

Paul Thai

PAUL T. THAI
EXECUTIVE CHEF

PARKSIDE DISTRICT

A Seafood & Meat Co EST. 2016

DINNER
EDITION

No. 102423

APPETIZERS

GOUDA GRIT FRITTERS*

SMOKED GOUDA GRITS, FLASH FRIED FRITTERS
BACON-ONION JAM, CITRUS VINAIGRETTE, MIXED
GREENS, CHIVES | \$11.95

PEI MUSSELS

PAN ROASTED MUSSELS, WHITE WINE GARLIC
BROTH, FRESH BASIL, DOLCE PICCANTE PEPPERS
TOASTED CIABATTA, APPLEWOOD SMOKED BACON
| \$16.95

SEAFOOD CROQUETTES

BROILED SALMON CROQUETTES, REMOULADE
CHERRY TOMATOES, CORN RELISH, ONIONS, MIXED
GREENS, GREEN GODDESS DRESSING | \$13.95

GENERAL PAUL'S WINGS

CRISPY WINGS WITH FLAVOR CHOICE OF:

SWEET HOTLANTA • SALSA BUFALO • HONEY YUZU LEMON PEPPER
SERVED W/ SIDE OF CARROTS & BUTTERMILK RANCH | \$13.95

BOURBON BRUSSELS

FLASHED FRIED BRUSSELS
SPROUT, BURBON MAPLE GLAZE
CHILLI POWDER HERBS
| \$9.95

CRAB CAKES

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

CRISPY CALAMARI*

GOLDEN FRIED CALAMARI, FRIED JALAPEÑOS
GREEN GODDESS DRIZZLE*, THAI BASIL,
MARINARA, CHARRED LEMON | \$16.95

FRIED GREEN TOMATO CAPRESE

FRIED PICKLED GREEN TOMATOES, MOZZARELLA
CHEESE, PIMENTO CHEESE, BASIL, SUN-DRIED
TOMATO PESTO, YELLOW HEIRLOOM TOMATO,
BALSAMIC REDUCTION | \$12.95

CHICKPEA HUMMUS

CHICKPEA PUREE, SEASONAL VEGETABLES,
CHARRED PITA, CASTELVETRANO OLIVES
SMOKED PAPRIKA | \$10.95

SOUPS & SALADS

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

BOTANICAL SALAD

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

CAESAR SALAD*

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

COBB SALAD

AVOCADO, EGGS, APPLEWOOD BACON,
RED ONION, CUCUMBER, CHERRY TOMATO, BLEU
CHEESE, FIELD MIX, CHOICE OF DRESSING | \$13.95

add **CHICKEN** | \$6.95

add **SHRIMP** | \$12.95

add **SALMON*** | \$15.95

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

SEA SELECTIONS

SHRIMP & GRITS

SAUTEED GULF SHRIMP, PORK ANDOUILLE SAUSAGE, SMOKED GOUDA GRITS,
DICED TOMATOES, CHARRED CORN, OKRA CRIPS, CHIVES, CREOLE SHERRY BISQUE
| \$25.95

FRA DIAVOLO LINGUINE

SPICY WHITE CREAM SAUCE, SHRIMP, MUSSELS, CRAWFISH, BABY SPINACH, PANKO
GRATIN, FRESH HERB LINGUINE, SAUTEED GARLIC & CALABRIAN CHILLI, FRESHLY
GRATED PARMIGIANO REGGIANO | \$28.95

HERB-SEARED SALMON*

PAN-SEARED ATLANTIC SALMON FILET, POTATO AND PARSNIP MASH, CRISPU
BOURBON GLAZE BRUSSELS SPROUTS, CHILLI CHUTNEY, CHIVES, SESEME SEEDS,
CHARRED LEMON | \$27.95

FRIED PLATTERS

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

CHOICE OF:

(4PCS) CATFISH PLATTER | \$26.95
(10PCS) SHRIMP PLATTER | \$29.95
SEAFOOD PLATTER | \$30.95
(2PCS CATFISH & 5PC SHRIMP)

SNAPPER ESCOVITCHE

SNAPPER FILET, HAITIAN-STYLE RICE & BEANS, BRAISED CABBAGE, HOUSE,
PIKLIZ, EPIS SAUCE | \$30.95

FRENCH MARKET FISH

CATCH OF THE DAY, BLACKEN FISH, SAUTEED SHRIMP AND CRAWFISH, GROUND
SHORT RIB DIRTY RICE, GARLICKY ASPARAGUS, BROWN BUTTER GARLIC SAUCE,
CHARRED LEMON, OKRA CRIPS, CHILI SMEAR | \$33.95

SEAFOOD BOILS

SLOW SIMMERED IN OUR SIGNATURE BOIL...

CHOICE OF:

LOW COUNTRY BOIL, MILD GARLIC BUTTER, OR SPICY GARLIC BUTTER
CRAWFISH \$12.95/LB SNOW CRAB \$ 28.95 SHRIMP \$18.95/LB
TWO CLUSTERS SHELL ON, HEAD OFF
ADD 2 CAJUN CORN AND 2 CAJUN POTATOES \$4.95

SINGLE BOIL COMBO

1 SNOW CRAB CLUSTER, 1/2LB SHRIMP,
1/2LB CRAWFISH, 2 CAJUN POTATOES, 2 CAJUN CORN | \$35.95

NO SUBSTITUTIONS ON BOIL COMBOS

LAND OPTIONS

BONE-IN PORK CHOP*

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

CREAMY CAJUN CHICKEN PASTA

BLACKENED CAJUN CHICKEN BREAST, PORK ANDOUILLE SAUSAGE, FRESH
MALFADINE PASTA, HOLY TRINITY, SPINACH AND TOMATO CAJUN CREAM
SAUCE | \$26.95 SUB BLACKENED SHRIMP + \$4

HERB-ROASTED CHICKEN

PAN-ROASTED CHICKEN, ROASTED POTATOES AND GARLICKY GREEN
BEANS, LEMON, THYME JUS | \$23.95

BRAISED SHORT RIBS

BRAISED BONELESS SHORT RIB, POTATO AND PARSNIP MASH, ROASTED
CARROTS, DEMI-GLAZE, CRISPY ONION STRAWS, CHIVES | \$34.95

LAMB LOLLIPOPS*

GRILLED LAMB LOLLIPOPS, SMOKED GOUDA GRITS, GARLICKY
ASPARAGUS, FIG BALSAMIC GASTRIQUE | \$41.95

TRUFFLE MUSHROOM PASTA

HANDMADE PORTABELLO AND CREMINI MUSHROOM TORTELLINI,
CARAMELIZED ONIONS, ROASTED MUSHROOM MEDLEY, TRUFFLE AU
POIVRE CREAM, GRATED PARMIGIANO REGGIANO | \$29.96

ATLANTA HOT CHICKEN SANDWICH

COUNTRY FRIED CHICKEN BEAST, KICKIN' SWEET HOTLANTA SAUCE, HOUSE
COLESLAW, B&B PICKLE, GARLIC AIOLI, TOASTED BRIOCHE BUN, SERVED
WITH HERB SEASON FRIES | \$14.95

DOUBLE DISTRICT*

TWO-QUARTER POUND BEEF PATTIES, APPLEWOOD SMOKED BACON,
AMERICAN CHEESE, RED ONIONS, B&B PICKLE, ROASTED GARLIC AIOLI,
TOASTED BRIOCHE BUN, SERVED WITH HERB-SEASONED FRIES | \$16.95

GRILLED STEAKS*

COMES WITH ONE SIDE
ADD 1 SNOW CRAB CLUSTER FOR | \$10.95
ADD CHIMICHURRI OR AU POIVRE SAUCE FOR \$2

NY STRIP*

12OZ NY STRIP, BRAVEHEART BEEF,
ROASTED GARLIC
COMPOUND BUTTER, | \$38.95

RIBEYE*

16OZ RIBEYE, BRAVEHEART
BEEF, ROASTED GARLIC
COMPOUND BUTTER | \$44.95

SIDES

HERB-SEASON FRIES

CRISPY FRIES TOSSED WITH HERBS | \$4.95
ADD TRUFFLES &
PARMIGIANO REGGIANO | +2

POTATO & PARSNIP MASH

POTATO AND PARSNIP MASH
ROASTED GARLIC CHIVES | \$4.95

CORN MAQUE CHOUX

ROASTED CORN, PORK ANDOUILLE
SAUSAGE, OKRA,
HOLY TRINITY TOMATO | \$4.95

MAC AND CHEESE

FOUR CHEESE BLEND PANKO
GRATIN CHIVES | \$4.95
ADD TRUFFLES + \$2

GARLIC ASPARAGUS

SAUTEED ASPARAGUS
GARLIC BUTTER | \$4.95

SMOKED GOUDA GRITS

LOGAN TURNPIKE STONE GROUND
GRITS SMOKED GOUDA | \$4.95

CAJUN CORN AND/OR POTATOES

CHOICE OF:
CAJUN CORN, CAJUN PATATOES
CAJUN 50/50 | \$4.95

GARLIC GREEN BEANS

SAUTEED GREEN BEANS
GARLIC BUTTER | \$4.95

COLLARD GREENS

SMOKED HAMMOCKS APPLE
CIDER-BRAISED COLLARDS | \$4.95

POPPY SEED COLESLAW

GREEN AND RED CABBAGE, CARROTS
CRANBERRIES, PUMPKIN SEEDS,
POPPY SEED DRESSING | \$4.95

* 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.