



# LUNCH MENU

MONDAY-FRIDAY 11AM TO 4PM

## STARTERS

### FRIED GREEN TOMATOES

Garden fresh green tomatoes breaded, fried, and topped with sautéed 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 smoked duck and roasted pork; Served with mojo sauce, hoisin, and chili mustard \$12.99

## ROUX

### CORN & CRAB BISQUE

A house specialty since 1987, 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 dark roux gumbo made with okra, Gulf shrimp, and crabmeat  
Cup \$7.99 / Bowl \$9.99

## GREENS

### SEASONAL BERRY SALAD

Local organic greens, arugula, strawberries, spiced pecans, 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

### ASIAN CHICKEN SALAD

Marinated boneless chicken, a mix of spinach and romaine lettuce topped with smashed cucumbers, carrot, cabbage, basil, mint, crispy wonton strips, and sesame seeds tossed in your choice of a spicy Thai vinaigrette or a creamy miso vinaigrette \$18.99

### 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

### STUFFED MUSHROOMS

Fresh Monterey 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 bread and carrot sticks \$12.99

### CRESCENT CITY NACHOS AU GRATIN

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

**Seasoned beef \$2**

**Fried shrimp \$7**

## CRESCENT CLASSICS

Add a salad for \$5.99

Add a cup of Corn & 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 roasted 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

## ADD-ONS

Grilled Chicken \$6.99	Blackened Shrimp \$7.99
Blackened Chicken \$7.99	Atlantic Salmon \$23.99
Fried Shrimp \$6.99	Fried Jalapeños \$1.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk, or nuts may increase your risk of foodborne illness 04/26

# FRESH FISH

served with your choice of two sides

## GRILLED CATCH OF THE DAY

Fresh, never frozen, Gulf fish lightly seasoned with Creole spices; topped with lemon butter  
**MARKET PRICE**

## BLACKENED CATCH ORLEANS

Blackened catch of the day topped with sautéed 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 **MARKET PRICE**

# HANDHELDS

Served with 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

## FRIED SHRIMP PO'BOY

Mississippi Gulf shrimp served on toasted Loblolly Bakery 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

## 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 on Loblolly Bakery French Bread (extra napkins, no charge) \$15.99

## WAGYU STEAKBURGER

8 oz Wagyu beef patty topped with aged white cheddar, red wine shallots, spicy secret sauce, and shredded lettuce on a Loblolly Bakery bun \$17.99

## BBQ PULLED PORK SANDWICH

Smoked braised pork in a black pepper BBQ sauce, topped with tangy coleslaw and crispy onions on a Loblolly Bakery bun \$14.99

## BLACKENED CHICKEN SANDWICH

Boneless chicken breast dusted with Cajun spices, blackened and topped with pepper jack cheese and fried jalapeños. dressed on a freshly baked Loblolly Bakery bun \$14.99

## CAJUN CHICKEN WRAP

Grilled chicken breast marinated in a Crystal hot sauce, red onion, pickled green tomatoes creole hummus, and cilantro with a hot yogurt drizzle served on a pita wrap \$15.99

# PASTA

Add a salad for \$5.99

Add a cup of Corn & 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 noodles \$22.99

## BLACKENED CHICKEN FETTUCCINE

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

## SIDES

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|---------------------------|------------------------|
| Cheese Grits              | Steamed Vegetables     |
| Riverbend Mashed Potatoes | Crescent City Potatoes |
| Fresh-Cut Fries           | Creamed Spinach +1     |
| Fried Green Tomatoes      | Sweet Potato Fries +1  |
| Steamed Broccoli          | Roasted Asparagus +2   |
| Fresh Fruit               | Side Salad +2          |
| Cup of Soup +3            |                        |

# COCKTAILS

## PINKY PROMISE

Cathead Satsuma Mandarin vodka, lime, cranberry sugar \$12

## PARDON MY FRENCH

vodka, vanilla, pineapple, raspberry, lemon \$12

## ESPRESSO MARTINI

vodka, Grin cold brew, Hoodoo chicory brown sugar \$12

## THE FRENCHMAN

rye whiskey, cherry, creole & angostura bitters, Herbsaint rinse \$12

## MISSISSIPPI MULE

Cathead honeysuckle, lime, ginger beer \$12

## OLD FASHIONED

bourbon, angostura bitters, sugar, orange \$12

**Mahogany Bar Barrel Pick +\$2**  
**Angel's Envy Single Barrel +\$4**

## BEE'S KNEES

London dry gin, lemon, honey \$12

## TAKE IT ON THE RUM

light rum, dark rum, orange, lime, passion fruit, grenadine \$12

