



APPETIZERS

C Fried Green Tomatoes

Garden fresh fried green tomatoes topped with sauteed shrimp, mushrooms and a creole beurre rouge **11.99**

C 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

C Stuffed Mushrooms

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

C Crabmeat Wontons

Lump crabmeat, cream cheese and Creole seasonings in Gyoza wraps, flash fried and served with our mojo sauce **12.99**

Eggplant Fries

Hand-breaded and fried eggplant served with comeback dipping sauce **9.99**

C Smoked Tuna Dip

served with assorted crackers **12.99**

Cajun Popcorn

fried crawfish tails, fried jalapenos, and fried banana peppers; served with seafood remoulade **12.99**

C Happy Hour Apps - 1/2 off appetizers
In Mahogany Bar from 2pm-7pm Every Day

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

Corn and Crab Bisque

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants
CUP 7.99 / BOWL 9.99

Seafood Gumbo

A classic "Big Easy" gumbo made with okra, Gulf shrimp, and crabmeat
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 **14.99**

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

Creole Fried Chicken Salad

Mixed greens topped with our Creole fried chicken tenders, tomatoes, bacon, egg, two cheeses, and green onions **14.99**

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
ADD 4 OZ FRESH CATCH MARKET PRICE

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**

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 **13.99**

Blackened Chicken Sandwich

Boneless, skinless chicken breast dusted with Cajun spices, blackened and topped with pepperjack cheese and fried jalapenos **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 **14.49**

Big Easy Burger

locally sourced Coyote Pointe Beef, topped with cheddar and jack cheeses, caramelized onions and sauteed mushrooms **13.49**

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
Jambalaya
Rice and Gravy
Cheese Grits

BAYOU FAVORITES

Add salad for \$4.99

Shrimp & Grits

Fresh Gulf shrimp with bacon, tomatoes, green onions, and shiitake mushrooms **17.99**

Seafood Crepes

Filled with cream cheese and crabmeat, topped with Gulf shrimp, mushrooms, green onions in a sherry cream sauce; served over jambalaya **25.99**

Shrimp Creole

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

Eggplant Orleans

Crabmeat Holleman and brie cheese sandwiched between fried eggplant, topped with Orleans topping, served with choice of side **28.99**

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

18.99

Cajun Enchilada

Fresh Gulf shrimp and crawfish, peppers, onions, and pepperjack cheese rolled in a flour tortilla, topped with a spicy Creole cheese sauce and served with jambalaya **17.99**

Catfish Plaquemine

Fried MS Delta Heartland catfish topped with shrimp, mushrooms, bell pepper, and onions in a creole cream sauce, served over jambalaya **23.99**

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 **36.99**

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. **36.99**

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 **15.99**

Mardi Gras Pasta

Shrimp, crawfish, red and green bell pepper, onion, and tomato tossed in a creole cream sauce with fettucini **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 **14.99**

Greek Chicken

Marinated, grilled chicken breast topped with sun-dried tomatoes, sauteed spinach, feta cheese, and beurre blanc, served with Crescent City red potatoes **14.99**

Jumbo Fried Shrimp

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

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>

WINES BY GLASS & BOTTLE

red

glass/bottle

pinot noir

| | |
|--|-------|
| Backhouse, California 2020 | 9/34 |
| Talbott "Kali Hart", Monterey, 2019 | 17/64 |
| Thomas Morey Maranges La Fussiere 2015 | -/85 |
| MacMurray Ranch, RRV, CA 2016 | -/55 |
| Boen, Russian River Valley 2019 | -/64 |
| 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, Keefer Ranch, RRV 2012 | -/250 |
| Loring, Clos Pepe, Santa Rita Hills 2014 | -/75 |
| Anne Amie "Two Estates" | |
| Willamette Valley 2017 | -/85 |
| Elk Cove, Willamette Valley 2019 | -/60 |

zinfandel

| | |
|--|-------|
| Cosentino, "The Zin", LODI 2016 | 11/40 |
| Ridge "Three Valleys" Sonoma 2019 | -/75 |
| 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 | 10/36 |
| 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

| | |
|------------------------------------|-----------------------|
| Gascon Malbec, Mendoza, Argentina | 10/36 |
| Castle Rock, Merlot, Carneros 2018 | 10/36 |
| Rhone Red Le Vielle Ferme, Ventoux | glass only 8/- |
| Stags' Leap, Merlot, Napa 2016 | -/60 |
| Whitehall Lane, Merlot, Napa 2015 | -/55 |
| Troublemaker by Austin Hope, CA | -/42 |
| Orin Swift Papillon, Napa 2017 | -/125 |
| Orin Swift Machete, Napa 2014 | -/110 |
| Saddleback Rancher Red, Napa 2016 | -/60 |
| Chateau Haut Beyzac Classic, | |
| Haut-Medoc 2015 | -/50 |

cabernet sauvignon

| | |
|---|-------|
| Backhouse, California 2020 | 9/34 |
| Michael David "Freakshow", Lodi 2016 | 15/60 |
| Louis Martini, Sonoma 2018 (375ml) | -/30 |
| Cade "Howell Mountain", Napa 2014 | -/215 |
| Franciscan, Monterey 2019 | -/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 |
| Tommasi Poggio Al Tufo 2016 | -/45 |

white

glass/bottle

pinot gris

| | |
|------------------------------------|-------|
| Stemmari, Italy 2019 | 10/36 |
| Ornella Molon, Venezia, Italy 2017 | -/38 |
| Anne Amie, Willamette Valley 2019 | -/40 |
| McPherson, "MWC", Victoria 2017 | -/38 |

sauvignon blanc

| | |
|---|-------|
| Brancott Estate, Marlborough 2018 | 10/36 |
| Cottat, "Le Grand Caillou", France 2016 | 11/40 |
| Spy Valley, Marlborough 2018 | -/36 |
| Coquerel, "Terroir" Napa Valley 2018 | -75 |

riesling

| | |
|---|-------|
| Louis Guntrum, "Royal Blue", | |
| Germany 2018 | 11/40 |
| 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 |
| Dr. Loosen, Mosel 2020 | -/35 |

chardonnay

| | |
|--|-------|
| Red Tree, California 2018 | 9/32 |
| Talbott, 'Kali Hart', Santa Barbara 2018 | 16/60 |
| 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 |
| Scribe, Carneros 2015 | -/90 |
| Louis Michel & Fils, Chablis 2016 | -/75 |
| Vincent Girardin, Les Charrons, | |
| Meursault 2015 | -/110 |

sparkling

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|--|-------|
| La Marca Prosecco, Italy | 12/45 |
| Montsarra Cava, Spain | -/40 |
| Domaine Chandon Brut Rose, CA 2016 | -/55 |
| Veuve Cliquot Brut Champagne, NV (375ml) | -/70 |
| Gloria Ferrer Brut Sparkling, Sonoma NV | -/45 |
| Domaine Carneros, Carneros Brut 2016 | -/70 |

interesting white wines

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|--|-----------------------|
| Rhone White La Vieille Ferme, Luberon | glass only 8/- |
| Coquerel Verdelho "Terroir", Walnut | |
| Wash Vineyard, Napa Valley 2017 | -/65 |
| Babylonstoren Chenin Blanc, | |
| Western Cape, South Africa 2017 | -/45 |
| The Curator, White Blend, South Africa 18' | -/26 |
| Babylonstoren Viognier, Western Cape, | |
| South Africa 2016 | -/45 |
| Broadbent, Vinho Verde, Portugal | -/24 |

rose


| | |
|---|-------|
| Charles Smith, "Charles & Charles", | |
| Columbia Valley 2018 | 11/42 |
| 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 2019 | -/36 |

DRAFT BEER




Wheat/ Sours/ Fruited Ales

| | | |
|---|---|--|
|  | Abita Strawberry - Abita Springs, LA Fruited Wheat - 4.2% ABV - 16 oz | |
|  | Blue Moon - Denver, CO Wheat Ale - 5.4% ABV - 16 oz | |
|  | Chandeleur H90 - Gulfport, MS Pineapple Wheat - 4.8% ABV - 16 oz | |
| | Southern Prohibition Ruby Slippers - Hattiesburg, MS Sour-Fruited Gose - 5.0% ABV - 16 oz | |
| | Golden Road Mango Cart - Los Angeles, CA Fruited Wheat - 4.0% ABV - 16 oz | |
| | Fly Llama Bridget - Biloxi, MS Belgian Wit- 5.1% ABV - 16 oz | |
| | New Belgium Dominga - Fort Collins, CO Mimosa Sour - 6.0% ABV - 16 oz | |
|  | Yazoo Hefeweizen - Nashville, TN Hefeweizen - 5.0% ABV - 16 oz | |
|  | Wicked Weed Fresh Pressed - Asheville, NC Mango, pineapple, guava wheat beer - 5.2% ABV - 16oz | |
|  | Yellowhammer T-Minus - Hunstville, AL Kolsch - 4.2% ABV - 16 oz | |
| | New Belgium Lips of Faith La Folie - Fort Collins, CO Flanders Oud Bruin Sour - 7.0% ABV - 10oz | |

Ambers/Porter

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|--|--|--|
|  | Yazoo Gerst - Nashville, TN Amber - 5% ABV - 16 oz | |
| | Southern Prohibition Berserker Mode - Hattiesburg, MS Imperial Porter - 8.5% ABV - 10 oz | |
| | Breckenridge Vanilla Porter - Littleton, CO American Porter - 5.4% ABV - 16 oz | |

Lagers/Pilsners

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|---|---|--|
|  | Southern Prohibition Light - Hattiesburg, MS American Light Lager- 3.9% ABV - 16 oz | |
| | Urban South Paradise Park - New Orleans, LA American Lager- 4.5% ABV - 16 oz | |
|  | Michelob Ultra - St. Louis, MO American Light Lager- 4.2% ABV - 16 oz | |
|  | Miller Lite - Milwaukee, WI American Light Lager- 4.2% ABV - 16 oz | |

Blondes/Pale Ale/IPA

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|---|--|----------|
| | Bell's 2 Hearted - Kalamazoo, MI India Pale Ale - 7.0% ABV - 16oz | 6 |
|  | Sierra Nevada Pale Ale - Chico, CA Pale Ale - 5.6% ABV - 16oz | 6 |
|  | Southern Prohibition Suzy B - Hattiesburg, MS Blonde - 5.0% ABV - 16oz | 6 |
| | Chandeleur Magic Hour - Gulfport, MS Brut IPA - 5.3% ABV - 16 oz | 8 |
|  | Southern Prohibition Crowd Control - Hattiesburg, MS DIPA - 8% ABV - 16oz | 8 |
|  | Southern Prohibition Devil's Harvest - Hattiesburg, MS Breakfast IPA - 4.9% - 16oz | 7 |
| | Urban South Holy Roller - New Orleans, LA Hazy Juicy IPA- 6.3% ABV - 16 oz | 7 |
| | Fly Llama Fly-PA - Biloxi, MS IPA- 5.6% ABV - 16 oz | 8 |
| | New Belgium Voodoo Ranger 1985 - Fort Collins, CO New England IPA - 6.7% ABV - 16oz | 8 |
| | New Belgium Voodoo Ranger Juice Force - Fort Collins, CO Imperial Hazy IPA - 9.5% ABV - 10oz | 6 |
| | 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 |
|  | 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 |
|  | Wicked Weed Coastal Love - Asheville, NC Hazy IPA - 6.3% ABV - 16oz | 7 |
| | Southern Prohibition Fire Ant - Hattiesburg, MS Imperial Red Ale - 8.0% - 16oz | 8 |
| | Duvel - Cooperstown, NY Belgian Strong Golden Ale - 8.5% ABV - 10oz | 6 |
| | Lexington Bourbon Barrel Ale - Lexington, KY American Strong Ale - 8.2% ABV - 10oz | 6 |
| | Lexington Vanilla Barrel Cream Ale - Lexington, KY Cream Ale - 5.5% ABV - 16oz | 8 |
|  | Happy Hour Beer - \$2 off select draft beer In Mahogany Bar from 2pm-7pm Every Day | |

BOTTLED/CANNED BEER

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|---|-------------|
| Abita Amber - Amber/Vienna Lager - 12 oz | 4 |
| Angry Orchard - Apple Cider - 12 oz | 5 |
| Angry Orchard - Rose Cider - 12 oz | 5 |
| Budweiser - American Adjunct Lager - 12 oz | 4 |
| Bud Light - American Light Lager - 12 oz | 3.75 |
| Coors Light - American Light Lager- 12 oz | 3.75 |
| Coors Edge - American Non-Alcoholic Light Lager- 12 oz | 3.50 |
| Corona - Lager- 12 oz | 4.5 |
| Dos Equis Especial - Lager- 12 oz | 4 |
| Dos Equis Amber - Lager- 12 oz | 4 |
| Heineken - European Pale Lager - 12 oz | 5 |
| Kirin Ichiban - Japanense 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 |
| Pabst Blue Ribbon - American Lager - 12 oz | 2 |
| Stella Artois - European Pale Lager - 12 oz | 5.5 |
| High Noon - Peach Hard Seltzer - 12 oz | 6 |
| Press - Pomegranate and Ginger Seltzer - 12 oz | 6 |
| Cathead Seltzer - Cranberry, Limeade, Strawberry Lemonade, Mandarin - 12 oz | 6 |
| Topo Chico Seltzers - Pineapple, Mango, Lemon-Lime, Strawberry-Guava - 12 oz | 6 |
| White Claw - Lemon, Tangerine, Watermelon, Mango- 12 oz | 6 |

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

TOPPINGS

Orleans Topping

Sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce **9.99**

Pontchartrain Topping

fresh Gulf lump crabmeat, mushrooms, green onions in a lemon butter **11.99**

Madeira Topping

mushrooms, artichoke hearts, green onions in a beurre blanc **7.99**

TOP NOTCH SIDES

Fried Green Tomatoes

Fresh-Cut Fruit

Steamed Vegetables

Crescent City Potatoes

Steamed Broccoli

French Fries

Cheese Grits

Jambalaya

Roasted Asparagus (+2)

Au Gratin Potatoes (+2)

Truffle Fries (+3)

Sweet Potato Fries (+1)

VEGETABLE SAMPLER

Choose 3 Vegetables **7.99**

Choose 4 Vegetables **9.99**

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

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

COCKTAILS

All cocktails **9**



Negroni

Gin, Campari, Sweet vermouth



Bee's Knees

Gin, Honey, Lemon



Dark and Stormy

dark rum, lime, ginger beer



Sazerac

Rye, Sugar, bitters



Moscow Mule

Vodka, lime, ginger beer



Old Fashioned

Bourbon, sugar, bitters

Please Don't Eat the Daisies

vodka, aperol, lemon, sugar, St. Germain

Pimm's Cup

pimm's, lemon, ginger, sugar

Gold Rush

bourbon, lemon, honey

Manhattan

rye, sweet vermouth, bitters

Stockyard Pony

bourbon, aperol, lemon, bitters

Nine Pound Hammer

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

Classic Daiquiri

rum, lime, sugar

Mint Julep

Bourbon, sugar, mint

Grassroots Hangover

gin, celery, cracked pepper, lime, sugar



Happy Hour - \$5 select classic cocktails

In Mahogany Bar from 2pm-7pm Every Day