

# NOLA Creations

## Creole & Cajun Bistro

### STARTERS

#### Crab Cake Anna

Jumbo Lump Crab meat served Fried or Blackened atop Cajun rice and topped with Crab Meat Aioli 16

#### Fried Green Tomatoes

This southern classic is lightly battered and golden fried and served with our Spicy Remoulade sauce 10

#### Craw bread Mini's

Toasted French Bread covered in crawfish tails sauteed in white wine, butter and garlic, and then tossed in our scratch made Alfredo sauce and topped with our four cheese blend. 12

#### New Orleans Style BBQ Shrimp

Jumbo Shell-on shrimp cooked in a buttery, peppery, garlicky sauce with Celery, onions and lemons served with french bread crustini's. 16

#### Cajun Poutine

A Cajun twist on this Canadian classic. Hand cut fries topped with our scratch made cheese sauce, applewood smoked bacon and crawfish gravy 13

#### Spicy Crab Claws

Crab fingers sauteed in white wine, garlic, blackening seasoning and our signature NOLA Butter and served with a french bread crustini. 16

#### Fried Mac & Cheese

Classic comfort food re-imagined. Penne Noodles tossed in our scratch made cheese sauce and rolled into a ball, lightly battered and fried and topped with our creamy cheese sauce. 10

#### Fried Crawfish tails

Lightly battered and fried crawfish tails served with our spicy crawfish sauce. 14

#### Louisiana Stuffed Shrimp

Jumbo Shrimp stuffed with our house made crab meat filling and served with our creole remoulade sauce. 16

#### Bayou Crab & Andouille Dip

Jumbo Lump Crab meat & Diced Andouille Sausage tossed in our four cheese blend and our scratch made Alfredo sauce served with French bread Crustini's 14

#### MJ's Flatbread

Grilled Flatbread with our creole Remoulade spread topped with Crawfish tails, Shrimp, crab meat julienne onions and red peppers sauteed in garlic and our signature bistro butter and finished with our 4 cheese blend. 14

### SOUPS & SALADS

#### Seafood Gumbo

Filet gumbo with shrimp, jumbo lump crab meat, and crab claws served with rice and topped with scallions 10

#### Loaded Potato soup

diced potatoes, diced applewood smoked bacon, in a creamy volute base and topped with white cheddar, sour cream and bacon pieces. 9

#### Pecan Chicken Salad

Pecan crusted chicken and a bed of romaine lettuce, topped with Cransains, glazed pecans, mandarin oranges and tossed in our scratch made balsamic vinaigrette 14

#### Southern Fried Chicken Salad

Crispy fried Chicken tenders on a bed of our lettuce blend, diced eggs, tomato wedges, and crispy tortilla chips served with our scratch made hot bacon mustard dressing 14

#### Chicken & Sausage Gumbo

Filet Gumbo with chicken and andouille sausage. served with rice and topped with scallions 10

#### Corn & Crab Bisque

Sweet corn, Jumbo Lump Crab meat topped with a hush puppy 10

### ENTREE'S

All Entree's served with choice of side and a small salad.

#### Eggplant Napoleon

Lightly battered and fried eggplants topped with Shrimp and crawfish tails sauteed in white wine, butter and garlic, tossed in three of our chef's scratch made sauces and finished with our signature bistro butter. 16

#### Catfish Marie

Catfish seasoned with our house Blackening seasoning and stuffed with our crab meat filling topped with our tasso cream sauce 21

#### Chicken & Waffles

Maple Fried Chicken and a golden buttermilk waffle served with our sriracha maple syrup. 18

#### Tchoupitoulas

Two center cut, bone in porkchops served atop garlic mashed potatoes and topped with crawfish Gravy. 22

#### Shrimp & Grits

Shrimp Sauteed in white wine and garlic and tossed in tasso cream sauce placed atop a bed of Creamy, buttery grits. 18

#### Milah's Mahi

Grilled Mahi Mahi on a bed of roasted butternut squash and sauteed spinach and topped with mango salsa and cilantro 22

#### Salmon Claiborne

Grilled Salmon on a bed of creamy grits and sauteed spinach and topped with pineapple pico and sweet chili glaze. 24

#### Southern Fired Chicken

Crispy Fried gently laid in a bed of garlic mashed potatoes and sauteed spinach. 18

#### Redfish NOLA

Blackened Redfish Served atop a bed of Corn Maque Choux and topped with shrimp sauteed in our chef's favorite Napoleon sauce. 26

### **Steak Oscar**

Hand-cut Filet Mignon grilled to perfection, placed atop a bed of garlic mashed potatoes, Flash Fried Asparagus and finished with Sauteed Jumbo Lump Crab meat and our scratch made Hollandaise sauce. 35

### **Vivaneau Louisiane**

Pan seared Red Snapper laid gently on a bed of flash fried asparagus and topped with our Louisiane Sauce. 23

### **Crab Pontchartrain**

Soft Shell Crab lightly Fried and placed atop a bed of Corn Maque Choux 22

## **PLATTERS PO BOYS AND SANDWICHES**

All Platters & Po-boys Served with Choice of side

### **New Orleans Style Po-boy**

Choice of Shrimp, Catfish, Crawfish, oysters or roast beef. Served with our creole Remoulade sauce, fried green tomatoes and arugula. 12

### **Mahi Mahi Fish tacos**

Grilled Mahi Mahi on a flour tortilla, topped with our scratch made lemon caper sauce, mango salsa and arugula 16

### **Smokehouse chicken Sandwich**

grilled chicken breast topped our with applewood smoked bacon, our scratch made cheese sauce, lettuce, tomatoes, and our smokey mayo and crispy sriracha marinated onion straws. 14

### **Crescent City Platter**

This mountain of food that is shareable Fried Shrimp, stuffed shrimp, Fried Crawfish tails, fried catfish strips, crab cake Soft shell Crab Hush puppies and hand cut fries. 45

### **Naturally Nawlins Burger**

Great mixture of ground pork and ground beef grilled to perfection and topped with peppered applewood smoked bacon and our Scratch made Creole Cheese sauce with shredded Romaine Lettuce, creole Remoulade sauce on a Kings Hawaiian roll with hand cut fries 16

## **PASTA'S**

All pasta's served with scratch made buttermilk biscuit and a side salad.

### **Creole Aubregine**

Lightly battered and fried eggplants stuffed with our house made crab meat filling placed atop a bed of our scratch made pasta 18

### **Pasta Magnolia**

Shrimp, crawfish and jumbo lump crab meat sauteed in three of our scratch made sauces and finished with our signature bistro butter, tossed in our scratch made pasta and topped with a fried crab cake 25

### **Jambalaya pasta**

Our twist on this new orleans classic... Sauteed diced chicken breast, shrimp and andouille sausage tossed in our spicy jambalaya sauce and penne pasta 19

### **Crawfish Monica**

Sauteed crawfish tails tossed in our scratch made shrimp butter and alfredo sauce and our scratch made pasta 16

### **Fresh Fish Orleans**

Blackened or Fried Catfish fillet over cajun rice and topped with our Crawfish Etouffee' 22

### **Scallops de Bayou**

Pan seared Scallops Placed atop our Seafood Risotto and finished with our Scratch made bayou Sauce. 30

## **SIDES**

### **Cajun Rice**

### **Loaded Mac & Cheese**

### **Garlic Mash**

### **House Fries**

### **Corn Maque Choux**

### **Red Beans & Rice**

### **Crawfish Etouffee'**

### **Hush Puppies**

### **Sweet Potato Casserole**

### **Fried Asparagus**

## **LUNCH MENUS**

### **Soup & Salad**

Soup of the day w/ a small house salad and choice of dressings 10

### **Lunch Chop**

one bone in pork chop over garlic mash and crawfish gravy. 10

### **1/2 Po-boy and soup or salad**

1/2 size Po-boy paired with a soup or salad 10

### **Crawfish Etouffee'**

Crawfish tails sauteed in a spicy brown creole gravy and topped with cajun rice. 12

### **Shrimp Creole**

Jumbo sauteed Shrimp tossed in a red tomato cajun gravy and topped with cajun rice. 13

### **Crispy Chicken Alfredo**

Crispy fried chicken breast, placed atop a bed of our scratch made pasta toss in our signature Alfredo Sauce. 13

### **Crescent City Meatloaf**

Ground, pork, ground beef stuffed w/ salted butter, and the holy trinity of creole cooking served atop a bed of garlic mash and topped with crawfish gravy and crispy onions straws. 15

### **Blackened Fish**

Blackened Catfish served with choice of side 12

### **Caesar Salad**

Romaine Lettuce tossed in our scratch made caesar dressing topped with parm, mozzarella and asiago cheeses. 12  
Shrimp 2.00 Steak tips 2.50  
Chicken 2.00 Salmon 3.00

### **NOLA Style Red Beans & Rice**

Creamy Red Beans & Rice served with Andouille Sausage and French Bread Crustini. 13

## **DESSERTS**

### **White Chocolate bread pudding 8**

### **Sweet Potato Pie 8**

### **Cheese Cake Du jour 8**

### **Beignet Balls 7**