

LÜKE

COCKTAILS

CHAMPAGNE AU PÊCHE

champagne and fresh peach purée
9.25

FRENCH "75"

cognac, fresh lemon juice and champagne
9.25

ABSINTHE SUISSE

Herbsaint, orange flower water,
crème de menthe and egg white
8.50

ABSINTHE FRAPPE

Obsello and Peychaud's bitters over ice
8.50

SAZERAC

rye, sugar, Peychaud's bitters and Herbsaint
9.00

MINT JULEP

bourbon, cane syrup and mint
8.50

ST. CHARLES STREETCAR

St. Germain, pear vodka and champagne
9.00

FROM THE RAW BAR

"Le Grande Plateau de Fruits de Mer"

2 lobster tails, 16 oysters, 12 shrimp,
10 clams, 16 mussels, crab and ceviche
85.00

"Le Petite Plateau de Fruits de Mer"

1 lobster tail, 8 oysters, 6 shrimp, 4 clams,
8 mussels, crab and ceviche
45.00

"Le Plateau" of Gulf oysters

half dozen 7.00/dozen 13.00

"Le Plateau" of Specialty Oysters

Market Price

"Le Plateau" of jumbo Louisiana shrimp

half dozen 11.00/dozen 21.00

"Le Plateau" of Prince Edward Island mussels

raw on the half shell or lightly cooked
8.00

"Le Plateau" of littleneck clams

raw on the half shell or lightly cooked
11.00

**THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS.
IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS,
YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

SOUPS

crawfish bisque

8.00 bowl / 4.50 cup

seafood gumbo à la Creole

8.00 bowl / 4.50 cup

matzo ball and roast chicken soup

7.00 bowl / 4.00 cup

This menu is only a sample as it is evolving daily.

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COLD APPETIZERS

pâté de campagne of local veal and pork
with watermelon pickles, mustard and gelée
8.00

pâté of Louisiana rabbit and duck livers
perfumed with truffle and country bread croutons
8.00

rilette of Berkshire pork
with savory marmalades and grilled country bread
10.00

Badischer presskopf
hog's head cheese with radish and house-made pickles
9.00

assiette de charcuterie
served with stone-ground mustard, house-made
pickles and country bread
16.50

terrine of slow cooked foie gras
with toasted brioche and sea salt
16.00

SALADS

slow poached yard egg salad
with chicory, lardons of Allen Benton's bacon,
crispy fried pigs ear, Creole mustard and tarragon
9.00

salad Lüke
local bibb lettuce, cucumbers, carrots,
beets and buttermilk dressing
10.00

roasted beets
with Clemson blue cheese and spiced pistachios
8.00

crabmeat maison
with fresh herbs, local greens and
country bread croutons
14.00

fried oyster, bacon, romaine and avocado salad
12.00

HOT APPETIZERS

pied de cochon "croustillant" sauce Gribiche
7.00

housemade boudin noir
with a sauté of potatoes, apples and onions
11.00

flamenküche
thin Alsacien onion tarte with bacon,
caraway and Emmenthaler cheese
13.00

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BREAKFAST 7am – 11am M-F • BREAKFAST BUFFET 7am – 10am M-F, 7am-11am Sat – Sun
BRUNCH 7am – 4pm Sat-Sun • LUNCH 11am – 4pm • DINNER 4pm – 11pm • TAKE OUT 7am – 11pm