

Paul Thai

PAUL T. THAI
EXECUTIVE CHEF

PARKSIDE DISTRICT

A Seafood & Meat Co.

EST. 2016

DINNER
EDITION

No. 120624

APPETIZERS

CRISPY CALAMARI*

FRIED JALAPEÑOS, GREEN GODDESS DRIZZLE*,
THAI BASIL MARINARA, LEMON | \$17.95

GOUDA GRIT FRITTERS

SMOKED GOUDA GRITS, FLASH FRIED FRITTERS
BACON-ONION JAM, CITRUS VINAIGRETTE \$9.95

FRIED GREEN TOMATO CAPRESE

PICKLED GREEN TOMATOES, BASIL, SUN DRIED TOMATO
PIMENTO CHEESE, BALSAMIC REDUCTION | \$12.95

WHITE WINE MUSSELS

BASIL GARLIC CREAM, PAN ROASTED MUSSELS, BACON,
PEPPADEW & CALABRIAN PEPPERS, CIABATTA | \$14.95

GENERAL PAUL'S WINGS

crispy wings with flavor choice of:
SWEET HOTLANTA, SALSA BUFFALO, HONEY YUZU LEMON PEPPER
CARROTS, CELERY & BUTTERMILK RANCH | \$13.95

BANG BANG SALMON EGGROLLS

HAND ROLLED, CARAMELIZED ONIONS, ROASTED RED
PEPPERS, CHEESE BLEND, BANG BANG SAUCE | \$13.95

CORNBREAD SKILLET

CHOICE OF HOMESTYLE, BRAMBLEBERRY
OR JALAPENO, BACON & CHEDDAR
FRESHLY BAKED & SERVED WITH BUTTER | \$9.95

CRAB CAKE

4.5 OZ LUMP BLUE CRAB, BROILED MARYLAND
STYLE, REMOULADE, ARUGULA, LEMON | \$18.95

BOURBON BRUSSELS

FLASHED FRIED BRUSSELS SPROUTS, BOURBON
MAPLE GLAZE, CHILLI POWDER, DIJONAISE | \$9.95

STICKY RIBS

GARLIC CHILI GLAZE, GRILLED BABY BACK RIBS, CILANTRO,
SESAME SEEDS, CAROLINA MUSTARD SLAW | \$13.95

SPINACH & ARTICHOKE FONDUE

SKILLET BAKED CHEESE DIP, SPINACH, TOMATOES,
ARTICHOKES, WARM TORTILLA CHIPS | 12.95
ADD SHRIMP & CRAB +\$6.95

SOUPS & SALADS

SOUP DU JOUR CHEF'S MEDLEY OF FRESH INGREDIENTS, MADE DAILY, PLEASE ASK YOUR SERVER | 4.95

BOTANICAL SALAD

MIXED GREENS, ARUGULA, CHERRY TOMATOES, RED ONION,
CUCUMBERS, PARMESAN CHEESE, STRAWBERRIES,
CROUTONS, ALMONDS, BALSAMIC VINAIGRETTE | \$10.95

CAESAR SALAD*

CHOPPED ROMAINE, ARUGULA, PANKO
GRATIN, PARMIGIANO RIGGIANO, BLISTERED
PEPPADEWS, CAESAR DRESSING* | \$10.95

CHOPPED SALAD

APPLE WOOD SMOKED BACON, RED ONIONS,
CUCUMBERS, CHERRY TOMATOES, BLEU CHEESE,
FIELD MIX, RANCH | \$10.95

add **CHICKEN** | \$6.95

add **SHRIMP** | \$13.95

add **SALMON*** | \$15.95

add **STEAK*** | \$15.95

AVAILABLE DRESSING: BALSAMIC VINAIGRETTE, BLEU CHEESE, CAESAR*, CITRUS VINAIGRETTE, CREAMY VINAIGRETTE, HONEY BASIL VINAIGRETTE, RANCH

SEA SELECTIONS

SHRIMP & GRITS

SAUTÉED SHRIMP, PORK ANDOUILLE SAUSAGE, SMOKED GOUDA GRITS,
TOMATOES, CORN, OKRA CRISPS, CHIVES, CREOLE SHERRY BISQUE | \$25.95
SUB FRIED CATFISH +\$2

FRA DIAVOLO LINGUINE

SPICY CREAM SAUCE, SHRIMP, MUSSELS, CRAWFISH, SPINACH, PANKO GRATIN,
FRESH HERB LINGUINE, GARLIC & CALABRIAN CHILLI, PARMESAN | \$28.95

HERB-SEARED SALMON*

PAN-SEARED ATLANTIC SALMON, POTATO & PARSNIP MASH, BOURBON GLAZED
BRUSSEL SPROUTS, CHILLI CHUTNEY, SESAME SEEDS, LEMON | \$27.95

CRAB STUFFED SHRIMP

BLUE CRAB STUFFED SHRIMP, GARLICKY SPINACH, POTATO & PARSNIP
MASH, TOMATO CAPER BEURRE BLANC, SWEET POTATO CRISPS | 34.95

FRENCH MARKET SNAPPER

BLACKENED RED SNAPPER, SHRIMP, CRAWFISH, ASPARAGUS,
GROUND SHORT RIB DIRTY RICE, BROWN BUTTER GARLIC SAUCE,
OKRA CRISPS, CHILI SMEAR | \$34.95

SEAFOOD POT PIE

CHEDDAR AND CHIVE BISCUIT TOPPING, GARLIC BUTTER, SHRIMP, CRAB,
CRAWFISH, MIREPOIX, CREAMY LOBSTER BISQUE | \$27.95

COASTAL FLORENTINE

BLACKENED SHRIMP, CORNMEAL FRIED CATFISH, ASPARAGUS, LEMON,
SPINACH & ARTICHOKE FONDUE, POTATO & PARSNIP MASH | \$32.95

LOBSTER ROLL

MAINE LOBSTER, BUTTER POACHED, TOASTED TOP SPLIT BUN,
LEMON AIOLI, HERB SEASONED FRIES, CITRUS SPRING MIX | MKT

FRIED PLATTERS

SERVED WITH POPPY SEED COLESLAW, HERB-SEASONED FRIES,
TARTAR, COCKTAIL SAUCE & LEMON

CATFISH PLATTER (4PCS) \$26.95

SHRIMP PLATTER (10PCS) \$29.95

SEAFOOD PLATTER (2PCS CATFISH & 5PC SHRIMP) \$30.95

LAND OPTIONS

CAJUN CHICKEN PASTA

BLACKENED CHICKEN BREAST, PORK ANDOUILLE SAUSAGE,
FIORE PASTA, HOLY TRINITY, SPINACH & TOMATO CREAM | \$26.95
SUB BLACKENED SHRIMP + \$4

BRAISED SHORT RIBS

BRAISED BONELESS BEEF SHORT RIB, POTATO & PARSNIP MASH,
CARROTS, DEMI-GLAZE, CRISPY ONION STRAWS | \$35.95

HERB-ROASTED CHICKEN

PAN-ROASTED HALF CHICKEN, SWEET POTATO CASSEROLE,
ARUGULA, LEMON THYME JUS | \$23.95

GRILLED LAMB CHOPS*

ROSEMARY MARINATED LAMB CHOPS, SMOKED GOUDA GRITS,
GARLICKY ASPARAGUS, FIG BALSAMIC GASTRIQUE | \$44.95

TRUFFLE MUSHROOM PASTA

HANDMADE PORTABELLO & CREMINI TORTELLINI, CARAMELIZED ONIONS,
TRUFFLE AU POIVRE CREAM, PARMESAN | \$29.95

ATLANTA HOT CHICKEN SANDWICH

COUNTRY FRIED CHICKEN BREAST, SWEET HOTLANTA SAUCE, COLESLAW,
B&B PICKLE, GARLIC AIOLI, BRIOCHE BUN, FRIES | \$14.95

DOUBLE DISTRICT*

SMASH BURGER BEEF PATTIES, APPLEWOOD SMOKED BACON, AMERICAN
CHEESE, RED ONIONS, B&B PICKLES, GARLIC AIOLI, BRIOCHE BUN,
HERB-SEASONED FRIES | \$16.95

CHIMICHURRI NY STRIP*

12OZ NY STRIP, BRAVEHEART BEEF, RED WINE & CUMIN MARINADE,
ROASTED POTATOES, STREET CORN, CHIMMICHURRI | 38.95

BONE-IN PORK CHOP*

PAN-ROASTED BONE-IN PORK CHOP, GROUND SHORT RIB DIRTY RICE,
ASPARAGUS, ROASTED GARLIC COMPOUND BROWN BUTTER,
PEACH WHISKY HABENERO GLAZE | \$28.95

SIDES

ALL SIDES ARE 4.95

HERB-SEASONED FRIES

CRISPY FRIES TOSSED WITH HERBS
ADD TRUFFLES & PARMESAN | +\$2

POTATO & PARSNIP MASH

POTATO AND PARSNIP MASH
ROASTED GARLIC, CHIVES

SWEET POTATO CASSEROLE

WHIPPED SWEET POTATOES,
CINNAMON, CRISPY OAT CRUMBLE

MAC AND CHEESE

FOUR CHEESE BLEND, PANKO
GRATIN, CHIVES
ADD TRUFFLES + \$2

GARLIC ASPARAGUS

SAUTÉED ASPARAGUS, GARLIC BUTTER

SMOKED GOUDA GRITS

STONE GROUND GRITS, SMOKED GOUDA

STREET CORN

FIRE ROASTED CORN, PAPRIKA
AIOLI, PARMESAN CHEESE,
TAJIN, LIME

DIRTY RICE

GROUND BEEF SHORT RIB, HOLY
TRINITY, GARLIC

COLLARD GREENS

SMOKED TURKEY, APPLE CIDER-
BRAISED COLLARDS

POPPY SEED COLESLAW

GREEN AND RED CABBAGE, CARROTS
CRANBERRIES, PUMPKIN SEEDS, POPPY
SEED DRESSING

* ITEMS ARE COOKED TO ORDER AND/OR CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, RAW INGREDIENTS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. CUSTOMER NOTICE: A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. THE PRICES LISTED ON OUR MENU REFLECT OUR CASH PRICE. OUR REGULAR PRICE INCLUDES A 3.5% NON-CASH ADJUSTMENT; WE OFFER SAVINGS WHEN PAYING CASH. WE SINCERELY APPRECIATE YOUR PATRONAGE; UNFORTUNATELY, WE ARE NOT AN EXPERIMENTAL DINING RESTAURANT. WE RESERVE THE RIGHT TO REFUSE A REFUND; WE DO NOT OFFER REFUNDS FOR PARTIALLY CONSUMED FOOD(S). PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.