

LUNCH MENU

OUR APPETIZERS

- CRAWFISH BEIGNETS

\$10.35

served with tarter and jalapeno ranch

- FRIED GREEN TOMATOES

\$13.45

served with chilled crabmeat remoulade

- FRIED CRAWFISH

\$11.38

with tarter and remoulade sauces

- FRIED CALAMARI STRIPS

\$13.45

served with tarter and creole tomato sauce

GUMBO & ÉTOUFFÉE

- GUMBO

Cup \$8.25 / Bowl \$13.25

shrimp, crawfish or seafood

- GUMBO

Cup \$6.75 / Bowl \$11.95

chicken & andouille sausage

- GUMBO

Cup \$11.50 / Bowl \$16.95

lump crab meat

- ÉTOUFFÉE

Cup \$7.50 / Bowl \$12.95

shrimp or crawfish

- ÉTOUFFÉE

Cup \$11.50 / Bowl \$16.95

lump crab meat

FRENCH QUARTER SALADS

Dressings: Basil Vinaigrette, Parmesan Vinaigrette, Creamy Roasted Garlic, Bleu Cheese, Jalapeño Ranch

- HOUSE SALAD

\$6

mixed greens with diced tomato, cucumber, red onion, shaved parmesan, toasted almonds & carrots

- CAESAR SALAD

\$6

crisp romaine with our house caesar dressing & shaved parmesan cheese

- WEDGE SALAD

\$6.50

served over balsamic reduction, dressed with bleu cheese, bacon, green onions & tomatoes

- BLACKENED SALMON SALAD

\$15.95

served over our house salad

- BLACKENED TUNA SALAD

\$15.95

served rare over our house salad with basil vinaigrette & finished with balsamic reduction

- GRILLED SHRIMP SALAD

\$15.95

served over house salad

- CRAB & SHRIMP SALAD

\$17.95

served cold & dressed with remoulade, over mixed greens with tomato, onion & cucumber

- FRENCH QUARTER COBB SALAD

\$12.50

blackened chicken breast, smoked ham, swiss cheese, olives, tomatoes & red onion

LUNCH ENTRÉES

all served with vegetable of the day and choice of white rice, dirty rice, red beans and rice, or the potato of the day

- CATFISH GUMBO

\$14.95

blackened served over dirty rice & topped with shrimp & crawfish gumbo

- CATFISH ÉTOUFFÉE

\$14.95

blackened, served over white rice topped with crawfish étouffée

- **CATFISH YOLI**

\$16.95

blackened, topped with crawfish tails finished in a tarragon cream sauce

- **SHRIMP CREOLE**

\$16.95

jumbo gulf shrimp simmered in our creole tomato, topped with white rice

- **FRIED SHRIMP ÉTOUFFÉE**

\$16.50

fried shrimp served over a bed of crawfish étouffée

- **TILAPIA ALMONDINE**

\$16.50

seasoned, lightly floured & pan sautéed over a munière sauce & garnished with baby shrimp & toasted almonds

- **FRESH FISH SELECTION**

\$14.95

your choice of either catfish or tilapia – grilled, blackened, fried, or pan-sautéed in seasoned flour with lemon butter thyme sauce

- **\$3.00**

substitute salmon or trout:

- **\$4.00**

substitute mahi mahi:

- **\$5.00**

substitute redfish:

- **FRENCH QUARTER SALMON**

\$20.95

prosciutto-wrapped & grilled, topped with fresh basil pesto, chilled crab & fresh tomato; drizzled with a balsamic reduction

- **CHICKEN BENJAMIN**

\$16.95

onion-crusted, topped with crispy prosciutto, swiss cheese & sauteed crawfish over mushroom brandy cream

- **BLACKENED CHICKEN ÉTOUFFÉE**

\$13.95

chicken breast smothered with shrimp étouffée over white rice

- **RED BEANS & RICE**

\$11.95

served with a scoop of white rice, grilled chicken:

- **\$12.95**

substitute w/grilled pork tenderloin:

- **\$12.95**

substitute w/andouille sausage:

- **GRILLED RIBEYE**

\$26.95

seasoned with herbs & spices, topped with caramelized onions & mushrooms,
served with grilled fresh asparagus

- BLACKENED TENDERLOIN

\$29.95

served over a red wine demi-glace

- \$4.00

add crawfish:

- \$5.00

add lump crab:

PO'BOYS

Dressed with mayonnaise, lettuce and tomato, served with french fries and a pickle spear

- SHRIMP POBOY

\$12.50

fried gulf shrimp served on lightly-toasted french bread

- OYSTER POBOY

\$12.50

fried gulf oysters served on lightly-toasted french bread

- PORK POBOY

\$11.95

grilled pork tenderloin sliced & topped with french quarter coleslaw

- CHICKEN BLT POBOY

\$11.50

blackened & served with swiss cheese, bacon, lettuce & tomato

PASTAS DISHES

- BLACKENED CHICKEN ALFREDO

\$13.95

with linguini

- SHRIMP & CRAWFISH

\$15.25

served with mushroom brandy cream sauce and cheese filled tortellini

- GRILLED CHICKEN PESTO

\$14.50

tossed with cheese tortellini, fresh tomatoes & bacon in a creamy pesto sauce

- BEEF & SHRIMP

\$16.50

with tomatoes & spinach over cheese tortellini in a mushroom brandy cream
sauce