



Food

Starters

- GATOR BITES | 9.00
- Alligator Andouille sausage
- CAJUN CALAMARI | 10.00
- Fried, tossed in habanero oil with banana pepper rings.
- SHRIMP REMOULADE | 10.00
- HUSHPUPPIES | 7.00
- FRIED PICKLES | 8.00
- CHEF ALEX'S CRAB CAKE | 12.00
- CRAB STUFFED MUSHROOMS | 9.00
- CRAB MAISON | 14.00
- Jumbo Lump crabmeat tossed in a Creole aioli.
- CREOLE FRIED EGGPLANT | 10.00
- CAJUN PATE | 14.00
- THE COOKERY TRIO | 17.00
- Shrimp Remoulade, Crab Maison, and Crab Stuffed Mushrooms

Jumbo

- CREOLE SEAFOOD | 5.50 | 9.99
- CAJUN CHICKEN & SAUSAGE | 5.50 | 9.99

Salads

- CEASAR | 11.00
- Crisp romaine, tossed with our house Ceasar dressing & croutons, topped with shredded parmesan cheese.
- **with fried chicken | 14.00
- **with fried shrimp | 16.00
- **with fried oysters | 19.00
- HOUSE | 10.00
- Spring mix tossed with roasted pecans in Creole Mustard vinagerette; topped with bleu cheese crumbles.
- **with fried shrimp | 14.00
- **with grilled chicken | 13.00
- WEDGE | 10.00
- Crisp cool wedge of iceberg lettuce with grape tomatoes, topped with Maytag Bleu Cheese crumbles & bacon crumbles, and served with bleu dressing.

Crown Jewels of the Sea

- All served chilled - No substitutions
- SEAFOOD TOWER | 48.00
- Crab Maison, Shrimp Remoulade, Shrimp Cocktail, oysters on the half shell, clams, and mussels.
- LOBSTER TOWER | 125.00
- 2 Pound Lobster, Snow Crab clusters, boiled shrimp, oysters on the half shell, clams, and mussels.

Boiled Seafood Bucket

- No Substitutions
- BOUNTY OF THE SEA | MARKET PRICE
- 2 Pound lobster, snow crab, shrimp, clams anda mussels. Served with boiled potatoes, corn on the cob, and cajun sausage.
- ADD ONE ADDITIONAL LOBSTER | 38.00

Boiled Seafood

- Served with corn on the cob, boiled potatoes & sausage
- GULF SHRIMP | 27.00
- SNOW CRAB CLUSTERS | 25.00
- 2 POUND LOBSTER | MARKET PRICE
- BOURBON STREET COMBO | 35.00
- A combination of Gulf Shrimp and Snow Crab clusters.

Oysters

- There may be a risk associated with consuming raw shellfish as in the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or thyroid or have other immune disorders, you should eat these fully cooked.
- CHAR-GRILLED
- Half-Dozen | 12.00
- Dozen | 18.00
- OYSTERS ON THE HALF SHELL
- Half-Dozen | 9.00
- Dozen | 13.00
- ROCKFELLAR, BIENVILLE, OR TOULOUSE | 18.00
- TRILOGY | 18.00
- 2 Rockfellar, 2 Bienville, and 2 Toulouse

Creole Favorites

- All served with French bread
- JAMBALAYA | 17.00
- A Louisiana tradition! Chicken & sausage smothered with Cajun spices and rice.
- CATFISH DECATUR | 22.00
- Crispy fried catfish; served with jambalaya.
- SHRIMP & GRITS | 21.00
- Gulf Shrimp sautéed with Andouille sausage , the Holy Trinity, nad smothered in a magical cajun sauce. Served with grits.
- VEGETARIAN JAMBALAYA | 17.00
- A medley of fresh garden veggies smothered with Cajun spices and rice.
- PASTA PRIMAVERA | 26.00
- Seasonal fresh veggies tossed with Fettuccine pasta in a Creole mushroom sauce.
- CREOLE RED BEANS & RICE | 17.00
- Creamy red beans seasoned with andouille sausage and simmered to perfection; served with grilled andouille sausage.
- CRAWFISH ÉTOUFFÉE | 22.00
- Crawfish tails simmered in a spicy Cajun sauce; served over white rice.
- SHRIMP CREOLE | 23.00
- Thick creole sauce of tomatoes, seasoned with Louisiana spices & fresh peeled gulf shrimp; served over white rice.
- SEAFOOD EGGPLANT CASSEROLE | 26.00
- Served over a bed of fried eggplant.
- TASTE OF NEW ORLEANS | 24.00
- Jambalaya, Crawfish Étouffée, Shrimp Creole, and Red Beans & Rice.

Cookery Traditions

- CHEF ALEX'S CRAB CAKES | 22.00
- Crab cakes served over spring mix with dill Bluer Blanc.
- CREOLE PASTA | 27.00
- Holy trinity, chicken, shrimp & sausage smothered in a thick creole sauce tossed with penne pasta.
- DUCK LAFITTE | 33.00
- Seared duck breast topped with a raspberry glaze, served with creole risotto. Served with fresh asparagus.
- SNAPPER PONCHATRAIN | 37.00
- Pan seared and topped with sautéed jumbo lump crab meat with a delicate herb hollandaise. Accompanied with Creole green beans and heirloom potatoes.
- PASTA ORLEANS | 28.00
- Sautéed shrimp served over Fettuccine, spinach, and grape tomatoes in a Creole mushroom sauce.
- BLACKEND REDFISH | 29.00
- Pan seared redfish topped with dill Bluer Blanc sauce, served with Creole green beans, and heirloom potatoes.
- *** Add jumbo lump crab meat | 11.00
- CAJUN BRAISED DUCK | 30.00
- Half duck slowly braised served with natural gravy, served with Cajun dirty rice, and corn macque choux.

From the Grill

- Add jumbo lump crab meat to any From the Grill entrée | 10.00
- 14 OZ-ANGUS 1855 NY STRIP | 37.00
- Topped with veal demi. Served with asparagus and heirloom potatoes.
- 8 OZ-PRIME FILET MIGNON | 40.00
- Topped with veal demi. Served with asparagus and heirloom potatoes.
- VOODOO PORK CHOP | 30.00
- Grilled to perfection, topped with blueberry demi, served with green beans and heirloom potatoes.
- MAKE IT A SURF & TURF | MARKET PRICE
- Add 2 lb lobster to any steak or pork chop

Fried Seafood Platter

- Served with heirloom potatoes & hushpuppies
- BAYOU CATFISH | 19.00
- GULF SHRIMP PLATE | 21.00
- LOUISIANA OYSTER PLATE | 21.00
- SHRIMP & CATFISH PLATE | 22.00
- COMBEAUX PLATTER | 29.00

Sides

- ASPARAGUS | 5.00
- RED BEANS & RICE | 7.00
- JAMBALAYA | 5.00
- CREOLE GREEN BEANS | 5.00
- HEIRLOOM POTATOES | 5.00
- VEGETABLE MEDLEY | 5.00
- CORN MAQCUE CHOUX | 5.00
- CREOLE RISOTTO | 5.00

Finishing Touch

- BANANA FOSTER BREAD PUDDING | 10.00
- BANANA FOSTER CHEESECAKE | 8.00
- MANGO GUAVA CHEESECAKE | 8.00
- NEW ORLEANS BREAD PUDDING | 7.00
- BOURBON PECAN PIE | 8.00
- KEY LIME PIE | 8.00
- PEANUT BUTTER TORTE | 8.00