

New Hope

marsha brown

Pennsylvania

New Orleans

Sandwiches

All of our burgers are certified Black Angus
All sandwiches served with homemade
Creole potato chips / Substitute Creole fries **2**
Substitute Grilled Chicken Breast on any Burger

BEARNAISE BURGER

Bearnaise sauce **14**

CHEESE BURGER

Provolone or cheddar cheese **14**

CHURCH BURGER

Caramelized Bleu cheese, roasted garlic
and bacon bits **15**

MARSHA BURGER

Onions, mushrooms, cheddar cheese
and Marsha's steak sauce **15**

LOUISIANA BURGER

Louisiana Hot Sauce,
cheddar cheese and crispy onions **15**

CRAB CAKE

Our award winning crab cake
on a brioche roll with remoulade **18**

CHILLED TUNA TARTAR BURGER

Remoulade sauce **15**

NEW ORLEANS STYLE PHILLY CHEESESTEAK **14**

Soups

LOBSTER AND SHRIMP BISQUE

Lobster and shrimp with a kick of
cayenne pepper, baptized with sherry
Cup **5** / Bowl **8**

REAL GUMBO YA YA

Chicken, andouille sausage and rice in a
slow cooked cajun spiced broth
Cup **5** / Bowl **8**

Po' Boys

This traditional submarine sandwich from
Louisiana is served on our French bread baguette

CRISPY CATFISH **14**

ANDALUZ SHRIMP **15**

GULF COAST OYSTER **15**

CRISPY EGGPLANT **11**

"FINGER LICKIN" SLOW ROASTED BEEF **13**

All sandwiches served with homemade Creole
potato chips / Substitute Creole fries **2**

Salads

PROSCIUTTO SALAD

Baby spinach, fig and bleu cheese tossed in
a fig vinaigrette atop prosciutto di Parma **13**

CAESAR SALAD

Romaine lettuce with Parmigiano-Reggiano cheese,
toasted croutons and Caesar dressing, anchovies
are always available **10**

CHOPPED SALAD

Trio of chopped lettuce tossed with asparagus,
broccoli, egg, artichokes, bacon bits, crumbled bleu
cheese, crisp onions, croutons and Kalamata olives
in our own ranch dressing **10**

Add Grilled Chicken **4.00**

Grilled Shrimp **5.00** / Sashimi Tuna **5.00**

Entrees

JAMBALAYA

Crabmeat, shrimp,
duck, andouille
sausage in a dark
southern roux blended
with peppers, onions
and rice **15**

EGGPLANT OPHELIA

Marsha's mother's favorite,
shrimp and crabmeat
casserole, topped with
grilled eggplant and baked
till golden brown, elegantly
garnished with our
Creole butter sauce **15**

MAMERE'S CRAB CHEESECAKE

Jumbo lump crabmeat
and smoked gouda tart,
green onion coulis and
remoulade sauce, served
with a side of mixed greens
and balsamic dressing **15**

CRAWFISH ETOUFFEE

Louisiana crawfish
smothered in a blanket
of chopped vegetables
and served with rice.
Popular in Louisiana
Cajun country **15**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
For your convenience, a service charge of 18% gratuity will be added for parties of 8 or more.