

# Creole Scratch Kitchen

JUST LIKE GRANDMA ANNIE MADE IT

## Oysters

	1/2 Dozen (6)	Full Dozen (12)
<b>The Rockafeller</b> <span>Contains Pork</span>	<b>13.95</b>	<b>24.95</b>
<b>Creole Char-Grilled Oysters</b> (With tomatoes, Tabasco, thyme, and lemon)	<b>12.95</b>	<b>23.95</b>
<b>Garlic &amp; Herb Char-Grilled Oysters</b> ( with home-made herb aioli)	<b>23.95</b>	<b>12.95</b>
<b>Oysters on the Half Shell</b> (Raw, on the shell) <span>Raw</span>	<b>10.95</b>	<b>20.95</b>

## The Boiling Pot

<b>Boiled Crawfish</b> <span>Spicy</span>	<b>Market</b>
By the boat or half boat.	
<b>Boiled Jumbo Shrimp</b>	<b>Market</b>
Head on, by the pound or 1/2 pound	
<b>Boiled Snow Crab</b>	<b>Market</b>
A full boat load of snow crab!	
<b>Boiled Corn, Potatoes &amp; Sausage</b> <span>Spicy</span>	<b>\$7.95</b>
The perfect side to pretty much everything.	

## Appetizers

<b>BBQ Shrimp</b>	<b>14.95</b>
Whole jumbo, head-on Gulf Shrimp in our Creole dark butter sauce. Served with French bread.	
<b>Fried Alligator</b> <span>recommended</span>	<b>\$15.95</b>
Same tasty Swamp Gator bites but breaded and fried.	

<b>Blackened Alligator</b>	<b>\$16.95</b>
Swamp Gator grilled to perfection!	

<b>Fried Crawfish Tails</b>	<b>\$13.95</b>
Served on a bed of greens with a side of home-made Remoulade sauce.	

<b>Beer Battered Onion Rings</b>	<b>\$9.95</b>
Fresh onion rings battered in NOLA beer batter and served with home-made Chipotle Aioli.	

<b>Louisiana Crab Cakes</b>	<b>\$17.95</b>
Lump crab meat, trinity and corn, fried and smothered with a crawfish cream sauce.	

<b>Shrimp &amp; Crab Dip</b>	<b>\$13.95</b>
w/ Creole cream cheese, spinach, and artichoke, topped with Monterrey jack cheese.	

<b>St. Phillip Tomatoes</b> <span>recommended</span>	<b>\$11.95</b>
Fried, green tomatoes topped with a sweet pepper crawfish sauce.	

## Soups & Salads

<b>NOLA's BEST Seafood Gumbo</b> <span>Spicy</span>	<b>\$6 / \$10</b>
The best home-made Gumbo you're gonna eat in New Orleans.	

<b>Crawfish Bisque</b>	<b>\$6 / \$10</b>
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<b>Smoked Salmon and Arugula</b>	<b>17.95</b>
Salmon on a bed of arugula w/ citrus cane vinaigrette, goat cheese and pecans.	

<b>Shrimp and Crab Salad</b>	<b>\$17.95</b>
Mixed greens, tomatoes, red onion, jumbo shrimp and marinated crab meat.	

<b>Fried Oyster Wedge</b>	<b>\$15.95</b>
Crisp iceberg, tomatoes, red onions, bleu cheese, bacon and crispy fried oysters.	

<b>Shrimp &amp; Crab Remoulade Avocado</b>	<b>\$17.95</b>
Shrimp & lump crabmeat remoulade stuffed avocado, mixed greens and sliced tomato.	

<b>Caesar Salad</b>	<b>\$9.95</b>
Crisp romaine, garlic croutons, Romano cheese and house-made creamy dressing.	

<b>Dinner Salad</b>	<b>\$8.95</b>
Mixed greens, cucumber, tomato and red onions.	

<b>+ Fried Chicken or Catfish</b>	<b>\$7.00</b>
Add fried chicken or catfish to any salad.	

<b>+ Grilled Chicken or Catfish</b>	<b>\$7.00</b>
Add Grilled Chicken or Catfish to any salad	

<b>+ Fried Shrimp or Oysters</b>	<b>\$8.00</b>
Add fried shrimp or oysters to any salad	

<b>+ Grilled Shrimp</b>	<b>\$8.00</b>
Add grilled, jumbo shrimp to any salad.	

<b>Side Salad</b>	<b>\$3.95</b>
Same as dinner salad, only smaller.	

## Po-Boys & Burgers

<b>Alligator Sausage</b>	
With peppers and onions topped with Provolone cheese.	

<b>Popcorn Shrimp</b>	<b>\$14.95</b>
The home-town favorite!	

<b>Blackened Catfish</b>	<b>\$15.95</b>
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<b>Fried Catfish</b>	<b>\$13.95</b>
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<b>Fried Oyster</b>	<b>\$16.95</b>
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<b>Seafood Combo</b>	<b>\$15.95</b>
Choice of two: catfish, shrimp and oyster.	

<b>St. Phillip</b>	<b>\$14.95</b>
Fried green tomato with goat cheese and a sweet pepper crawfish sauce.	

<b>Chicken Breast</b>	<b>\$12.95</b>
Your choice of Grilled or Fried (We like to fry everything).	

<b>Build a Burger!</b>	<b>\$10.95</b>
10oz choice ground beef just how you like it.	

<b>+ Bacon</b>	<b>\$3.00</b>
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<b>+ Grilled Onions</b>	<b>\$2.00</b>
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<b>+ Mushrooms</b>	<b>\$2.00</b>
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<b>+ Cheese</b>	<b>\$1.00</b>
add cheddar, Monterey jack or Provolone cheese.	

<b>+ Smoked Sausage</b>	<b>\$4.00</b>
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<b>+ Avocado</b>	<b>\$3.00</b>
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<b>Veggie Burger</b>	<b>\$10.95</b>
Grilled and topped with provolone cheese on a kaiser bun.	

## Fried Seafood

<b>Seafood Platter</b>	<b>\$29.95</b>
Catfish, shrimp, oysters, stuffed crab.	

<b>Louisiana Catfish Platter</b>	<b>\$17.95</b>
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<b>Jumbo Shrimp Platter</b>	<b>\$22.95</b>
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<b>Oyster Platter</b>	<b>\$21.95</b>
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<b>Combo Platter</b>	<b>\$20.95</b>
Choice of two: catfish, shrimp, oysters	

## Cajun & Creole

<b>BBQ Shrimp &amp; Grits</b>	<b>\$23.95</b>
Jumbo shrimp in a traditional rosemary, Creole seasoned butter sauce, served over creamy grits	

<b>Red Beans &amp; Rice</b>	<b>\$13.95</b>
With smoked sausage or fried catfish.	

<b>Jambalaya</b>	<b>\$13.95</b>
New Orleans dirty rice with chicken, andouille sausage and ground beef.	

<b>Shrimp Maque Choux</b>	<b>\$18.95</b>
Creole stew with andouille sausage, corn and tomatoes over rice.	

<b>Bayou Platter</b>	<b>\$15.95</b>
Trio of red beans, jambalaya, and shrimp maque choux.	

<b>Swamp Platter</b>	<b>\$19.95</b>
Shrimp creole, blackened alligator, and maque choux.	

<b>Shrimp Creole</b>	<b>\$18.95</b>
Shrimp, stewed crushed tomatoes, served over rice.	

<b>Crawfish or Shrimp Etouffee</b> <span>Spicy</span>	<b>\$18.95</b>
A spicy Cajun stew made with your choice of shrimp or crawfish and served over...	

## From the Grill

<b>Grilled or Blackened Redfish</b>	<b>\$25.95</b>
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<b>Grilled or Blackened Fish of the Day</b>	<b>\$20.95</b>
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<b>Grilled or Blackened Atlantic Salmon</b>	<b>\$19.95</b>
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<b>Grilled or Blackened Shrimp</b>	<b>\$19.95</b>
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<b>Grilled or Blackened Chicken Breast</b>	<b>\$15.95</b>
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<b>Filet</b>	<b>\$36.95</b>
8oz grilled to order and topped with rosemary-garlic butter.	

<b>Ribeye Steak</b>	<b>\$29.95</b>
Prime USDA 10oz boneless ribeye grilled to order and topped with rosemary-garlic butter	

<b>New Orleans BBQ Shrimp</b>	<b>\$24.95</b>
Whole, head-on jumbo Gulf shrimp in our creole seasoned dark butter sauce.	

<b>+ Blackened Shrimp</b>	<b>\$7.00</b>
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<b>+ BBQ Shrimp</b>	<b>\$7.00</b>
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<b>+ Sweet Pepper Crawfish Sauce</b>	<b>\$6.00</b>
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<b>+ Lump Crab Meat</b>	<b>\$9.00</b>
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<b>+ Crawfish Cream Sauce</b>	<b>\$6.00</b>
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<b>+ Shrimp Creole</b>	<b>\$7.00</b>
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## Pasta

<b>Eggplant &amp; Crab Pasta</b> <span>recommended</span>	<b>\$23.95</b>
Fried eggplant and crab cake atop angel pasta with a crawfish cream sauce.	

<b>Pasta Jambalaya</b>	<b>\$18.95</b>
Sausage, chicken, shrimp in a zesty tomato sauce.	

<b>Chicken and Mushroom Alfredo</b>	<b>\$16.95</b>
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<b>Vegetarian Pasta</b>	<b>\$14.95</b>
Chefs choice of fresh vegetables with garlic olive oil	

## Side Dishes

<b>French Fries</b>	<b>\$5.00</b>
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<b>Sweet Potato Fries</b>	<b>\$7.00</b>
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<b>French Market Grits</b>	<b>\$4.00</b>
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<b>Steamed Broccoli Crowns</b>	<b>\$6.00</b>
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<b>Mac &amp; Cheese</b>	<b>\$6.00</b>
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<b>Hush Puppies</b>	<b>\$4.00</b>
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<b>Cup of Red Beans</b>	<b>\$5.00</b>
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<b>Cup of Jambalaya</b>	<b>\$5.00</b>
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<b>Maque Choux w/ Andouille Sausage</b>	<b>\$4.00</b>
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## Desserts

<b>Bourbon Pecan Pie</b>	<b>\$7.95</b>
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<b>White Chocolate Praline Bread Pudding</b>	<b>\$6.95</b>
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<b>Creole Cream Cheesecake</b>	<b>\$7.95</b>
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## Kids Menu

<b>Hamburger or Cheeseburger with Fries</b>	<b>\$7.95</b>
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<b>Chicken Tenders with Fries</b>	<b>\$7.95</b>
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<b>Catfish Fingers with Fries</b>	<b>\$7.95</b>
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<b>Popcorn Shrimp with Fries</b>	<b>\$7.95</b>
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<b>Mac &amp; Cheese with Fries</b>	<b>\$7.95</b>
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## From the Bar

<b>Absolut Mule</b>	<b>\$9.95</b>
Absolut Vodka, Q Drinks Ginger Beer, fresh lime juice, served in a copper mug.	

<b>LA Mule</b>	<b>\$9.95</b>
Absolut Lime Vodka, Bayou Satsuma Rum, Q Drinks Ginger Beer, with orange and lime juices.	

<b>El Diablo</b>	<b>\$10.95</b>
Altos Reposado Tequila, Q Drinks Ginger Beer, Raspberry Liqueur, lime juice, in a copper mug.	

<b>Louisiana Lemonade</b>	<b>\$10.95</b>
Don Q Limon, fresh lemon and lime juices, simple syrup, and soda, topped with grenadine.	

<b>The Cajun Nooner</b>	<b>\$10.95</b>
Absolut Mandarin Vodka, Bayou Satsuma Liqueur, Sweet Community Iced Tea, garnished with an orange slice...	

<b>The Cadillac</b>	<b>\$11.95</b>
Margarita with El Jimador Tequila, Cointreau, fresh lime juice, simple syrup, and a delicious float.	

<b>Coopers Old Fashioned</b>	<b>\$10.95</b>
Bourbon based cocktail with bitters, muddled cherry, and orange, delighting drinkers since the 1800's.	

<b>Street Car</b>	<b>\$10.95</b>
Sugar Island Spiced Rum, Bayou Satsuma Liqueur, Finest Call Lemon Sour, cinnamon and sugar mix.	

<b>Cajun Bloody</b>	<b>\$10.95</b>
Our own authentic New Orleans style recipe, featuring infused Absolut Peppar Vodka.	

<b>French Market Hurricane</b>	<b>\$11.95</b>
Fruit juice, Old New Orleans Crystal Rum, Triple Sec, and a layer of Amber Rum.	

<b>Market Colada</b>	<b>\$10.95</b>
Malibu Coconut Rum, Coco Real, pineapple juice.	

<b>Coconut Mojito</b>	<b>\$11.95</b>
Malibu Coconut Rum, Coco Real, Cream of Coconut, lime juice, fresh mint, and club soda.	

<b>Pimms Cup</b>	<b>\$9.95</b>
Pimm's #1 liqueur with ginger ale, lemon and lime juices, and soda water.	

<b>Sazerac</b>	<b>\$9.95</b>
Sazerac Rye Whiskey, simple syrup, Peychaud Bitters, and an Herbsaint rinse.	

<b>The Shandy</b>	<b>\$9.95</b>
Absolute Lime Vodka, Finest Call Citrus Sour, wheat beer.	