

TAPAS

SERVED DAILY

E.S.C.O
Atlanta

SALADS

CAESAR SALAD \$14

Crisp romaine, rich Parmesan, and crunchy herbed croutons, all drizzled with our creamy signature Caesar dressing.

HOUSE SALAD \$11

Enjoy a refreshing mix of crisp romaine lettuce, cucumbers, red onions, and sweet tomatoes for a light and flavorful bite.

COBB SALAD \$17

Sliced turkey, crisp romaine, tomatoes, buttery avocado, smoky bacon, red onion, blue cheese crumbles, and boiled eggs—crafted to perfection in every bite.

Add: Chicken \$7, (6) Shrimp \$9, Salmon \$13

ESCO ROLLS \$14

Indulge in a roll unlike any other. Choose between the creamy goodness of Mac & Cheese, the soulful flavor of Collard Greens, or the fresh crunch of Traditional Veggie.. Paired with a tangy sweet chili sauce for an added zest. Try the ATL twist and mix Mac & Greens for the perfect combo.

CHICKEN TENDERS & FRIES \$15

Satisfy your cravings with battered, seasoned chicken tenders, fried to a golden crisp. Served with our perfectly seasoned fries.

JERKED SHRIMP \$18

Experience a Caribbean flair with six succulent shrimp, marinated in jerk seasoning. Accompanied by a refreshing pineapple and orange chutney, harmoniously balanced with a drizzle of mint and honey.

ESCO WINGS & FRIES \$17

Eight succulent wings prepared just the way you like. Choose from ESCO's Signature Rub to the zesty burst of Lemon Pepper in both hot and mild variants, the fiery embrace of Hot BBQ, the sweet and spicy dance of Sweet Chili, or the Caribbean warmth of Jerk. Served with seasoned fries.

FRIED SHRIMP & FRIES \$19

Dive into a plate of six fried shrimp, crispy and succulent, drizzled with a flavorful remoulade sauce. Paired with a side of tangy coleslaw and our seasoned fries for a mouthwatering experience.

3 THE ESCO WAY \$21

Choose any 3 tacos with seasoned fries on the side. Pick from beef, chicken, fish, or shrimp – or upgrade to salmon for \$2 more per taco. Top it off with your choice of lettuce, cilantro, mixed cheese, onions, and tomatoes. Add avocado or sour cream for a little extra.

BUFFALO CHICKEN SLIDERS \$18

Slide into a world of flavor with two deep-fried chicken breasts drenched in a tangy buffalo sauce, nestled with crisp lettuce, and robust blue cheese. Served alongside our signature seasoned fries.

3 WHOLE WINGS \$22

Three whole wings, perfectly cooked to preserve their natural juices and flavor, ready to be paired with seasoned fries.

LOBSTER BITES & FRIES \$35

Succulent, seasoned lobster tail pieces, lightly fried to perfection, served with our house seasoned fries.

CRISPY CALAMARI \$16

Savor rings of golden-fried calamari, perfectly crispy and tender. Paired with a sweet chili sauce that offers a touch of heat and complemented by the smoky allure of piquillo peppers.

CATFISH NUGGETS & FRIES \$17

Indulge in the deep flavors of Mississippi farm-raised catfish, transformed into golden nuggets that are crispy on the outside and meltingly tender inside. Paired with our signature seasoned fries.

ESCO CRAB CAKE \$19

Indulge in our jumbo crab cake, crisped to perfection. Accompanied by tangy remoulade sauce and complemented by your choice of one delightful side.

IMPOSSIBLE BURGER \$19

Enjoy our guilt-free, plant-powered burger piled high with crisp veggies—and don't miss the perfectly seasoned fries alongside.

SALMON CHIPS \$21

An elegant twist to chips! Dive into chunks of flavorful blackened salmon placed atop crispy wonton chips. Garnished with fresh tomatoes and red onions, and drizzled with a rich remoulade sauce and your choice of our signature cheese sauce.

SALMON BITES & FRIES \$25

Tender, seasoned salmon bites, cut from an 8oz fillet, fried to perfection and served with seasoned fries. Comes with a side of dipping sauce.

18% GRATUITY ADDED TO ALL CHECKS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS. PLEASE NOTE THAT WE ARE UNABLE TO ACCEPT RETURNS OR PROVIDE REFUNDS SOLELY BASED ON PERSONAL TASTE PREFERENCES. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION DUE TO CONSUMPTION OF FOOD ITEMS PREPARED IN OUR KITCHEN, WHERE CROSS-CONTACT MAY OCCUR.

\$14 SIGNATURE COCKTAILS \$14

1 + 1 = 2CHAINZ

COURVOISIER | GREEN TEA | AGAVE NECTAR

HEAD HUNCHO

BULLEIT RYE | BASIL | RASPBERRIES | LIME JUICE | GRAPEFRUIT JUICE | BITTERS

KT FOREVER

PATRÓN SILVER | GRAND MARNIER | SOUR | LIME | PEACH | SPRITE

MAMA'S SANGRIA

SANGRIA | COURVOISIER | PEACH SCHNAPPS | MIXED FRUIT

SNOOP'S FITTED SUIT

CROWN ROYAL | TRIPLE SEC | LEMON | AGAVE

THE HOOLIGAN

HERRADURA | TRIPLE SEC | SOUR MIX | MANGO PUREE | LIME JUICE | CAYENNE PEPPER

WE BE JAMMIN

BACARDI SUPERIOR COCONUT | GRENADINE | PINEAPPLE JUICE | ORANGE JUICE | BLUE CURACAO

100K

JACK DANIEL'S WHISKEY | SIMPLE SYRUP | ORANGE BITTERS

HONEY BEE

JACK HONEY | TRIPLE SEC | LEMONADE | AGAVE | SPLASH OF CHERRY JUICE | SPLASH OF SPRITE

LADIES NIGHT

GIN | COINTREAU | CRANBERRY JUICE | LIME JUICE

MECCA OF THE SOUTH

CIROC PEACH | MINT | LIME JUICE | SPRITE

RUMBERRY LEMONADE

BACARDI SILVER | BLACK RASPBERRY | PEACH SCHNAPPS | PEACHES | LEMONADE

T.R.U. STORY

HERRADURA | GRAND MARNIER | SOUR | PINEAPPLE | AGAVE NECTAR

PREMIUM BOTTLE SERVICE

CASAMIGOS BLANCO \$150

CASAMIGOS REPO \$180

HERRADURA SILVER \$150

HERRADURA REPO \$180

TEREMANA BLANCO \$200

TEREMANA REPO \$225

DON JULIO BLANCO \$200

DON JULIO REPO \$250

DON JULIO 1942 \$400

HENNESSEY \$200

D'USSE \$200

PATRÓN SILVER \$180

PATRÓN REPO \$210

ALL BELAIRE STARTS AT \$100

BELAIRE BLEU | BELAIRE LUXE GOLD | BELAIRE LUXE | BELAIRE ROSÉ +\$25

MOËT \$150 | MOËT ROSÉ \$225

BEER

BY THE BOTTLE

\$6 ANGRY ORCHARD | BUD LIGHT | BUDWEISER | MICH ULTRA | YUENGLING \$6.50

\$7 BLUE MOON | CORONA | MODELO | STELLA ARTOIS

\$8 GUINNESS | HEINEKEN | RED STRIPE | DOS EQUIS

WINE

BY THE GLASS

\$10 CHARDONNAY | MOSCATO | RIESLING | SAUVIGNON BLANC | SWEET RED

\$11 CABERNET | CHLOE MERLOT | PINOT NOIR | PINOT GRIGIO

HOOKAH MENU \$50 HOOKAH | CHOOSE UP TO 2 FLAVORS

SIGNATURE FLAVORS

BIG BOOTY GIRL

WHITE GUMMY BEAR & LOVE 66

MEMPHIS 10

BLUEBERRY & MINT

REAL ATLANTA

PEACH & MINT

NO DISCOUNTS ON ALCOHOL. NO EXCEPTIONS.

18% GRATUITY ADDED TO ALL CHECKS

CATFISH & GRITS \$24

Mississippi farm-raised catfish—blackened for boldness or fried to golden perfection. Paired with Gouda grits and finished with our signature beef sausage cream and a vibrant tri-color pepper garnish, it's a rich homage to Southern tradition.

CHICKEN & RED VELVET WAFFLES \$21

Enjoy 3 crispy whole wings paired with our Red Velvet Waffle, topped with berries, cream cheese drizzle, and powdered sugar for the perfect sweet and savory bite.

CHICKEN BISCUIT & GRAVY \$19

Savor crispy fried chicken on homestyle biscuits, smothered in rich gravy and served with two eggs cooked your way—a true Southern comfort classic.

CHOPS & EGGS \$34

Begin your day on a high note with a trio of succulent lamb chops, expertly grilled to highlight their natural richness. Complement this luxury with a side of breakfast potatoes and a duo of eggs cooked just the way you like.

ESCO BREAKFAST \$16

Begin your day right with two eggs your way, Cajun Smoked Gouda Grits, a fluffy biscuit, and your choice of bacon or turkey sausage. Opt for breakfast potatoes for an earthy twist.

ESCO BREAKFAST WRAP \$16

Wrap up your morning cravings with a delightful blend of fluffy scrambled eggs, sharp cheddar cheese, golden potatoes, and your choice of crispy bacon or juicy turkey sausage. A perfect morning burst wrapped in flavor with a side of Cajun Smoked Gouda Grits.

ESCO BRUNCH BURGER \$19

A succulent beef patty meets sharp cheddar cheese, crispy bacon, and a dollop of herbed mayo. Topped with a sunny fried egg, all sandwiched between a bun and accompanied by breakfast potatoes.

FRENCH TOAST \$17

Experience breakfast luxury with soft toasted brioche, paired with smoky bacon or savory turkey sausage. Drizzled with pure maple syrup and garnished with fresh seasonal berries, it's a morning treat like no other.

SALMON CROQUETTES \$24

Two delicately crafted salmon croquettes, golden and crisp, paired with our breakfast potatoes and two eggs cooked just the way you like them.

E.S.C.O.
Atlanta

BRUNCH

SERVED DAILY 11AM-4PM

LOBSTER WAFFLE \$44

Indulge in our luxurious Red Velvet Waffle, crowned with a crispy fried lobster tail and a savory shrimp skewer. Choose between signature breakfast potatoes or creamy Cajun Smoked Gouda grits for the perfect pairing.

GA PEACHY PRALINE FRENCH TOAST \$20

Enjoy toasted brioche topped with peach praline sauce, Hennessy caramel, and crunchy pralines. Served with cinnamon butter, your choice of bacon or turkey sausage, and maple syrup for a perfect sweet and savory finish.

SHRIMP & GRITS \$27

Experience Southern comfort with our Cajun Smoked Gouda Grits, topped with grilled shrimp and finished with our rich beef sausage cream and a vibrant tri-color pepper garnish. A true Southern classic with a gourmet touch.

THREE EGG OMELETTE \$16

Delight in a fluffy three-egg omelette, packed with fresh spinach, onions, peppers, broccoli, and tomatoes. Add turkey sausage or bacon for an extra boost of flavor. It's a healthy and satisfying start to any day.

TITY BOI TURKEY BURGER \$19

Relish in an 8oz grilled turkey patty infused with the rich flavors of sun-dries tomatoes, feta cheese, red onion and fresh spinach. Each bite offers a combination of crisp lettuce, tomato, sharp red onions, melting pepper jack cheese, and chipotle remoulade. Accompanied by breakfast potatoes.

PETERS ST BREAKFAST SANDWICH \$15

A hearty breakfast sandwich featuring your choice of crispy bacon or savory turkey sausage, layered with fluffy egg and melted cheese on thick, buttery Texas toast. Served with your choice of creamy grits or seasoned breakfast potatoes.

LOBSTER & GRITS \$41

Savor the soul of Southern indulgence with tender lobster tail, grilled to smoky perfection or fried to a golden crisp. Nestled atop creamy smoked Gouda grits and finished with our signature beef cream sauce and a vibrant tri-color pepper garnish. Prefer salmon? Make the swap and enjoy the same rich ESCO flavor with a different Southern twist \$25.

THREE EGGS \$7

BACON \$7

TURKEY SAUSAGE \$6

FRENCH TOAST \$10

BREAKFAST POTATOES \$8

SIDES

TWO EGGS \$5

BISCUITS (2) \$4

TOAST \$3

RED VELVET WAFFLE \$11

GOLDEN WAFFLE \$8

CAJUN SMOKED GOUDA GRITS \$8

À LA CARTE

• WHOLE WING \$4

• CHICKEN BREAST \$10

• CRAB CAKE \$11

• SALMON CROQUETTE \$9

• SALMON FILLET \$15

• CATFISH FILLET \$12

• SHRIMP (6) \$15

• LAMB CHOPS (3) \$24

• LOBSTER TAIL \$30

• CHICKEN TENDERS (4) \$12

18% GRATUITY ADDED TO ALL CHECKS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS. PLEASE NOTE THAT WE ARE UNABLE TO ACCEPT RETURNS OR PROVIDE REFUNDS SOLELY BASED ON PERSONAL TASTE PREFERENCES. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION DUE TO CONSUMPTION OF FOOD ITEMS PREPARED IN OUR KITCHEN, WHERE CROSS-CONTACT MAY OCCUR.

BLACKENED SALMON \$23

Discover the deep, rich flavors of our salmon, skillfully pan-seared and infused with a blackened essence. Complement this maritime masterpiece with one side of your choice.



LUNCH

SERVED M-F 11AM-4PM

LAMB CHOPS \$37

4 premium lamb chops, prepared to your liking, either fried to perfection or grilled to imbibe smoky undertones. Drizzled with a tangy chimichurri or Drip Sauce and punctuated by fresh diced tomatoes. Served with your choice of side.

BOWL OF GUMBO \$18

Venture into a culinary odyssey with our authentic gumbo. Brimming with succulent chicken, robust beef sausage, and vibrant garden vegetables, it's perfectly harmonized with a bed of light, fluffy white rice. A Southern symphony in every spoonful.

Make a Seafood Gumbo for \$13 extra.

CHICKEN SANDWICH \$17

Your choice of a crispy fried or juicy grilled chicken breast, topped with lettuce, tomato, pickles, and mayo on a toasted bun. Served with seasoned fries for a classic, satisfying bite.

ESCO TURKEY CLUB \$17

Stacked high with sliced turkey, crispy bacon, lettuce, tomato, avocado, and mayo on toasted Texas toast. Served with seasoned fries for a classic and hearty bite.

SHRIMP & GRITS \$27

Experience Southern comfort with our Cajun Smoked Gouda Grits, topped with grilled shrimp and finished with our rich beef sausage cream and a vibrant tri-color pepper garnish—a true Southern classic with a gourmet touch.

CATFISH & GRITS \$24

Savor the soul of the South with Mississippi farm-raised catfish—blackened for boldness or fried to golden perfection. Paired with Gouda grits and finished with our signature beef sausage cream and a vibrant tri-color pepper garnish, it's a rich homage to Southern tradition.

SIDES \$7

PARMESAN BROCCOLI +\$1

MAG & CHEESE +\$1

RICE PILAF +\$1

FRIED OKRA

WHITE RICE

BROCCOLI

COLLARD GREENS +\$1

GARLIC SPINACH

SIDE SALAD

CREAMY SPINACH +\$1

MASHED POTATOES

SEASONED FRIES

BRUSSELS SPROUTS +\$1

+\$2 Make Loaded

House | Caesar +\$1

Honey Glazed House Season w/ Bacon & Onion

SEAFOOD MAC & CHEESE SIDE \$15 | LG \$29

Made with shrimp, lobster meat & crab meat

CHICKEN LUNCH \$18

Enjoy a tender, seasoned chicken breast—fried to golden perfection or grilled for a lighter bite. Served with your choice of one delicious side.

CHICKEN CAESAR WRAP \$16

Tender grilled chicken, crisp romaine lettuce, shaved parmesan, and rich Caesar dressing wrapped in a warm flour tortilla. Served with seasoned fries for a satisfying finish.

TITY BOY TURKEY BURGER \$19

Relish in an 8oz grilled turkey patty infused with the rich flavors of sun-dries tomatoes, feta cheese, red onion and fresh spinach. Each bite offers a combination of crisp lettuce, tomato, sharp red onions, melting pepper jack cheese, and chipotle remoulade Accompanied by seasoned fries.

ESCO BURGER \$18

An iconic steak burger, grilled to perfection, customizable with your desired toppings, cheese, onion, tomatoes, pickles and lettuce. Served alongside our renowned seasoned fries.

BLACKENED SALMON BLT \$21

Blackened salmon layered with crisp lettuce, juicy tomato, creamy avocado, and crispy bacon, finished with classic mayo. Served with your choice of seasoned fries or a fresh house salad.

D.SAIN'S BBQ TURKEY RIBS \$21

Two tender Turkey Ribs, each one meticulously prepared to ensure every bite is a savory delight. Accompanied by one side of your choosing, this dish is brought to life by D. Sain's Drip Sauce, and a side of your choice and coleslaw.

CATFISH LUNCH \$23

Savor our catfish filet, fried to perfection or meticulously blackened and kissed with a vibrant burst of flavors. Accompanied by a chosen side.

SHRIMP TACOS \$20

Experience a coastal delight with your choice of grilled or fried shrimp enveloped in three soft taco shells. Accompanied by a zesty cabbage slaw, slices of avocado, topped with onions, tomatoes and cilantro, served alongside perfectly seasoned fries.

LOBSTER & GRITS \$40

Savor the soul of Southern indulgence with tender lobster tail, grilled to smoky perfection or fried to a golden crisp. Nestled atop creamy smoked Gouda grits and finished with our signature beef cream sauce and a vibrant tri-color pepper garnish. Prefer salmon? Make the swap and enjoy the same rich ESCO flavor with a different Southern twist \$25.

À LA CARTE

- WHOLE WING \$4
- CHICKEN BREAST \$10
- CRAB CAKE \$11
- CHICKEN TENDERS (4) \$12
- SALMON FILLET \$15
- SHRIMP (6) \$15
- CATFISH FILLET \$12
- CRAB LEG CLUSTER (1) \$15
- LAMB CHOPS (4) \$32
- LOBSTER TAIL \$30
- ALFREDO PASTA \$18

18% GRATUITY ADDED TO ALL CHECKS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS. PLEASE NOTE THAT WE ARE UNABLE TO ACCEPT RETURNS OR PROVIDE REFUNDS SOLELY BASED ON PERSONAL TASTE PREFERENCES. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION DUE TO CONSUMPTION OF FOOD ITEMS PREPARED IN OUR KITCHEN, WHERE CROSS-CONTACT MAY OCCUR.

CAJUN SALMON \$30

Discover the deep, rich flavors of our salmon, skillfully pan-seared and infused with a blackened essence. Complement this maritime masterpiece with two sides of your choice.

SHRIMP TACOS \$20

Experience a coastal delight with your choice of grilled or fried shrimp enveloped in three soft taco shells. Accompanied by a zesty cabbage slaw, slices of avocado, topped with onions, tomatoes and cilantro, served alongside perfectly seasoned fries.

LAMB CHOPS \$43

Relish a symphony of flavors with 4 premium lamb chops, prepared to your liking—either fried to perfection or grilled to imbibe smoky undertones. Drizzled with a tangy chimichurri and punctuated by fresh diced tomatoes.

BOWL OF GUMBO \$18

Venture into a culinary odyssey with our authentic gumbo. Brimming with succulent chicken, robust beef sausage, and vibrant garden vegetables, it's perfectly harmonized with a bed of light, fluffy white rice. A Southern symphony in every spoonful. Make a Seafood Gumbo for \$11 extra.

CATFISH & GRITS \$24

Savor the soul of the South with Mississippi farm-raised catfish—blackened for boldness or fried to golden perfection. Paired with Gouda grits and finished with our signature beef sausage cream and a vibrant tri-color pepper garnish, it's a rich homage to Southern tradition.

TWIN LOBSTER TAILS \$66

Indulge in the opulence of twin lobster tails, meticulously prepared either grilled to accentuate their natural sweetness or fried for a delightful crispness. Complement this marine delicacy with two curated sides, crafting an unparalleled gastronomic experience.

SHRIMP & GRITS \$26

Experience Southern comfort with our Cajun Smoked Gouda Grits, topped with grilled shrimp and finished with our rich beef sausage cream and a vibrant tri-color pepper garnish—a true Southern classic with a gourmet touch.

BLACKENED CATFISH \$33

Experience the bold flavor of blackened Mississippi farm-raised catfish, set atop fresh spinach and paired with crisp fried okra and creamy mashed potatoes. Crowned with a rich crab cake, it's Southern cuisine at its finest.

NO SUBSTITUTES



ESCO CRAB CAKES \$26

Indulge in our twin jumbo crab cakes, crisped to perfection. Accompanied with tangy remoulade sauce and complemented by your choice of two delightful sides. Dive deep into a seafood extravaganza.

BLACKENED ALFREDO PASTA \$18

Experience the beauty of al dente fettuccine, gracefully blanketed in our signature smoky Alfredo sauce. Paired with aromatic garlic bread, this dish speaks of classic Italian indulgence.

Add: Chicken \$9 | Shrimp (6) \$11 | Salmon \$1 | Lobster Tail \$26 | (4) Lamb Chops \$28

CHICKEN BREAST DINNER \$25

Rediscover a timeless favorite. Succulent chicken breast, expertly grilled to capture its natural juices, awaits your pairing with two complementary sides.

TITY BOY TURKEY BURGER \$19

Relish in an 8oz grilled turkey patty infused with the rich flavors of feta cheese, red onions and fresh spinach. Each bite offers a combination of crisp lettuce, juicy tomato, sharp red onions, melting pepper jack cheese, and chipotle remoulade. Accompanied by perfectly seasoned fries.

ESCO BURGER \$18

An iconic steak burger, grilled to perfection, customizable with your desired toppings. Served alongside our renowned seasoned fries.

IMPOSSIBLE BURGER \$18

Dive into a sustainable indulgence. Relish our plant-powered burger, lovingly stacked with crisp veggies, capturing the essence of a classic, minus the guilt. Paired perfectly with our perfectly-seasoned fries for that timeless burger experience.

CATFISH DINNER \$24

Savor our catfish filet, fried to perfection or meticulously blackened and kissed with a vibrant burst of flavors. Accompanied by two chosen sides and coleslaw.

D.SAIN'S BBQ TURKEY RIBS \$30

Three tender Turkey Ribs, each one meticulously prepared to ensure every bite is a savory delight. Accompanied by one side of your choosing, this dish is brought to life by D. Sain's Drip Sauce – a handcrafted symphony of flavors, crafted from scratch, served with two sides and coleslaw.

LOBSTER & GRITS \$41

Savor the soul of Southern indulgence with tender lobster tail, grilled to smoky perfection or fried to a golden crisp. Nestled atop creamy smoked Gouda grits and finished with our signature beef cream sauce and a vibrant tri-color pepper garnish. Prefer salmon? Make the swap and enjoy the same rich ESCO flavor with a different Southern twist \$25.

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SERVED DAILY
4PM-CLOSE

PARMESAN BROCCOLI +\$1

SIDE SALAD

House | Caesar +\$2

FRIED OKRA

BROCCOLI

CREAMY SPINACH +\$1

RICE PILAF +\$1

MASHED POTATOES

+\$2 Make Loaded

SEAFOOD MAC & CHEESE SIDE \$15 | LG \$29

Made with shrimp, lobster meat & crab meat

MAC & CHEESE +\$1

WHITE RICE

COLLARD GREENS +\$1

SEASONED FRIES

+\$2 Make Loaded

BRUSSELS SPROUTS +\$1

Honey Glazed House Season w/ Bacon & Onion

SIDES \$7

À LA CARTE

- WHOLE WING \$4
- CHICKEN BREAST \$10
- CRAB CAKE \$11
- CHICKEN TENDERS (4) \$12
- SALMON FILLET \$15
- SHRIMP (6) \$15
- CATFISH FILLET \$13
- CRAB LEG CLUSTER (1) \$16
- LAMB CHOPS (4) \$32
- LOBSTER TAIL \$30
- ALFREDO PASTA \$18

18% GRATUITY ADDED TO ALL CHECKS

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AN EATS. BRAND RESTAURANT

E.S.C.O
Atlanta

327 PETERS ST. SW ATLANTA, GA 30313

404.941.7907

INFO@THEEATSBRAND.COM

ESCO ATLANTA VIBE CATERING & COCKTAILS

CONTACT: CATERING@THEEATSBRAND.COM

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TAPAS

SERVED DAILY

E.S.C.O
Atlanta

ESCO OYSTERS

\$23

Half-dozen oysters, served two ways:

Seafood: Sautéed spinach, tender lobster meat, and our rich signature ESCO cream sauce. Finished w/crunchy toasted Cajun breadcrumb topping

Rockefeller: Creamed spinach & crisp bacon, finished under the broiler with a crunchy toasted breadcrumb topping.

ESCO ROLLS

\$14

Indulge in a roll unlike any other. Choose between the creamy goodness of Mac & Cheese, the soulful flavor of Collard Green, or the fresh crunch of Traditional Veggie. Paired with a tangy sweet chili sauce for an added zest. Try the ATL twist and mix Mac & Greens for the perfect combo.

BUFFALO CHICKEN SLIDERS

\$18

Slide into a world of flavor with two deep-fried chicken breasts drenched in a tangy buffalo sauce, nestled with crisp lettuce, and robust blue cheese. Served alongside our signature seasoned fries

CHICKEN TENDERS & FRIES

\$15

Satisfy your cravings with battered, seasoned chicken tenders, fried to a golden crisp. Served with our perfectly seasoned fries, ensuring a delightful crunch with every bite.

JERKED SHRIMP \$18

Experience a Caribbean flair with six succulent shrimp, marinated in jerk seasoning. Accompanied by a refreshing pineapple and orange chutney, harmoniously balanced with a drizzle of mint and honey.

ESCO WINGS & FRIES

\$17

Eight succulent wings prepared just the way you like.. Choose from Skinny's Signature Rub to the zesty burst of Lemon Pepper in both hot and mild variants, the fiery embrace of Hot BBQ, the sweet and spicy dance of Sweet Chili, or the Caribbean warmth of Jerk Served with seasoned fries.

FRIED SHRIMP & FRIES

\$19

Dive into a plate of six fried shrimp, crispy and succulent, drizzled with a flavorful remoulade sauce. Paired with a side of tangy coleslaw and our seasoned fries for a mouthwatering experience.

3 WHOLE WINGS

\$22

Three whole wings, perfectly cooked to preserve their natural juices and flavor, ready to be paired with seasoned fries,

3 THE ESCO WAY

\$21

Choose any 3 tacos with seasoned fries on the side. Pick from beef, chicken, fish, or shrimp – or upgrade to salmon for \$2 more per taco. Top it off with your choice of lettuce, cilantro, mixed cheese, onions, and tomatoes. Add avocado or sour cream for a little extra.

SALADS

CAESAR SALAD \$14

Crisp romaine, rich Parmesan, and crunchy herbed croutons, all drizzled with our creamy signature Caesar dressing.

HOUSE SALAD \$11

Enjoy a refreshing mix of crisp romaine lettuce, cucumbers, red onions, and sweet tomatoes for a light and flavorful bite.

COBB SALAD \$17

Sliced turkey, crisp romaine, tomatoes, buttery avocado, smoky bacon, red onion, blue cheese crumbles, and boiled eggs—crafted to perfection in every bite.

Add: Chicken \$7, (6) Shrimp \$9, Salmon \$13

LOBSTER BITES & FRIES \$35

Succulent, seasoned lobster tail pieces, lightly fried to perfection, served with our house seasoned fries.

CRISPY CALAMARI

\$16

Savor rings of golden-fried calamari, perfectly crispy and tender. Paired with a sweet chili sauce that offers a touch of heat, and complemented by the smoky allure of piquillo peppers.

CATFISH NUGGETS & FRIES

\$17

Indulge in the deep flavors of Mississippi farm-raised catfish, transformed into golden nuggets that are crispy on the outside and meltingly tender inside. Paired with our signature seasoned fries

ESCO CRAB CAKE

\$19

Indulge in our jumbo crab cake, crisped to perfection. Accompanied with tangy remoulade sauce and complemented by your choice of one delightful side.

IMPOSSIBLE BURGER

\$19

Enjoy our guilt-free, plant-powered burger piled high with crisp veggies—and don't miss the perfectly seasoned fries alongside..

SALMON CHIPS

\$21

An elegant twist to chips! Dive into chunks of flavorful blackened salmon placed atop crispy wonton chips. Garnished with fresh tomatoes and red onions, and drizzled with a rich remoulade sauce and your choice of our signature cheese sauce.

SALMON BITES & FRIES \$25

Tender, seasoned salmon bites, cut from an 8oz fillet, fried to perfection and served with seasoned fries. Comes with a side of dipping sauce.

18% GRATUITY ADDED TO ALL CHECKS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS. PLEASE NOTE THAT WE ARE UNABLE TO ACCEPT RETURNS OR PROVIDE REFUNDS SOLELY BASED ON PERSONAL TASTE PREFERENCES. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION DUE TO CONSUMPTION OF FOOD ITEMS PREPARED IN OUR KITCHEN, WHERE CROSS-CONTACT MAY OCCUR.