

STARTERS

- CRACKED PEPPER SASHIMI TUNA *Buckwheat soba noodles, pickled ginger and wasabi soy dipping sauce* 12
- BASIN STREET MUSSELS *Prince Edward Island mussels simmered in a Creole barbeque sauce* 10
- LOLLIPOP LAMB CHOPS *with mint jelly* 18
- ERNIE’S CRISPY COCONUT SHRIMP *Spicy Coco Lopez sauce* 14
- MAMÉRE’S CRAB CHEESECAKE *Jumbo lump crab and smoked gouda tart, green onion coulis, remoulade sauce* 12
- N’AWLINS CATFISH BITES *Crispy catfish, signature remoulade* 10
- EGGPLANT STICKS *Galatoire’s style, powdered sugar and béarnaise* 9
- HEAVENLY CRAB CAKES *Golden baked lump crabmeat with mustard remoulade* 18
- HICKORY SMOKED BACON SLAB *“It is what it is” with Marsha’s signature sauce* 10

SALADS

- 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* 11
- CRISP WEDGE *We suggest bleu cheese dressing* 8  
*With bacon and grape tomatoes* 9
- CHURCH SALAD *Mixed California greens, grape tomatoes, julienne of carrot, toasted croutons, Kalamata olives and Bermuda onions, choice of dressing* 8
- HAIL CAESAR *With parmesan crisp* 9
- PROSCIUTTO SALAD *Baby spinach, fig and bleu cheese tossed in a fig vinaigrette atop prosciutto di Parma* 11
- FRESH BEET SALAD  
*Marinated beets atop a salad of baby spinach, fresh orange, goat cheese and balsamic vinaigrette* 10
- Dressing of Choice: Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Ranch.*

SOUPS

- LOBSTER AND SHRIMP BISQUE  
*Creamy blend of lobster and shrimp with a kick of cayenne pepper, baptized with sherry* 9
- REAL GUMBO YA YA  
*What says New Orleans better than gumbo? Chicken, andouille sausage and rice in a slow cooked Cajun roux* 8

CREOLE  
BY THE  
BOWL™

- JAMBALAYA  
*Crabmeat, shrimp, duck, and andouille sausage in a dark southern roux blended with peppers, onions and rice* 28
- EGGPLANT OPHELIA  
*Marsha’s mother’s favorite, shrimp and crabmeat casserole, topped with grilled eggplant and baked til golden brown, elegantly garnished with our Creole butter sauce* 26
- CRAWFISH ETOUFFEE  
*Louisiana crawfish smothered in a blanket of chopped vegetables and served with rice* 28
- BASIN STREET MELANGE  
*Mussels, clams and crawfish in a creole barbeque sauce* 26

RAW BAR

- Serves four or six. A Combination of oysters, clams, snow crab, crabmeat cocktail, and jumbo shrimp over crushed ice with cocktail, mignonette, and white mustard sauces.*
- SEASONAL OYSTERS
- FRESH CLAMS  
*Available Steamed or on the Half Shell*
- 2” CHERRY STONES
- 1” LITTLE NECK
- COLOSSAL LUMP CRABMEAT REMOULADE
- JUMBO SHRIMP  
*Cocktail sauce*
- SNOW CRAB CLAWS

Market Price

FISH and SHELLFISH

- CRABMEAT RAVIOLI *Hand rolled pasta stuffed with crabmeat, Chardonnay cream sauce* 28
- HEAVENLY CRAB CAKES *Golden baked lump crabmeat bound with fresh herbs served with a mustard remoulade* 27
- BOURBON STREET SAUTÉED CATFISH *Lightly spiced, served with our signature seafood dressing* 24
- ATLANTIC SALMON AND SHRIMP *Pan seared in our signature barbeque butter atop romano grits* 29
- CHALMETTE SCALLOPS *Sauteed jumbo sea scallops atop New Orleans style pork bacon and greens...Alleluia!* 36
- LIVE MAINE LOBSTER *Market Price*  
*With lump crabmeat stuffing please add* 15

FRENCH QUARTER  
SURF &  
TURF

*Twin filet medallions paired with a heavenly crab cake and crawfish risotto* 37

GRILL

- TOURNEDOS *Filet medallions served in au poivre sauce over mashed garlic bliss, asparagus* 32
- FILET 10oz 41
- NEW YORK STRIP 16oz 40
- COWBOY RIBEYE *bone-in* 20oz 49
- LAMB CHOPS *three extra thick chops* 45
- OVEN ROASTED CHICKEN *Semi - boneless, stuffed and baked with spinach herb cheese* 25

LAGNIAPPE

- A little something extra for your steak*
- CREOLE STYLE BAYOU DRY RUB, *sautéed wild mushrooms, Bermuda onions and a side of bleu cheese* 5
- OSCAR STYLE *Crab cake or colossal lump crabmeat, asparagus and béarnaise* 14
- BLEU CHEESE CRUST *Bleu cheese, roasted garlic and a touch of bread crumbs* 4

FAMILY STYLE SIDES

- ONION RINGS 8 • BAYOU FRIES 8 • SMASHED GARLIC BLISS 8 • TWICE BAKED POTATO SOUFFLE 8 • SAUTEED SPINACH 8 • CREAMED SPINACH 8
- ROASTED ASPARAGUS 8 • SAUTÉED STRING BEANS WITH BACON AND BLUE CHEESE 9 • SWEET POTATO CASSEROLE 9
- ANNA MAE’S PINEAPPLE SOUFFLÉ 8 • CRAWFISH RISOTTO 9

*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.*