



Eats



Bold Flavors

Menu and recipes crafted with love by
Chef Austin Sumrall of White Pillars and Siren Social Club

Fresh Seafood

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Marinated Olives.....\$10

Castlevatrano Olives, Olive Oil,
Citrus

Marcona Almonds.....\$10

Furiake, Flaky Salt

FunGuys.....\$13

Tempura Fried Oyster
Mushrooms, Ranch Trip

Coconut Ceviche.....\$16

Gulf Fish, Coconut Milk, Fried
Rice Paper

Blistered Shishitos.....\$10

MOSTLY very Mild Peppers

Pimento Cheese.....\$14

Crystal Hot Sauce,
Fried Saltines

Caesar Salad.....\$7/14

Romaine, Croutons, Crazy
Amount of Parm

Chandy Salad.....\$7/14

Romaine, Croutons, Red Onion,
Almonds, White Cheddar, Tomato,
Cucumber

Add Chicken.....\$6

Add Shrimp.....\$6

Add Oyster.....\$6

Oysters on the ½ Shell.....\$ MP

Mignonette, Crystal Hot Sauce,
Fried Saltines

Shrimp Corndog.....\$13

Gulf Shrimp, Ketchup, Mustard

Fried Mozz.....\$14

Red Sauce, Crazy Amount of Parm

Korean BBQ Pork

Belly Buns.....\$16

Crunchy Slaw, Cilantro, Lime

Shrimp Toast.....\$16

Sesame, White Bread, Dipping
Sauce

Salt & Pepper

Fried Oysters.....\$16

Sambal Aioli, Shishitos

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Korean Fried Wings.....\$14

Sweet Soy Glaze, Furiake

Royale with Cheese.....\$16

Smash Burger, Sautéed Onions,
Dill Pickles, Smash Sauce,
Served with Fries

Chicken Sandwich.....\$18

Grilled or Fried, Crunchy Slaw,
Sambal Aioli, Served with Fries

Add French Fries.....\$6

Add Zapp's Chips.....\$4

Shrimp Roll.....\$18

Marinated Gulf Shrimp, Aioli,
Lettuce

Steak Frites.....\$25

Just Like the Name Suggests

Shrimp Aglio E Olio.....\$22

Gulf Shrimp, Spaghetti, Garlic

Chicken Thigh.....\$23

Sauteed Carrots, Green Beans,
Cilantro Sauce

• We proudly exclusively sell local domestic seafood • gluten free options available
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Drinks



Cold Beer

Mon-Sat 11AM-9PM • Sun 11AM-6PM

Tasty Cocktails

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Chandeleur Depot brews most of our draft beer in house. You deserve the best, freshest beer money can buy! Please see our draft beer list on the wall and ask your server about flights and beer pricing

NEW TRAIN

- Sleeper Car Old Fashioned.....\$13**
Woodford, Luxardo Cherry, Bitters
- Train Station Smash.....\$13**
Bulleit Rye, Peach Puree, Lemon Juice, Simple, Mint
- Sunset Limited Mule.....\$12**
Kettle One, Lime Juice, Prickly Pear Puree, Ginger Beer
- Train – Tomatini.....\$12**
Kettle One, White Balsamic Vinegar, Lemon Juice, Simple
- Conductor’s Toast.....\$15**
Hennessy, Lemon Juice, Simple, Lamarca
- Box Car Paloma.....\$15**
Casamigos Blanco, Grapefruit Juice, Lime Juice, Agave, Bitters, Club Soda
- Last Train South.....\$14**
Hendrick’s, Cucumber, Lemon Juice, Simple

OLD TRAIN

- Classic French 75.....\$14**
Tanqueray, Lemon Juice, Simple, Lamarca
- Pain Killer.....\$14**
Bacardi, pineapple juice, orange juice, coconut
- Margarita.....\$14**
Espolón Blanco, Cointreau, Lime Juice, Simple
- Whiskey Sour.....\$12**
Maker’s, Lemon Juice, Simple
- Manhattan.....\$15**
Bulleit Rye, Sweet Vermouth, Bitters
- Lemon Drop Martini.....\$14**
Tito’s, Lemon Juice, Simple
- Espresso Martini.....\$14**
Tito’s, Espresso, Kahlua

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RED

- House Red** \$9
- 14 Hands Red Blend** \$11
Columbia Valley, Washington
- Josh Pinot Noir** \$12
California
- Meiomi Pinot Noir** \$15
Central Coast, California
- Josh Cabernet** \$12
California
- Bonanza Cabernet** \$15
California
- Quilt Cabernet** \$17
Napa Valley, California
- Prisoner Red Blend** \$18
Napa Valley, California

WHITE

- House White** \$9
- La Marca Prosecco** \$12
Veneto, Italy
- The Beach Rosé** \$11
Provence, France
- Josh Sauvignon Blanc** \$11
California
- Oyster Bay Sauvignon Blanc** \$14
Marlborough, New Zealand
- Josh Pinot Grigio** \$11
California
- J Pinot Gris** \$14
Russian River Valley, California
- Josh Chardonnay** \$11
California
- Kendall Jackson Chardonnay** \$14
Santa Rosa, California

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