



raw bar

- seafood salad 15
- gulf shrimp 14
- steak tartare w/ oyster aioli 14
- seafood platter 54

snacks

- smoked tuna dip 9
- fried bread w/ sea salt 5
- hushpuppies 6
- crispy okra w/ cilantro 8

small plates

- catfish w/ pickled greens + chili broth 12
- fish sticks w/ urban south beer batter 14
- grilled chicken w/ white bbq sauce 10
- spicy ground shrimp + noodles 15
- fried oysters w/ pickled corn + kimchi aioli 18

soup & salad

- seafood gumbo 11
- cabbage salad w/ carrots, peanuts + soy 10

entrées

- baked drum w/ corn, summer squash + cashews 34
- grilled tuna w/ okra + pickled papaya 36
- grilled hanger steak w/ salsa verde 37
- grilled chicken w/ field peas + pepper jelly 26
- jumbo shrimp w/ eggplant, corn + tomato 27

for the table

- whole grilled fish mp
- 22oz ribeye 85

sides

- brussels sprouts w/ chili vinegar 8
- brabant potatoes 6
- eggplant w/ almonds, sambal + basil 9
- heirloom tomato salad w/ cucumber + cilantro 9
- grilled zucchini w/ capers + feta 8
- field peas w/ bacon + green onions 9

chef de cuisine nicole mills **chef/owners** ryan prewitt, donald link, stephen stryjewski
pêche seafood grill, 800 magazine street, new orleans, louisiana, 504.522.1744 www.pecherestaurant.com

*there may be a risk associated with consuming raw shellfish as is the case with other raw protein products.
if you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.
no separate checks., up to 4. separate payments are accepted.*

• pêche •

cocktails

fais do-do 12
gin, lillet blanc, avèze, grapefruit

racketeer 12
rye, dry vermouth, maraschino liqueur, lemon

little red corvette 14
banhez mezcal, hibiscus, jalapeno, lime

gintilly shakedown 14
gin, rosemary, ginger, cucumber, lemon, cava

dollar diva 14
aged rum, coconut, banana, lime

watermelon spritz 12
cocchi rosa, watermelon, cava

one way out 13
bourbon, peaches, habanero, lemon

LA cantaloupe vesper 13
Vodka, gin, cocchi americano, cantaloupe

wine by the glass

sparkling

cava, conca del riu, raventós i blanc 2019 11

champagne, reims, henriot nv brut 24

white

sauvignon blanc, paso robles, bianchi 2021 13

sauvignon blanc, sancerre, angel falls 2019 17

riesling blend, oregon, ovum big salt 2022 12

chenin blanc, stellenbosch, stellenrust 2022 12

albariño, rias baixas, morgadio 2021 13

gruner veltliner, kremstal, stadt krems 2021 13

chardonnay, willamette, willakenzie estate 2018 13

chardonnay, chablis, dauvissat 'st. pierre' 2021 20

rosé

cinsault blend, méditerranée, mesclances 2022 11

mourvèdre, grenache, bandol, marie bérénice 2021 18

red

nerello, etna, terre nere 2021 14

gamay, fleurie, domaine les gryphées 2020 13

pinot noir, bourgogne, justin girardin 2020 14

cabernet sauvignon, merlot, médoc, les légendes 2019 16

beer

abita amber, amber lager (la) 6

parish dr. juice, ipa (la) 7

urban south cucumber lime gose, sour (la) 6

urban south paradise park, lager (la) 5

nola brewing co, blonde ale (la) 7

miller high life, lager (wi) 5

cider

aval cider (fr) 11

jk scrumpy's honey crisp cider (mi) 9

non-alcoholic beverages

barq's root beer 5

heineken 0.0 6

mexican coke 5

mountain valley still water 9

mountain valley sparkling water 9