Come Hungry, Leave Inspired

APPETIZERS (SHAREABLE)

SPINACH DIP	\$18
Creamy spinach dip w/ cream cheese and mozzarella served with cauliflower gar	lic
bread	
— add crawfish or shrimp \$5	
SEAFOOD QUESO	\$20
Sautéed shrimp and crawfish served in a bowl of cheesy goodness served with torth chips	lla
BOUDIN EGG-ROLLS	\$16
Fried egg rolls stuffed with mild boudin and cheese. Served with a house special sweet and spicy sauce	φro
CRISPY SWEET AND SPICY SHRIMP	\$18
Lightly battered shrimp tossed in a sweet chili dynamite sauce on top of a bed of napa slaw	φro
GARLIC BUTTER SHRIMP	\$18
Sautéed shrimp in a delicious white wine and garlic butter sauce / served with a s	•
of white rice.	
QUOTES CRAB CAKES	\$24
House made crab cakes served w/ chipotle mayo sauce	r
CRISPY CAULIFLOWER BITES	\$16
Seasoned and breaded cauliflower bites tossed in the sauce of your choice	<i>q</i>
— Plain, honey-garlic buffalo, lemon-pepper (wet/dry), buffalo, bbq,	
buffalo lemon-pepper, 24 karat gold, jerk, garlic parmesan, honey garlic	
OXADILLA	\$15 / \$24
Savory oxtail, crawfish and jack cheese folded in a crispy flour tortilla. Served wit	h
side of Quotes Queso. Served as a full or half portion.	
JERK OXTAIL EMPANADAS	\$12 / \$20
Hand-rolled (2 or 4), filled with marinated jerk oxtails (mild) & mozzarella che	ese
QUOTES SIGNATURE WINGS	\$15 / \$20
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 LOADED FRIES	\$19
Crispy potato dippers covered with mozzarella and cheddar cheese, topped with a	1
crawfish, sausage and shrimp pepper sauce.	
– add oxtail meat \$9	

SALADS & SOUP-ISH

QUOTES COBB	\$17
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	40 5
BLACKENED SALMON CAESAR	\$25
Fresh romaine and kale mix with parmesan cheese, seasoned croutons tossed in a creole caesar dressing. *can be cooked to order*	
GUMBO	\$19
Louisiana style chicken and sausage gumbo served over white rice	·
— add blackened shrimp \$10	
CRAWFISH ÉTOUFFÉE	\$22
Louisiana style étouffée served over dirty rice	
HANDHELDS & FLATBREADS	
MARDI GRAS TACOS	\$19
Three Pan Seared Tacos, Filled with blackened crawfish, blackened shrimp, and Jack	

cheese. Served with pico de gallo, sour cream, quotes sauce, and house made guacamole

- vegan option - Portobello mushroom, vegan cheese, bell peppers.

SOUL FOOD TACOS \$19

Catfish, southern collard greens, & candied yams. Served with a side of gravy. – grilled or fried

AVOCADO BACON RANCH FLATBREAD Ranch base, chicken, bacon, roasted red onions, mozzarella cheese and avocado slices.	\$19
Served on a thin cauliflower crust	
PEPPERONI FLATBREAD	\$19
Tomato garlic pesto, mozzarella, and pepperoni. Served on a thin cauliflower crust.	
VEGGIE FLATBREAD	\$18
Classic marinara sauce, broccolini, roasted red onions, corn, spinach, peppers with	
mozzarella cheese. Served on a thin cauliflower crust.	

BRUNCH-ISH

FRENCH TOAST	\$23
Traditional French Toast served with Eggs and Bacon.	
– \$4 options - Pecan Praline, Peach Cobbler or Banana Foster	
WAFFLE SLIDERS	\$24
Vanilla buttermilk waffles stacked with creole fried chicken, eggs, cheese $arepsilon$ bacon.	
WINGS & WAFFLES	\$22
Flavor waffles served with a crispy golden fried chicken wings	
- \$4 Waffle options - Pecan Praline, Peach Cobbler, or Blueberry	
BIG MAMA'S BREAKFAST	\$24
One pork chop served with bacon, scrambled eggs, and creole grits.	
BAYOU CITY CRAB CAKE	\$32
House-made crab cakes, served over creamy grits, topped with crawfish creole sauce	
CATFISH AND GRITS	\$27
Fried or blackened catfish, creamy grits topped with a creole crawfish cream sauce	
SHRIMP & GRITS	\$28
Sautéed shrimp, creamy grits topped with a creole crawfish cream sauce	,
QUOTES SHRIMP & GRITS w/ LAMB CHOPS	\$49
Sautéed shrimp, creamy grits topped with a creole crawfish cream sauce. Served w/ 2 lamb chops. *can be cooked to order*	
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ENTRÉES

CREOLE CATFISH	\$29
Catfish served on top of a bed of dirty rice and smothered in creole crawfish sauce.	
— grilled or fried	
BAYOU CITY PASTA	\$19
Green and red peppers sautéed into a cajun cream alfredo sauce. Topped w/ shaved	
parmesan, accompanied with garlic buttered bread.	
 chicken option - blackened chicken +\$10 	
-seafood option - crawfish, shrimp, & andouille sausage +\$15	
-oxtail option - pulled oxtail meat & andouille sausage +\$15	
SMOTHERED PORK CHOP PLATTER	\$28
One pork chop smothered over white rice. Served with southern collard greens,	
candied yams, and honey butter cornbread waffle	
— grilled or fried	
QUOTES SOUL FOOD PLATTER	\$29
Creole fried chicken wings, two sides, and honey butter cornbread waffle	
QUOTES FISH & SHRIMP PLATTER	\$32
Catfish filet and shrimp, two sides, and honey butter cornbread waffle	·
BAYOU CITY SALMON	\$32
Blackened salmon w/ creamy crawfish cream sauce served over mashed potatoes.	r -
can be cooked to order	
— add honey garlic glaze \$3	
LAMB CHOPS	\$49
Half rack of lamb chops, two sides, and honey butter cornbread waffle. *can be	<i>\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ </i>
cooked to order*	
— spicy jerk or garlic parmesan	
FLEVATED MAC & CHEESE	

ELEVATED MAC & CHEESE

 SEAFOOD MAC & CHEESE
 \$23

 crawfish and shrimp
 \$24

 OXTAIL MAC & CHEESE
 \$24

 pulled jerk marinated oxtail (mild)
 \$26

 CHOPS & CHEESE
 \$26

 Two lamb chops on top of a cheesy blend of mac & cheese. *can be cooked to order*
 \$26

 — spicy jerk/jerk mac & cheese or garlic parmesan/truffle mac & cheese
 \$26

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— grilled or fried	
CREOLE CHICKEN TENDERS	\$18
Seasoned and breaded crispy chicken breasts strips. Served with your choice of 1 side.	
FISH SANDWICH	\$22
Fried catfish with remoulade sauce, lettuce, tomato, & coleslaw. Served with your	
choice of one side.	
CREOLE FRIED CHICKEN SANDWICH	\$21
Creole fried chicken breast with sriracha mayo, bacon, lettuce, tomato, and cheese.	
Served with your choice of one side.	
– Nashville hot \$3	
CHOP HOUSE BURGER	\$24
2 grilled seasoned house-made smashed beef patty with bacon, caramelized onions,	
bacon jam, and cheese sauce, topped with our signature sauce on a Brioche bun.	
Served with your choice of one side. *can be cooked to order*	
- vegetarian option - grilled portobello steak, vegan cheese, avocado	
CREOLE GRILLED CHEESE	\$26
Sliced Brioche bread with sautéed sausage, shrimp, crawfish and melted cheese sauce.	,
Served with your choice of one side.	
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SIDES

\$8
\$8
\$8
\$8
\$8
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\$8
\$8
\$8



- 20% gratuity added to parties of 8 or more - *"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."*