



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



ENTREES

- BOURBON STREET SALMON &
GRITS** \$34
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** \$28
Served with creole sauce over dirty rice or creamy
cheese grits. (Blackened upon request)
Add shrimp \$8
- HERB STEAK FRITTES** \$42
Marinated and pan seared in a blackened butter
sauce, served with seasoned fries.
- SPICY CHICKEN VODOO PASTA** \$28
Brined and blackened chicken thighs, penne pasta
in a spicy rich creole sauce.
(Add Shrimp \$8, Salmon \$12)

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
JAMBALAYA** \$26
*Succulent shredded chicken thighs and Andouille
turkey sausage, made with rice, herbs and
seasonings.*

- SEAFOOD MAC N CHEESE** \$32
*Sauteed 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.*

DESSERTS



- BEIGNETS** \$12
- CSR'S WHITE CHOCOLATE
BREAD PUDDING** \$14
- BANANA PUDDING** \$12
- GA PEACH COBBLER** \$14
- CSR'S CORNBREAD** \$5
(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

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	

18% gratuity is automatically
add to all dine in orders