



LUNCH MENU

MONDAY-FRIDAY 11AM TO 4PM

• STARTERS •

FRIED GREEN TOMATOES

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

CRABMEAT WONTONS

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

SMOKED DUCK SPRING ROLLS

A blend of duck and pork. Served with mojo sauce, hoisin, and chili mustard 12.99

STUFFED MUSHROOMS

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

CREOLE HUMMUS DUO

A duo of traditional and Creole hummus, drizzled with olive oil and finished with sea salt, toasted nuts and seeds; served with pita and carrot sticks 12.99

CRESCENT CITY NACHOS AU GRATIN

Classic Mexican white queso, fresh salsa, and bacon served au gratin with sour cream, fried jalapeños, green onions, and homemade tortilla chips 9.99

with seasoned beef +\$2
with fried shrimp +\$7

• SOUPS + SALADS •

CORN + 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

SEASONAL BERRY SALAD

Local organic greens, arugula, strawberries, spiced pecan, blackberries, shaved radish, goat cheese, champagne and sorghum vinaigrette 15.99

CAJUN COBB SALAD

Chilled marinated boneless chicken atop mixed greens, cheddar, jack, and parmesan cheeses, bacon, egg, avocado, and tomatoes, tossed in our Cajun ranch 17.99

FRIED CHICKEN SALAD

Local organic greens with marinated cherry tomatoes, cabot cheddar, Nueske's bacon, hard boiled egg, cornbread crumbs in a creamy black pepper buttermilk dressing with a rice flour fried chicken thigh 18.99

MOJO CHICKEN SALAD

Spinach, spiced pecans, and roasted red peppers tossed in sesame soy vinaigrette and topped with crispy wonton strips and panko-crusted chicken tenders 16.99

CREOLE CHICKEN PASTA SALAD

Chilled campanelle pasta tossed in a creamy buttermilk dressing with diced chicken, tomatoes, Nueske's bacon, red onion and bitter greens 14.99

SENSATION SALAD

Our original signature salad - mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette - 6.99 / Large 10.99

CAESAR SALAD

Romaine, shaved parmesan, house-baked croutons tossed in our Caesar dressing - 6.99 / Large - 10.99

HOUSE SALAD

Mixed greens with carrots, cabbage, cheddar and jack cheese, bacon, croutons, tomato - 6.99 / Large - 10.99

• HANDHELDS •

served with your choice of fries or fresh cut fruit

EPIC CHICKEN SANDWICH

Delta rice flour fried chicken thigh topped with cajun pickles and an Alabama white BBQ sauce 14.99

WAGYU STEAKBURGER

8 oz Wagyu beef patty topped with aged white cheddar, red wine shallots, spicy secret sauce, and shredded lettuce 17.99

NEW ORLEANS SLOPPY ROAST BEEF PO-BOY

Twelve-hour braised beef chuck roast, smothered in brown gravy, topped with Swiss cheese; served with mayo, mustard, lettuce, tomato, and pickles. (extra napkins, no charge) 15.99

BLACKENED CHICKEN SANDWICH

Boneless chicken breast dusted with cajun spices, blackened and topped with pepperjack cheese and fried jalapenos. Served with lettuce, tomato, pickles and fried onion 14.99

FRIED SHRIMP PO BOY

Mississippi Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles, and seafood remoulade 14.99

CAJUN CUBANO

Braised pork and shaved tasso with cane mustard, cajun pickles, caramelized onions, fontina and swiss cheese on Loblolly bread 15.99

BBQ PULLED PORK SANDWICH

Smoked braised pork in a black pepper BBQ sauce, topped with a tangy coleslaw and crispy onions 14.99

CRESCENT CITY CHEESEBURGER

Grilled and topped with your choice of cheddar or pepper-jack cheese and served with lettuce, tomato, pickles and fried onion 13.99
Add bacon+\$2

• FRESH FISH •

served with your choice of two sides

GRILLED CATCH OF THE DAY

Lightly seasoned with Creole spices and topped with lemon butter MARKET PRICE

BLACKENED CATCH ORLEANS

Blackened catch of the day topped with sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce MARKET PRICE

ANDOUILLE CRUSTED REDFISH

Redfish on the half shell, baked with a panko and andouille topping, finished with butter sauce; served with crescent city roasted potatoes and roasted asparagus MKT PRICE

• CRESCENT CITY CLASSICS •

Add salad for \$5.99
Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

JUMBO FRIED SHRIMP

One dozen Gulf shrimp lightly dusted in corn flour and Creole seasonings; served with a choice of side 22.99

GREEK CHICKEN

Marinated, grilled chicken breast topped with sun-dried tomatoes, sautéed spinach, feta cheese, and beurre blanc; served with Crescent City Grill potatoes 18.99

CATFISH PLAQUEMINE

Fried MS Delta catfish topped with shrimp, andouille sausage, mushrooms, bell pepper, and onions in a Creole cream sauce, served over jambalaya 23.99

STEAK FRITES

10 oz flat iron steak grilled to temp, topped with bordelaise, and served with parmesan and herb fries 35.99

ZYDECO CHICKEN

Marinated, grilled chicken breast topped with sautéed andouille sausage, mushrooms, and Romano cheese in a Cajun cream sauce; served with choice of side 18.99

SHRIMP AND GRITS

Sautéed jumbo shrimp, caramelized onions with brandy, sautéed mushrooms, and spicy andouille sausage in vegetable stock over stone-ground grits 22.99

• PASTA •

Add salad for \$5.99
Add cup of Corn and Crab Bisque or Seafood Gumbo \$7.99

MARDI GRAS PASTA

Gulf Shrimp, red and green bell pepper, onion, and tomato tossed in a creole cream sauce with fettuccine 22.99

BLACKENED CHICKEN FETTUCCINE

Boneless chicken breast, blackened in a cast iron skillet, sliced, and served over a bed of fettuccine tossed with mushrooms and green onions in Alfredo sauce 18.99

• SIDES •

CHEESE GRITS

RIVERBEND MASHED POTATOES

FRESH-CUT FRIES

FRIED GREEN TOMATOES

STEAMED BROCCOLI

FRESH FRUIT

STEAMED VEGETABLES

CRESCENT CITY ROASTED POTATOES

CREAMED SPINACH +1

SWEET POTATO FRIES +1

ROASTED ASPARAGUS +2

SIDE SALAD +2

CUP OF SOUP +3

• ADD-ONS •

grilled chicken+\$6.99

blackened chicken+\$7.99

fried shrimp+\$6.99

blackened shrimp+\$7.99

Atlantic salmon+\$23.99

fried jalapeños+\$1.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk, or nuts may increase your risk of foodborne illness 01/21