sup>95</sup>

### LEMONGRASS LAMB CHOPS

pan-roasted lamb chops . lemongrass & ginger marinade . mushroom medley & orzo . peppadew peppers . sautéed asparagus . mint romesco . 38<sup>95</sup>

### BRAISED SHORT RIB

braised boneless short rib . potato & parsnip mash . roasted carrots . demi-glacé . crispy onion straws . chives . 30<sup>95</sup>

### TRUFFLED MUSHROOM PASTA

handmade portabello & cremini mushroom tortellini . caramelized onions . roasted mushroom medley . truffle au poivre cream . parmigiano reggiano . 24<sup>95</sup>  
† add grilled chicken+6

### ATLANTA HOT CHICKEN SANDWICH

country fried chicken breast . kickin' sweet hotlanta sauce . house coleslaw . b & b pickle . garlic aioli . toasted brioche bun . served with herb-seasoned fries . 13<sup>95</sup>

### CHIMICHURRI NY STRIP\*

12oz grilled ny strip . red wine & cumin marinade . mexican-style street corn . red bliss potatoes . chimichurri . cilantro . charred lime . spring onion . 35<sup>95</sup>

## Sides

\*\*\* sub sides +2

### POPPY SEED COLESLAW

green & red cabbage . carrots . cranberries . pumpkin seeds . poppy seed dressing . 4<sup>95</sup>

### GARLICKY ASPARAGUS

sautéed asparagus . garlic butter . 4<sup>95</sup> 95

**CAJUN CORN** fresh corn on the cob . mild garlic butter . old bay . parsley . 4<sup>95</sup>

### HERB-SEASONED FRIES

crispy fries tossed with herbs . 4<sup>95</sup>  
add truffles +2

### SMOKED GOUDA GRITS

Logan Turnpike Stone Ground Grits . smoked gouda . 4<sup>95</sup>

### CORN MAQUE CHOUX

roasted corn . andouille sausage . okra . holy trinity . blistered cherry tomatoes . 4<sup>95</sup>

### POTATO & PARSNIP MASH

creamy mashed potatoes . parsnip . roasted garlic . chives . 4<sup>95</sup>

### COLLARD GREENS

smoked hampocks . apple cider-braised collards . 4<sup>95</sup>

**MAC & CHEESE** pasta shell . four-cheese blend . panko gratin . chives . 4<sup>95</sup>  
add truffles +2

**CAJUN POTATOES** red bliss potatoes . mild garlic butter . old bay . parsley . 4<sup>95</sup>

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
AN 18% GRATUTITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.