

BRUNCH

SUNDAY · 11AM - 4PM



STARTERS

FRIED CALAMARI Tender rings dusted in flour and deep fried, served with red bell pepper cream and wasabi aioli. 9.95

CAJUN CRAWFISH DIP Tender crawfish tails blended with cheddar and spices, served with Cajun toast points. 8.75

RAGTIME SHRIMP Fresh local shrimp, rolled in flaked coconut & fried, giving it a crunchy sweet flavor. Served with our signature Honey Mustard sauce. 9.75

ARTISANAL CHEESE PLATE* Four local farm cheeses served with apricot preserves and seasonal fruit. 9.95

BLUE CHEESE CHIPS Fresh, housemade chips and blue cheese cream sauce topped with scallions, smoked bacon and blue cheese crumbles. 8.50

LOUISIANA CHICKEN WINGS Crispy fried wings coated in housemade wing sauce. Served with celery sticks and blue cheese dressing. 10 wings – 9.75 20 wings – 14.95

CRAB CAKES Lump crab cakes served with remoulade sauce. 11.50

CRAB CAKE SLIDERS A trio of mini crab cakes served on slider rolls with lettuce, tomato and remoulade sauce. 11.95

BAKED BRIE* Brie cheese brushed with butter, topped with toasted almonds and baked 'til bubbly. Served with fresh fruit and French bread. 10.50

JUMBO SHRIMP COCKTAIL Jumbo shrimp served with caper cocktail sauce. 9.95

SEAFOOD TRIO* Lump crab cake with Cajun remoulade, jumbo shrimp with caper cocktail sauce and spiced seared tuna with wasabi aioli. 13.95

GUMBO & SALADS

House Dressings: Blue Cheese, Caesar, Miso Vinaigrette, Balsamic Vinaigrette, Roasted Jalapeño Ranch, Hot Bacon Vinaigrette, Light Balsamic Italian

RAGTIME SEAFOOD GUMBO Okra and mounds of chopped fresh vegetables sautéed in a rich, brown roux with tomatoes and fresh local shrimp and crab. cup 4.95 bowl 6.95

GUMBO COMBO Cup of gumbo, side salad of your choice and red beans & rice. 8.50

WEDGE SALAD Iceberg lettuce with blue cheese dressing, bacon and blue cheese crumbles. 5.95

WARM CHICKEN SESAME SALAD* Sesame sautéed chicken breast tossed with mixed greens and Miso Vinaigrette. 9.95

AHI SALAD† Tuna, blackened rare, served over mixed lettuce with namasu, taro strings and Miso Vinaigrette. 11.50

SEMI-CAESAR SALAD Crisp romaine, fresh herb croutons and grated Parmesan, tossed in a Caesar dressing with grilled chicken. 9.95 with grilled salmon† 10.95 side salad 4.50

GRILLED CHICKEN CASHEW SALAD* Served with artichoke hearts, feta cheese, tomatoes and cashews. 9.95

RAGTIME SALAD* Mixed greens with roma tomatoes, julienne carrots, cucumbers, raisins, sunflower seeds, egg and croutons. 6.50 side salad 4.50

CLASSIC CHOPPED SALAD Mixed greens, grilled chicken, artichoke hearts, garbanzo beans, avocado, tomato, cucumber and blue cheese crumbles, tossed with ranch dressing. 10.95

HUMMUS & GOAT CHEESE SALAD* With tomatoes and roasted red peppers over warm flatbread with Balsamic Vinaigrette. 9.95 with grilled chicken 11.95 with grilled salmon† 12.95

SANDWICHES

MARINATED CHICKEN PO'BOY With pineapple salsa, lettuce, spicy mayo and house made tomato jam. Served on a toasted baguette. 9.50

FRIED GROUPER SANDWICH* Fresh grouper fillet dusted in a cracked malt breading, deep-fried and served on a toasted bun with lettuce, tomato and chipotle tartar sauce. 10.95

BLACKENED FISH WRAP Blackened mahi with pepper jack and cheddar cheeses, tomatoes, cabbage and chipotle tartar sauce in a jalapeño-cheddar soft tortilla. 9.95

RAGTIME CHEESEBURGER One half pound of USDA Choice aged ground sirloin with cheddar cheese. 8.95

SESAME TUNA SANDWICH* † Tuna steak dusted in sesame flour, sautéed medium and served on a toasted bun with tavern slaw, ginger remoulade and julienne tomatoes. 10.95

FRIED SHRIMP PO'BOY Lightly dusted fried shrimp atop a French baguette with lettuce, tomato, spicy mayo and house made tomato jam. 9.50

ARTISAN GRILLED CHEESE SANDWICH Gruyère cheese, smokehouse bacon and avocado mayo on sourdough bread. 9.50

FEATURES

DAILY OMELET SPECIALS - ask your server for details.

SHRIMP & GRITS Sautéed shrimp with bacon, garlic, mushrooms and scallions over Parmesan cheese grits. 9.95

POACHED EGGS ON CRAB CAKES Two lump crab cakes topped with poached eggs and hollandaise sauce. 12.50

SESAME TUNA* Thick cut fresh Atlantic tuna steak dusted in sesame flour, sautéed and served medium rare over fried spinach with ginger remoulade, red beans and rice. 13.25

FISH TACO Fish sautéed with Cajun spices, in a crisp blue corn tortilla, wrapped with a soft flour tortilla with pepper jack cheese, pico de gallo and Cajun remoulade. Served with red beans and rice. 12.50

BREAKFAST BURRITO Jalapeño cheddar wrap stuffed with Andouille sausage, scrambled eggs, onions, peppers and cheddar cheese mix. Served with breakfast potatoes. 9.95

SPINACH, MUSHROOM & SHRIMP CREPES Two freshly made crepes filled with steamed shrimp, cream cheese, spinach and mushrooms. Topped with hollandaise sauce. 9.50

DESSERTS

BEIGNETS The French Market classic rectangular doughnut, flash fried and rolled in confectioner's sugar. Served with a chocolate dipping sauce and apricot preserves. 3.95

WHITE CHOCOLATE SUN-DRIED CHERRY BREAD PUDDING Our homemade sun-dried cherry bread pudding served warm over rum butter sauce, topped with shaved white chocolate. 5.95

MAE'S KEY LIME CHEESECAKE A light, tart, tropical delight. 5.25

TRIPLE CHOCOLATE BROWNIE A rich, warm triple chocolate brownie with vanilla ice cream, over caramel and chocolate sauces. 5.95

PARTY TRAYS & PLATTERS Planning a party for your home or office? Let us bring the party to you! Culinary creations for every occasion.

GIFT CERTIFICATES FOR ANY OCCASION Don't just give them a present – give them the Ragtime Gift Card... available in any denomination.

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These menu items may contain raw or undercooked ingredients.

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.