



CREOLE SOUL

KITCHEN & BAR

"SPICE FOR YOUR LIFE, FOOD FOR YOUR SOUL"

CREOLE BITES

FRIED GREEN TOMATOES \$14

Remoulade, balsamic glaze
Add shrimp \$8

CREOLE CRAB STUFFED OYSTER ROCKEFELLER - \$ MP

Blue crab, spinach, creamy creole butter

MARYLAND SHRIMP & CRAB DIP - \$24

Served with fresh tortilla chips

BAYOU WINGS - \$16

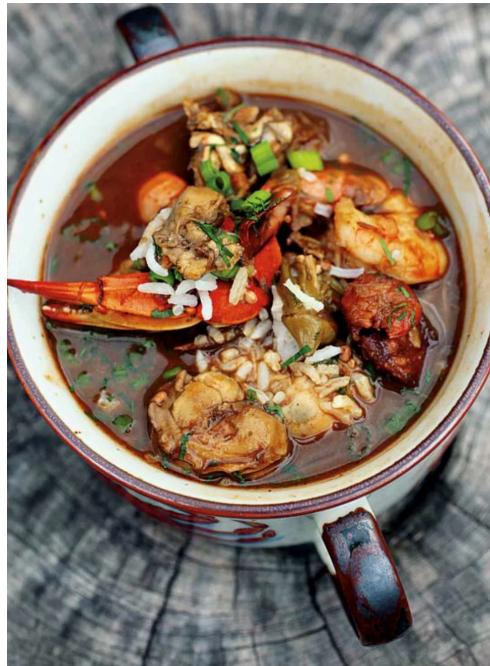
Hot Honey Lemon Pepper Glaze

CRISPY MAPLE SWEET POTATO & BRUSSEL SPROUTS - \$14

Flash fried, maple balsamic glaze, garnished
with candied pork belly bits

FRENCH QUARTER BBQ SHRIMP - \$18

Jumbo Bay shrimp, sauteed in authentic
Louisiana BBQ sauce



SALADS

CLASSIC CHOPPED CEASAR \$14

WATERMELON, FETA & WALNUT \$16

Add ons: Chicken \$8, Shrimp \$10, Salmon \$12

PO'BOYS & BASKETS

SHRIMP \$20

CATFISH \$22

OYSTER \$MP

ULTIMATE SEAFOOD BASKET..... \$42

SHRIMP, CATFISH, LOBSTER

SIDES

RED BEANS & RICE \$10

SOUTHERN MAC N CHEESE \$10

SWEET POTATO SOUFFLE \$8

DIRTY RICE \$8

MIXED GREENS \$8

CREAMY CHEESE GRITS \$6

SEASONED FRIES \$6

* CHEF'S SPECIALS *

ULTIMATE SEAFOOD GUMBO \$36

*Shrimp, Maryland Blue Crab, chicken & Andouille
turkey sausage, slow cooked in a homemade dark
authentic roux, served over a bed of rice.*

MAMIE'S SHRIMP & GRITS \$28

*Fresh jumbo shrimp sautéed in a rich, creamy
creole sauce, served over cheesy southern grits. (add
sausage for \$3 more)*

CB'S CHICKEN & SAUSAGE \$26

*Succulent shredded chicken thighs and Andouille
turkey sausage, made with rice, herbs and
seasonings.*

SEAFOOD MAC N CHEESE \$32

*Sautéed shrimp, crawfish and lobster baked into our
five cheese Mac.*

CSR'S FRIED CHICKEN & SWEET POTATO WAFFLE \$24

*Sweet tea brined chicken wings & sweet potato waffles
with powdered & maple syrup.*

ENTREES

BOURBON STREET SALMON & GRITS

*Marinated in a rich bourbon sauce, served
with onions over creamy grits, white or dirty rice.
(Blackened upon request, served with creole sauce)
Add shrimp, \$8*

BILLY'S FRESH WATER FRIED CATFISH

*Served with creole sauce over dirty rice or creamy
cheese grits. (Blackened upon request)
Add shrimp \$8*

HERB STEAK FRITTES

*Marinated and pan seared in a blackened butter
sauce, served with seasoned fries.*

SPICY CHICKEN VOODOO PASTA \$28

*Brined and blackened chicken thighs, penne pasta
in a spicy rich creole sauce.
(Add Shrimp \$8, Salmon \$12)*

DESSERTS



BEIGNETS

CSR'S WHITE CHOCOLATE

BREAD PUDDING

BANANA PUDDING

GA PEACH COBBLER

CSR'S CORNBREAD

(RED VELVET OR SWEET POTATO)

DRINKS

SODAS & JUICE \$3

*(COKE, SPRITE, GINGER ALE,
CRANBERRY, PINEAPPLE, ORANGE)*

MUDDY WATERS \$5

*(PEACH SWEET TEA/LEMONADE)
(HALF GALLON \$16)*

the BAR

WINE

White	GL/BT
Moscato D'ASTI	12/25
Kendal Jackson Sauvignon Blanco	12/25
Cavit Pinot Grigio	14/25
Buttercream Chardonnay	14/25

Red	GL/BT
Morsato Sweet Red	10/20
Harvest Cabernet Sauvignon	14/25
San Antonio Imperial Semi Sweet	12/25
XXL Extreme 21	10/25

Sparkling	GL/BT
La Marca Prosecco	14/35
Dolce Rosso Lambrusco Red	10/25

BEER

Bottle	
Heineken	5
Corona	5
Modelo	5
Stella	5

18% gratuity is automatically
add to all dine in orders

COCKTAILS

Frozen

"THE HURRICANE"	\$15
Grenadine, passionfruit syrup, orange juice, lime juice	

Cocktails

CSR'S WATERMELON RITA	\$15
Tequila, sour bitters, house watermelon margarita mix	

RED VELVET SANGRIA	\$15
Red wine, Brandy, Orange juice, Agave, Cranberry, Ginger Ale	

WHITE PEACH SANGRIA	\$16
Moscato, vodka, contreau, peach puree, top with pressco	

GEORGIA PEACH MULE	\$15
Vodka, Lime juice, Peach puree, Ginger Beer	

"CREOLE 75"	\$15
St. Jermaine, Club soda, Prosecco, Lemon juice	

"BIG EASY LEMONADE"	\$14
muddy water (house half n half), bourbon, lemon juice	

FRENCH QUARTER CONNECTION	\$15
Amaretto, cognac, bitter, agave, lemon juice	

MIDNIGHT SCREW!	\$16
Cold brew, peanut butter whiskey, espresso bailey's, caramel, topped with whipped cream & cinnamon	