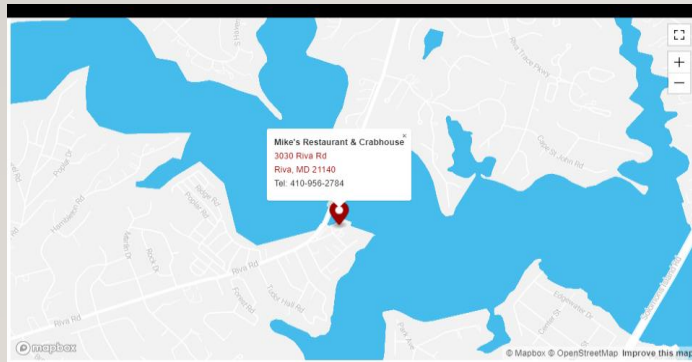

OYSTERS ROCKEFELLER

BY: ERICK PANAMA

HMG1 102

MY ITEM (OYSTERS ROCKEFELLER)

The picture to the right is a dish, which includes **Oysters** with more ingredients made in “Mike’s Restaurant” located in **Riva, Maryland.**



WHAT DOES AN OYSTERS ROCKEFELLER DISH INCLUDE FROM MIKE'S RESTAURANT?

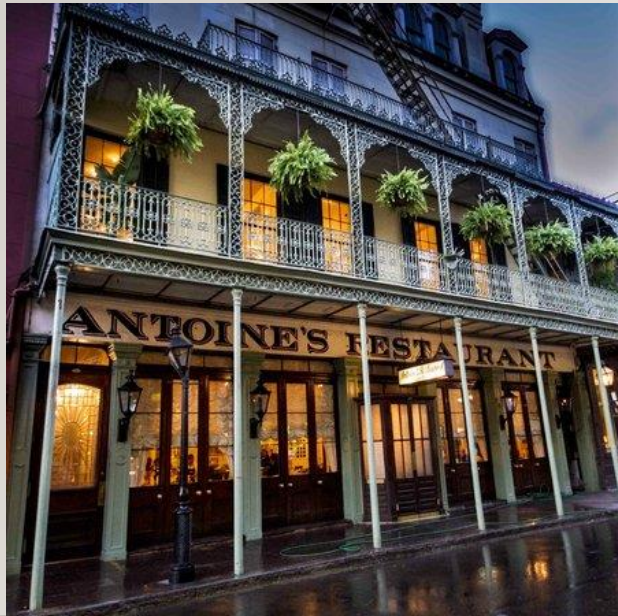
- **Seafood Combination Platter**
 - (**Fried**) Crab Cake, Oysters, Shrimp and Haddock
 - (**Broiled**) Crab Cake, Shrimp, Scallops and Orange Roughy

Price of \$37.00



In 1840, Jule Alciatore was the son of Antoine Alciatore, a Frenchman who opened a restaurant in New Orleans called "Antoine's Restaurant". Jule Alciatore as time passed on, one day he took over the restaurant and in 1899 created the dish we know today as the Oysters Rockefeller.

*This restaurant is where **Oysters Rockefeller** (located in New Orleans) originated from*



←Front side of restaurant



Inside POV of the restaurant→

ANTOINE'S RESTAURANT (BRUNCH MENU)

ABOUT

MENU

RESERVATIONS



PRIVATE DINING

WHAT'S NEW

GIFT SHOP



SOUP & SALAD

Seafood Gumbo

Blue crab & shrimp stock, trinity, Gulf shrimp, oysters, lump crabmeat, okra, file

.....\$10.00
.....\$12.00

Antoine's Salad

\$11.00

Soft butter & red leaf lettuce, chevre, hardboiled egg, heirloom cherry tomatoes, thin sliced shallot, house made croutons, Acadiana honey Creole mustard vinaigrette

Roasted Chicken & Bacon Salad

\$17.00

Fresh greens, oven-roasted chicken, crumbled smoked bacon, tomato, cucumber, sharp cheddar, creamy buttermilk herb dressing, fried onion

APPETIZERS

Antoine's Seafood Duo

\$20.00

Classic duo - shrimp remoulade, crabmeat ravigote

Oysters Rockefeller

\$17.00

Baked with our original Rockefeller sauce created by Antoine's in 1899

Oysters Foch

\$17.00

Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pate de foie gras, hearty Colbert sauce

Charbroiled Oysters

\$17.00

Six oysters charbroiled on the half shell, clarified butter sauce, olive oil, fresh garlic and herbs, grated Romano cheese

Souffle Potatoes

\$10.00

Antoine's classic fried puff potatoes

Escargot Bourguignon

\$16.00

Wild caught French Burgundy snails, butter, parsley, garlic

BRUNCH ENTREES

Antoine's Seafood Omelet

\$24.00

Shrimp and crab omelet, three cheese blend, Antoine's creole tomato sauce

Classic Fish Amandine

\$26.00

Freshest local Gulf fish, light flour breading, toasted almonds, brown butter, fresh lemon drizzle - add sautéed lump crab meat \$12

Grillades and Grits

\$24.00

Simmered tender veal medallions, hearty brown sauce, tomatoes, green onions, stone ground cheese grits

Pain Pardu with Smoked Bacon

\$18.00

Antoine's French toast, hickory smoked bacon, powdered sugar

Shrimp and Grits

\$26.00

Large Gulf shrimp, smoked gouda cheese grits, smoked bacon, garlic, green onion with chardonnay, lemon and butter

Eggs Benedict

\$18.00

Poached eggs, baked ham, Antoine's rich hollandaise sauce

ABOUT

MENU

RESERVATIONS



PRIVATE DINING

WHAT'S NEW

GIFT SHOP



Eggs Sardou

\$22.00

Poached eggs, steamed artichoke bottoms, anchovies, hollandaise sauce

Petite Filet with Marchand de Vin

\$38.00

Grilled center-cut beef tenderloin, Marchand de Vin sauce, smashed potato

SIDES

Creamed Spinach

\$8.00

Brabant Potatoes

\$7.00

Smoked Bacon

\$9.00

Fresh Fruit Bowl

\$7.00

DESSERT

Flourless Chocolate Torte

\$14.00

candied pecans, salted caramel, raspberry coulis, meringue crown

Antoine's Bread Pudding

\$11.00

Leidenheimer French bread, fresh eggs, cream cin-namon, vanilla, golden raisin, butter rum sauce

Blueberry Cheesecake

\$12.00

Creole cream cheesecake, graham cracker tart shell, fresh Louisiana blueberry compote

Baked Alaska

\$20.00

please order at the commencement of dinner - house specialty buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce - service for two people

Café Brulot Diabolique

\$24.00

Chicory coffee, Triple Sec, cinnamon sticks, cloves, sugar Flamed tableside with brandy 12 per person, two guest minimum

BRUNCH COCKTAILS & WINE

Enjoy bottomless mimosas, rose, and sparkling wine for \$16

Bloody Mary

\$10.00

House made Bloody Mary mix, vodka, green bean and olives

Bourbon Milk Punch

\$10.00

Antoine's Classic with Bourbon, milk, vanilla extract

Champagne Cocktail

\$12.00

Sugar cube, Peychaud Bitters, Champagne, lemon twist

Sparkling Rosé Spritzer

Sparkling Rosé, club soda, raspberry



HOW TO MAKE OYSTER ROCKEFELLER VIDEO (1 MIN 18 SEC)



Thank You for listening :D



Any questions ?
Ask away...



REFERENCE -

- <https://digitalmarketing.blob.core.windows.net/13291/images/items/image699852.jpg>
- <https://www.mikescrabhouse.com/mikes-menu/item/seafood-combination-platter-699651>
- <https://www.mikescrabhouse.com/mikes-menu/item/oyster-rockefeller-701431>
- <https://www.mikescrabhouse.com/mikes-menu/item/oyster-rockefeller-701431>
- <https://antoines.com/jazz-brunch>
- <https://www.lakesideanchorinn.com/blog/the-history-of-oysters-rockefeller/>
- <https://www.youtube.com/watch?v=ij7xwG2VPI4>