

DRAFT BEER

Wheat/ Sours/ Fruited Ales

	Abita Strawberry - Abita Springs, LA	
	Fruited Wheat - 4.2% ABV - 16 oz	6
	Blue Moon - Denver, CO	
	Wheat Ale - 5.4% ABV - 16 oz	6
	Parish Sips - Broussard, LA	
	Currant and Pinot Noir Berliner Weisse - 4.5% ABV - 10 oz	7
	Parish Sips - Broussard, LA	
	Sunrise - Mimosa Berliner Weisse - 5% ABV - 10 oz	7
	Chandeleur Raspberry Ginger - Gulfport, MS	
	Sour - 6.5% ABV - 10 oz	7
	Chandeleur Cherry Lane - Gulfport, MS	
	Sour - 6% ABV - 10 oz	6
	DESTIHL Piña Colada Gose - Normal, IL	
	Gose - 5.7 % ABV - 16 oz	7
	Yazoo Hefeweizen - Nashville, TN	
	Hefeweizen - 5.0% ABV - 16 oz	6
	Wicked Weed Burst - Asheville, NC	
	Watermelon and Dragonfruit Sour - 4.5% ABV - 16oz	7
	Wicked Weed Chocolate Black Angel - Asheville, NC	
	black sour aged on cherries in bourbon barrels	
	6.6% ABV 10oz	11
	Wicked Weed Oak Cider - Asheville, NC	
	Oak Fermented Sour - 7% ABV - 10oz	8

Ambers/Porters

	Yazoo Gerst - Nashville, TN	
	Amber - 5% ABV - 16 oz	6
	Southern Prohibition Berserker Mode - Hattiesburg, MS	
	Imperial Porter - 8.5% ABV - 10 oz	5






Stouts


	Wicked Weed Dark Age - Asheville, NC	
	Bourbon Barrel Aged Stout - 12% ABV - 10 oz	8

Lagers/Pilsners

	Southern Prohibition Light - Hattiesburg, MS	
	Lager - 3.9% ABV - 16oz	6
	Terrapin Los Bravos - Athens, GA	
	Lager - 5.1% ABV - 10 oz	5

Blondes/Pale Ale/IPA

	Sierra Nevada Pale Ale - Hattiesburg, MS	
	Pale Ale - 5.6% ABV - 16oz	6
	Southern Prohibition Suzy B - Hattiesburg, MS	
	Blonde - 5.0% ABV - 16oz	5
	Southern Prohibition Crowd Control - Hattiesburg, MS	
	DIPA - 8% ABV - 16oz	8
	Southern Prohibition Devil's Harvest - Hattiesburg, MS	
	Breakfast IPA - 4.9% - 16oz	6
	Southern Prohibition 4DDH Crowd Control	
	4xDIPA - 8% ABV - 10oz	7
	Dogfish Head 60 Minute - Milton, DE	
	IPA - 6% ABV - 16oz	7
	Dogfish Head Hazy-O - Milton, DE	
	IPA - 7.1% ABV - 16oz	7
	Parish Attacus Atlas - Broussard, LA	
	Triple IPA - % ABV - 10 oz	7
	Parish Dr Juice - Broussard, LA	
	IPA - 6% ABV - 16 oz	7
	Parish Ghost in the Machine - Broussard, LA	
	DIPA - 8.5% ABV - 10 oz	7
	Parish Bloom - Broussard, LA	
	IPA - 6.7% ABV - 10 oz	7
	Wicked Weed Coastal Love - Asheville, NC	
	Hazy IPA - 6.3% ABV - 16oz	7
	Wicked Weed Pernicious - Asheville, NC	
	IPA - 7.3% ABV - 16oz	7
	Wicked Weed Freak of Nature - Asheville, NC	
	Double IPA - 8.5% ABV - 10oz	6

 Happy Hour Beer - \$2 off select draft beer
In Mahogany Bar from 2pm-7pm Every Day

BOTTLED/CANNED BEER

Abita Amber - Amber/Vienna Lager - 12 oz	4
Budweiser - American Adjunct Lager - 12 oz	4
Bud Light - American Light Lager - 12 oz	3.75
Chandeleur Total Clarity - Hazy IPA - 16 oz	7
Coors Light - American Light Lager- 12 oz	3.75
Corona - Lager- 12 oz	4.5
Dos Equis Especial - Lager- 12 oz	4
Guinness - Stout- 14.9 oz	6
Heineken - European Pale Lager - 12 oz	5
Kirin Ichiban - Japanese American-Style Lager - 12 oz	4
Michelob Ultra - American Light Lager- 12 oz	4
Miller Light - American Light Lager - 12 oz	3.75
New Castle Brown - English Brown Ale - 12 oz	5
New Belgium Dominga - Mimosa Sour - 12 oz	5
Pabst Blue Ribbon - American Lager - 16 oz	3
Stella Artois - European Pale Lager - 12 oz	5.5
High Noon - Black Cherry Hard Seltzer - 12 oz	6
High Noon - Peach Hard Seltzer - 12 oz	6
Press - Pomegranate and Ginger Seltzer - 12 oz	6
White Claw - Lemon - 12 oz	5
White Claw - Tangerine - 12 oz	5
White Claw - Watermelon - 12 oz	5
White Claw - Mango - 12 oz	5



APPETIZERS

Smoked Duck Spring Rolls

Served with mojo and hoisin sauces **10.99**

Fried Green Tomatoes

Garden fresh fried green tomatoes topped with sauteed shrimp, mushrooms and a creole beurre rouge **9.99**

Crescent City Nachos Au Gratin

Spicy Cajun cheese, fresh salsa, and bacon served au gratin with sour cream, fried jalapenos, green onions, and homemade tortilla chips **9.99**

with seasoned beef add 1.49 with fried shrimp add 5.99

Debris Fries

Twelve-hour braised roast beef over house cut fries with gravy, cheddar cheese and fried jalapenos **12.99**

Crabmeat Wontons

Fresh crabmeat, cream cheese and Creole seasonings in Gyoza wraps, flash fried and served with our mojo sauce **11.99**

Fried Cheese Curds

With gravy and ranch dressing on the side **9.99**

Crawfish Pie

Crawfish with onions, red and green bell peppers, pepper jack cheese and a hint of garlic in a light puff pastry with lemon butter **13.99**

Cheddar Bacon Fries

Fries, cheddar, bacon, and green onions, with a side of ranch **9.99**

Stuffed Mushrooms

Fresh Monterrey mushrooms stuffed with shrimp and crabmeat, deep-fried and served with horseradish sauce **12.99**

GULF OYSTERS

****WHEN AVAILABLE****

Chargrilled Oysters

Fresh Gulf oysters, shucked to order and grilled with garlic butter and freshly grated parmesan cheese

DOZEN OR HALF DOZEN / MARKET PRICE

Oysters On The Half Shell

Fresh Gulf oysters shucked to order and served with our house-made cocktail sauce, horseradish and black pepper mignonette

DOZEN OR HALF DOZEN/MARKET PRICE

SOUPS

Classic Corn and Crab Bisque

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants
CUP 6.99 / BOWL 8.99

Seafood Gumbo

A classic "Big Easy" gumbo made with Native crab and Gulf shrimp
CUP 7.99 / BOWL 9.99

SALADS

Featuring our very own made-from-scratch dressings:

Creamy Balsamic Vinaigrette (Our House), Comeback, Bleu Cheese, 1000 Island, Sensation, Ranch, and Honey Mustard.

Warm Grilled Chicken Salad

Marinated boneless chicken, grilled and served over a bed of fresh spring mix with Granny Smith apple, grapes, diced celery, spiced pecans, and gorgonzola cheese in a balsamic vinaigrette **13.99**

Sensation Salad

Our original signature salad mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette
5.49 | LARGE 9.99
ADD FRIED SHRIMP AND PEPPERS \$6.99

Cajun Cobb Salad

Chilled marinated boneless chicken, atop fresh spring mix, cheddar, jack cheese, and parmesan cheeses, bacon, egg, avocado, tomatoes, tossed in our cajun ranch **\$15.99**

Grilled and Chilled Chicken Salad

Marinated boneless breast of chicken, grilled, then chilled and served atop fresh green leaf, spring mix and iceberg lettuces with cheddar and jack cheeses, bacon, green onion, egg and tomato **13.99**

Creole Fried Chicken Salad

Mixed greens topped with our Creole fried chicken tenders, tomatoes, bacon, egg, two cheeses, and green onions **13.99**

House Salad

Mixed greens, cheddar and jack cheeses, tomatoes, bacon pepper, and cajun croutons **5.49 | LARGE 9.99**
ADD FRIED SHRIMP AND PEPPERS \$6.99
ADD CHICKEN BREAST \$5.99

Pasta Salad of the Day

Ask your server for todays creative creation

SANDWICHES

Served with choice of fries, fruit, cheese grits or sweet potato fries (for \$1 more).

Add salad for \$4.99

Shrimp Po Boy

Mississippi Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles & our seafood remoulade sauce **12.49**

Blackened Chicken Sandwich

Boneless, skinless chicken breast dusted with Cajun spices, blackened and topped with pepperjack cheese and fried jalapenos **12.49**

Big Easy Burger

Topped with cheddar and jack cheeses, caramelized onions and sauteed mushrooms **12.49**

New Orleans Sloppy Roast Beef Po Boy

twelve hour braised roast beef smothered with gravy and swiss cheese with a mayo mustard mix, lettuce, tomato, and sliced pickles **13.99**

Prime Rib Po Boy

Certified Black Angus Prime Rib of beef au jus perfectly aged and slowly roasted to seal in natural juices on our New Orleans French bread **19.99**

Catch of the Day Sandwich

Fresh, never frozen, from the Gulf to you, served with Creole tartar sauce on the side
MARKET PRICE | BLACKENED ADD .50

CHILDREN'S MENU

All children's meals come with drink of their choice. For children under 12 years of age.

\$7.99

Choose 1 Entree

Grilled Chicken Tenders
Fried Chicken Tenders
Hamburger
Cheeseburger
Fettucini Alfredo
Fried Shrimp
Cheese Quesadilla

Choose 1 Side

Fries
Fruit
Steamed Veggies
Steamed Broccoli
Dirty Rice
Rice and Gravy
Cheese Grits

FRESH FISH

At Crescent City Grill we serve over nine tons of fresh Gulf finfish every year. We receive a fresh seafood shipment from our suppliers in New Orleans and across the Gulf Coast seven days a week.

Grilled Catch of the Day

Lightly seasoned with Creole spices and topped with lemon butter

MARKET PRICE

Purple Parrot Style

Blackened and served atop our Tasso and andouille maque choux.

MARKET PRICE

TOPPINGS

Orleans Topping

Sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce **7.99**

Tchoupitoulas Topping

sautéed crawfish tails, green onions, and mushrooms with a light Creole Beurre rouge **8.99**

TOP NOTCH SIDES

Fried Green Tomatoes

Fresh-Cut Fruit

Steamed Vegetables

Roasted Red Potatoes

Steamed Broccoli

French Fries

Cheese Grits

Dirty Rice

Dijon Asparagus (+\$2)

Au Gratin Potatoes (+2)

Parmesan Brussels (+\$2)

Truffle Fries (\$3)

Choose 3 sides **7.99**

Choose 4 sides **9.99**

Add a 6oz. Grilled chicken breast **5.99**

Add a 4oz. fresh catch of the day **MARKET PRICE**

GIFT CARDS

GIVE THE GIFT

of a gift card for use in

Mahogany Bar, El Rayo and Crescent City Grill!

You can purchase a card in the restaurant or go online and purchase at

<https://www.toasttab.com/crescentcitygrill/giftcards>

COCKTAILS



Negroni

Gin, Campari, Sweet vermouth



Sazerac

Rye, Sugar, bitters

Please Don't Eat the Daisies

vodka, aperol, lemon, sugar, St. Germain

Manhattan

rye, sweet vermouth, bitters

Classic Daiquiri

rum, lime, sugar



All cocktails &

Bee's Knees

Gin, Honey, Lemon



Moscow Mule

Vodka, lime, ginger beer

Pimm's Cup

pimm's, lemon, ginger, sugar

Stockyard Pony

bourbon, aperol, lemon, bitters

Mint Julep

Bourbon, sugar, mint



Dark and Stormy

dark rum, lime, ginger beer



Old Fashioned

Bourbon, sugar, bitters

Gold Rush

bourbon, lemon, honey

Nine Pound Hammer

bourbon, cinnamon and vanilla simple syrup, coffee cynar, lemon, barrel-aged bitters

Grassroots Hangover

gin, celery, cracked pepper, lime, sugar



Happy Hour - \$5 select classic cocktails

In Mahogany Bar from 2pm-7pm Every Day

FROZEN DRINKS

Frosé : Rosé, sugar, lemon

WINES BY GLASS & BOTTLE

red

pinot noir

Castle Rock, Carneros 2017	8/32
Roessler, Black Pine, California 2018	15/60
Boedecker, "Stewart", Willamette 2013	-/75
MacMurray Ranch, RRV, CA 2016	-/55
Brewer Clifton, Santa Rita Hills 2013	-/90
Domaine Gueneau, Sancerre 2014	-/55
Paul Hobbs, Russian River Valley 2014	-/140
Orin Swift "Slander", St Helena 2016	-/110
Chanson, Marsannay 2014	-/60
Kosta Browne Kanzler Sonoma 2012	-/225
Loring Clos Pepe, Sta Rita Hills 2014	-/75
Anne Amie "Two Estates"	
Willamette Valley 2017	-/85
Elk Cove, Willamette Valley	-/60

zinfandel

Cosentino, "The Zin", LODI 2016	9/36
Tonti, Old Vines, RRV 2012	-/60
Biale, "Party Line" Napa Valley 2017	-/55
Seghesio, Sonoma County, CA 2015	-/58
Orin Swift 8 Yrs in the Dessert, Napa 2017	-/90

syrah

Perrin, Cotes du Rhone Reserve 2016	8/32
Brotte "Marandy" Saint Joseph 2015	-/70
E.Guigal, Cote Rotie 2007	-/125
K Vinter "MCK", WA, 2013	-/62
McPherson, MWC, Central Victoria 2017	-/38
Michael David "Petite Petit" Sirah, Lodi 18-/40	

interesting red wines

Malbec- Gascon, Mendoza, Argentina	8/28
Merlot- Castle Rock, Carneros 2018	8/28
Rhone Red Le Vielle Ferme, Ventoux	glass only 6/-
Merlot- Stags' Leap, Napa 2016	-/60
Merlot- Whitehall Lane, Napa 2015	-/55
Cabernet Franc- Coquerel, Napa 2016	-/120
Orin Swift Papillon, Napa 2017	-/125
Orin Swift Machete, Napa 2014	-/110
Saddleback Rancher Red, Napa 2016	-/60
Bordeaux- Chateau Haut Beyzac Classic, Haut-Medoc 2015	-/50

cabernet sauvignon

Line 39, Central Coast 2017	8/30
Michael David "Freakshow", LODI 2016	13/52
Louis Martini, Sonoma 2018 (375ml)	-/30
Cade "Howell Mountain", Napa 2014	-/215
Franciscan, Napa 2017	-/55
Carter Revilo, Napa 2006	-/180
Odette, Napa 2014	-/220
Stags' Leap, Napa 2017	-/110
B-Side, North Coast, CA 2017	-/60
Whitehall Lane "Rassi" Sonoma, 2017	-/70
Kate Arnold, Columbia Valley, 2017	-/42
Coquerel "Terroir", Walnut Wash Vineyard, Napa Valley 2018	-/90

italian

Gabbiano Riserva Chianti Classico 2012	-/45
San Felice "Il Grigio" Riserva Chianti Classico 2013	-/60
Franco Serra, Barbara D'Alba 2013	-/50
Stemmari, Nero D'Avola 2014	-/26

glass/bottle

white

pinot gris

Stemmari, Italy 2019	8/32
Ornella Molon, Venezia, Italy 2017	-/38
Anne Amie, Willamette Valley 2019	-/40
McPherson, "MWC", Victoria 2017	-/38

sauvignon blanc

Brancott Estate, Marlborough 2018	8/32
Cottat, "Le Grand Caillou", France 2016	8/32
Spy Valley, Marlborough 2018	-/36
Coquerel, "Terroir" Napa Valley 2018	-75

riesling

Louis Guntrum, "Royal Blue", Germany 2018	9/36
High Def, Mosel, 2015	-/32
Dr. Herman, "Dr. H", Mosel 2018	-/30
Kung Fu Girl, Columbia Valley 2018	-30
Willamette Valley Vineyards, Oregon 18'	-/28
J.J. Prum, Spatlese, Graacher Himmelreich, Mosel 2007	-/90

chardonnay

Red Tree, California 2018	7/28
Talbott, "Kali Hart", Santa Barbara 2018	13/52
Paul Hobbs, RRV, CA 2015	-/60
Lewis, Napa Valley, 2017	-/105
Coquerel, Napa Valley 2015	-/80
J.M. Boillot, Macon-Villages 2016	-/68
Roessler, "Big Bend", RRV, CA 2015	-/50
Felino, Mendoza, Argentina 2018	-/40
Orin Swift Mannequin, Napa 2014	-/60
Louis Michel & Fils, Chablis 2016	-/75
Vincent Girardin, Les Charrons, Meursault 2015	-/110

sparkling

Prosecco, La Marca, Italy	9/36
Cava, Montsarra, Spain	-/40
Rose, Domaine Chandon Brut, CA 2016	-/55
Champagne, Veuve Cliquot Brut (375ml)	-/70
Sparkling, Gloria Ferrer Brut, Sonoma	/45

interesting white wines

Rhone White La Vielle Ferme, Luberon	glass only 6/-
Verdelho- Coquerel "Terroir", Walnut Wash Vineyard, Napa Valley 2017	-/65
Chenin Blanc- Babylonstoren, Western Cape, South Africa 2017	-/45
The Curator, White Blend, South Africa 18'	-/26
Viognier- Babylonstoren, Western Cape, South Africa 2016	-/45
Broadbent, Vinho Verde, Portugal	-/24

rose

Charles Smith, "Charles & Charles", Columbia Valley 2018	8/32
Gamble, Napa Valley 2016	-/50
Petram, Coteaux D'aix-en-Provence, France 2017	-/52
Domaine Gueneau, Sancerre, France, 2017	-/65
Broadbent, Vinho Verde Rose, Portugal	-/24
Elk Cove, Willamette Valley	-/36

glass/bottle

BAYOU FAVORITES

Add salad for \$4.99

Shrimp & Grits

Fresh Gulf shrimp with bacon, tomatoes, green onions, and shiitake mushrooms **16.99**

Seafood Crepes

Filled with cheese and crabmeat, topped with Gulf shrimp, more crabmeat, mushrooms, green onions in a sherry cream sauce; served over dirty rice **22.99**

Shrimp Creole

Fresh Gulf shrimp simmered in a spicy Creole tomato sauce and served over rice **17.99**

Bayou Shrimp

Pepperjack and jalapeno stuffed, bacon wrapped jumbo shrimp on a bed of dirty rice, topped with an andouille creole sauce **21.99**

Crawfish Etouffee

Crawfish cooked in a spicy sauce of tomato, onion, bell pepper, garlic, celery, and cayenne pepper, served over rice **19.99**

Shrimp Etouffee *17.99*

Catfish Plaquemine

Fried MS Delta Heartland catfish topped with shrimp, tasso, mushrooms, bell pepper, and onions in a creole cream sauce, served with dirty rice **19.99**

Cajun Enchilada

Fresh Gulf shrimp and crabmeat, peppers, onions, and pepperjack cheese rolled in a flour tortilla, topped with a spicy Creole cheese sauce and served over dirty rice **17.99**

HAND CUT STEAKS

Hand-Cut Ribeye

Twelve ounces of choice cut, Certified Black Angus ribeye served with French fried tobacco onions, with a side and house salad **34.99**

Prime Rib

Certified Black Angus Prime Rib of beef au jus, perfectly aged and slowly roasted to seal in natural juices, with a side and house salad. **34.99**

PASTA

Three Cheese Tortellini

Grilled chicken, three-cheese filled tortellini, sun-dried tomatoes, mushrooms, bell peppers, and onions sauteed with alfredo **17.99**

Blackened Chicken Fettuccini

Boneless breast of chicken blackened in a cast iron skillet, sliced and served on a bed of fettuccini tossed with mushrooms and green onions in Alfredo **14.99**

Mardi Gras Pasta

Shrimp, crawfish, red and green bell pepper, onion, and tomato tossed in a creole cream sauce with fettuccini **19.99**

ENTREES

Add salad for \$4.99

Zydeco Chicken

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms and romano cheese in a Cajun cream sauce with choice of side **13.99**

Crawfish Pie Entree

Crawfish tails, with onions, red and green bell pepper, pepper jack cheese, and a hint of garlic in a light puff pastry with lemon butter with choice of side **23.99**

Jumbo Fried Shrimp

One dozen fresh Gulf shrimp lightly dusted in corn flour and Creole seasonings; served with a choice of side **17.99**

Eggplant Orleans

Creamy crabmeat Holleman and brie cheese sandwiched between crispy wheels of eggplant, topped with shrimp, mushrooms and romano cheese in a light Creole cream sauce with choice of side **22.99**

Crab Cakes Orleans

Our crab cakes topped with creole cream, Gulf shrimp, mushrooms and green onions; served with your choice of side **26.99**

CCG MIXED GRILL

30-day aged angus skirt steak, grilled catch of the day, blackened chicken, and andouille sausage on a bed of sauteed bell pepper, onion, and roasted potatoes and served on a flaming table-top platter

32.95 per person