

# Pascal's Manale

## Dinner

### APPETIZERS

**Stuffed Eggplant** **\$9.50**

A delicious combination of eggplant, ham, shrimp, crabmeat and seasonings

**Shrimp Cocktail** **\$10.00**

**Combination Pan Roast** **\$12.00**

Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasoning

**Oysters Bienville**

1/2 Doz. . . . . **\$11.50**  
Full Doz. . . . . **\$22.00**

**Eggplant Dryades** **\$10.00**

Fried eggplant topped with shrimp in a creamy tomato basil vodka sauce

**Fried Mozzarella Cheese** **\$8.00**

Served with Marinara

**Combination Remoulade** **\$12.00**

Crabmeat and shrimp topped with golden remoulade sauce and a ring of spicy cocktail sauce

**Fried Calamari** **\$9.50**

**Raw Oysters**

1/2 Doz. . . . . **\$8.00**  
Full Doz. . . . . **\$15.00**

**Oysters Rockefeller**

1/2 Doz. . . . . **\$11.50**  
Full Doz. . . . . **\$22.00**

## SOUPS

### Turtle

Cup. ....	<b>\$7.00</b>
Bowl. ....	<b>\$10.00</b>

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### Gumbo

Cup. ....	<b>\$6.50</b>
Bowl. ....	<b>\$9.00</b>

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SALADS

<b>Insalata Manale</b>	<b>\$9.50</b>	<b>Pascal Salad</b>	<b>\$5.50</b>
Special Olive Salad with fresh greens & Mozzarella Cheese			
		<b>Wedge Salad</b>	<b>\$6.00</b>
<b>Caprese Salad</b>	<b>\$8.00</b>		
Thick slices of fresh tomatoes layered with thick slices of buffalo mozzarella topped with fresh basil, balsamic vinegar and olive oil			

## SIDES

**Pasta Alfredo** **\$8.00**

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**Grilled Asparagus** **\$6.00**

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**Creamed Spinach** **\$5.00**

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**Brabant Potatoes** **\$4.00**

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**Italian Style Fried Eggplant** **\$7.00**

with marinara sauce

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**Spaghetti Collins** **\$9.00**

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**Sautéed Spinach** **\$5.00**

with olive oil and garlic

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**Potatoes au Gratin** **\$7.00**

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**Vegetable du Jour** **\$5.00**

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**Fried Onion Rings** **\$6.00**

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## ENTRÉES

### Original Pascal's Barbeque Shrimp \$26.00

The Specialty of the house prepared in a spicy and tangy sauce. Recommended wine by the bottle: Joel Gott Sauvignon Blanc

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### Veal Gambero \$26.00

Panée veal with peeled BBQ shrimp. Recommended wine by the bottle: Seaglass Riesling

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### Veal Picatta \$24.00

Sauteed baby veal with a lemon butter caper sauce, served with pasta. Recommended wine by the bottle: Sonoma Cutrer "Russian River" Chardonnay

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### Veal Marsala \$24.00

Baby veal simmered in a sauce of marsala wine and mushrooms, served with pasta. Recommended wine by the bottle: Simi Cabernet

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### Chicken Bordelaise \$21.00

Boneless chicken breast, grilled, then simmered in a garlic, wine and mushroom sauce, served with pasta. Recommended wine by the bottle: Kendall-Jackson "Vintner's Reserve" Chardonnay

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### Veal Parmigiana \$24.00

Baby veal in red Italian sauce topped with mozzarella cheese, served with pasta. Recommended wine by the bottle: Antinori "Peppoli ' Chianti Classico

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### Fried Shrimp \$22.00

With French Fried Potatoes. Recommended wine by the bottle: Simi Sauvignon Blanc

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### Pasta with Meatballs \$17.50

Recommended wine by the bottle: M. Chiarlo Barbera D'asti

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### Combination Pan Roast \$24.00

Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasoning. Recommended wine by the bottle: Von Hovel Riesling

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### Fried Oysters \$22.00

With French Fried Potatoes. Recommended wine by the bottle: Terra D' Oro Pinot Grigio

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**Crabmeat & Scallops** **\$27.00**

Sautéed in olive oil, green onions and red peppers with a cream sauce served over pasta.  
Recommended wine by the bottle: Robert Mondavi "Carneros" Chardonnay

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**Shrimp Fra Diavolo** **\$26.00**

Mushrooms, garlic, green onions and three peppers flamed in brandy with tomatoes, served with pasta. Recommended wine by the bottle: Joel Gott Sauvignon Blanc

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**Strip Steak** **\$39.00**

New York strip steak, 14oz. center cut served with pasta or baked potato. Recommended wine by the bottle: Estancia Red Meritage

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**Grilled Fish Orleans** **\$26.00**

Grilled fish topped with shrimp, mushrooms, and artichoke hearts, served with pasta.  
Recommended wine by the bottle: Santa Margherita Pinot Grigio

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**Frutta Del Mare** **\$26.00**

Pasta with scallops, crabmeat, oysters and shrimp in a light marinara sauce. Recommended wine by the bottle: La Crema "Sonoma Coast Pinot Noir

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**Filet Mignon** **\$38.00**

10oz. center cut served with pasta or baked potato. Recommended wine by the bottle: Franciscan Cabernet Sauvignon

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**Stuffed Shrimp** **\$22.00**

Fried fantailed shrimp with a crabmeat dressing, served with brabant potatoes. Recommended wine by the bottle: Joel Gott Chardonnay

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**DESSERTS****Bread Pudding** **\$6.00****Ice Cream** **\$4.00****Key Lime Pie** **\$6.00****Caramel Custard** **\$5.00****Pecan Pie** **\$5.00****Chocolate Mousse** **\$6.00**

**Disclaimer:** *Pricing and availability subject to change.*

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