



Signature Cocktails and Classics \$10

HAPPY HOUR / LUNCH MENU

MONDAY - FRIDAY 11:00AM - 7:00PM

QUOTES COBB	\$12
Field Greens, Romaine, Baby Spinach, Smoked Applewood Bacon, Avocado, Egg, Red Onion, Oven-Roasted Heirloom	
Tomatoes, & Blue Cheese Crumbles	
— add blackened shrimp \$10, grilled chicken \$8, *blackened salmon \$12	
BLACKENED SALMON CAESAR	\$17
Fresh romaine and kale mix with parmesan cheese, seasoned croutons tossed in a creole caesar dressing. *can be cooked to	
order*	
GUMBO	\$15
Louisiana style chicken and sausage gumbo served over white rice	
— add blackened shrimp \$10	
CRAWFISH ÉTOUFFÉE	\$17
Louisiana style étouffée served over dirty rice	
SPINACH DIP	\$14
Creamy spinach dip w/ cream cheese and mozzarella served with cauliflower garlic bread	
— add crawfish or shrimp \$5	
CREOLE CHICKEN TENDERS	\$14
Seasoned and breaded crispy chicken breasts strips. Served with your choice of 1 side.	
CRISPY CAULIFLOWER BITES	\$12
Seasoned and breaded cauliflower bites tossed in the sauce of your choice	
— Plain, lemon-pepper (wet/dry), buffalo, bbq, buffalo lemon-pepper, 24 karat gold, jerk, garlic	
parmesan, honey garlic	
CRISPY SWEET AND SPICY SHRIMP	\$14
Lightly battered shrimp tossed in a sweet chili dynamite sauce on top of a bed of napa slaw	
BOUDIN EGG-ROLLS	\$12
Fried egg rolls stuffed with mild boudin and cheese. Served with a house special sweet and spicy sauce	
JERK OXTAIL EMPANADAS	\$10 / \$18
Hand-rolled (2 or 4), filled with marinated jerk oxtails (mild) & mozzarella cheese	
QUOTES SIGNATURE WINGS	\$10 / \$15
Jumbo wingettes (6 or 10) served breaded or naked	
— Plain, lemon-pepper (wet/dry), buffalo, bbq, buffalo lemon-pepper, 24 karat gold, jerk, garlic	
parmesan, honey garlic	
CREOLE FRIED CHICKEN SANDWICH	\$16
Creole fried chicken breast with sriracha mayo, bacon, lettuce, tomato, and cheese. Served with your choice of one side.	
— Nashville hot \$3	
FISH SANDWICH	\$16
Fried catfish with remoulade sauce, lettuce, tomato, & coleslaw. Served with your choice of one side.	
CREOLE CATFISH	\$20
Catfish served on top of a bed of dirty rice and smothered in creole crawfish sauce.	
— grilled or fried	
SHRIMP & GRITS	\$20
Sautéed shrimp, creamy grits topped with a creole crawfish cream sauce	
CATFISH AND GRITS	\$20
Fried or blackened catfish, creamy orits tonned with a creole crawfish cream sauce	•



