



## 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 6.99*

### **C Stuffed Mushrooms**

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

### **Spinach & Artichoke Dip**

sauteed shrimp, creamed spinach, white queso, and artichoke hearts, served with housemade tortilla chips **11.99**

### **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 **13.99**

**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 **16.99**

## Mojo Chicken Salad

Fresh spinach tossed in sesame soy vinaigrette, topped with panko fried chicken tenders tossed in mojo sauce, with spiced pecans, roasted red peppers, crispy wonton strips **15.99**

## 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**

## Creole Fried Chicken Salad

Mixed greens topped with our Creole fried chicken tenders, tomatoes, bacon, egg, two cheeses, and green onions **15.99**

## Sensation Salad

Our original signature salad mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette  
**6.49 | LARGE 9.99**

**ADD FRIED SHRIMP AND PEPPERS \$6.99**

## House Salad

Mixed greens, cheddar and jack cheeses, tomatoes, bacon pepper, and cajun croutons **6.49 | LARGE 9.99**

**ADD FRIED SHRIMP AND PEPPERS \$7.99**

**ADD CHICKEN BREAST \$6.99**

**ADD 5 OZ FRESH CATCH MARKET PRICE**

# SANDWICHES

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

**Add salad for \$5.99**

## 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 **14.49**

## 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

topped with cheddar and jack cheeses, caramelized onions and sauteed mushrooms **14.49**

## 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 \$5.99

## 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 **18.99**

## 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 **18.99**

## Catfish Plaquemine

Fried MS Delta Heartland catfish topped with shrimp, andouille sausage, 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 **42.99**

## 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. **41.99**

# PASTA

## Three Cheese Tortellini

Grilled chicken, three-cheese filled tortellini, sun-dried tomatoes, mushrooms, bell peppers, and onions sauteed with alfredo **19.99**

## 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 **16.99**

## 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 \$5.99

## Zydeco Chicken

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms and romano cheese in a Cajun cream sauce with choice of side **16.99**

## Greek Chicken

Marinated, grilled chicken breast topped with sun-dried tomatoes, sauteed spinach, feta cheese, and beurre blanc, served with Crescent City red potatoes **17.99**

## 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>

# 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**

**Creamed Spinach**

**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 Grilled chicken breast **6.99**

Add a 5oz. 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

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