

Lunch

Handcrafted Burgers

- Classic Cheese Burger
- B.B.Q. Bacon Burger
- Deluxe Burger
- Mushroom Swiss Burger
- Chicken
- Crab Cake Burger
- Blackjack Chicken Sandwich



Louisiana Po Boys

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|-------------------|---------------|
| Blackened Catfish | BBQ Shrimp |
| Blackened Chicken | Gator Sausage |
| Blackened Shrimp | Fried Shrimp |
| Fried Catfish | Fried Oyster |

Blackened Dishes

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| Blackened Ahi Tuna | Blackened Catfish |
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Chef's Lunch Special's

Redfish "Estrella"

Our Signature dish. Sautéed Redfish filet topped with Crawfish cream sauce. Served with Roasted Garlic Potatoes and fresh vegetables.

"Olde Nawlin's" BBQ Shrimp

Shrimp Big Easy Style. Cooked in their shells in a lemon pepper butter sauce.

"Jazzy" Crab Cakes Platter

A Taste of New Orleans

Gumbo, Crawfish Ettoufee and Red Beans w/ Sausage

Fried Seafood Platter

Catfish, Oyster & Shrimp Golden fried.

Sautéed Chicken Fettuccini Alfredo

Fish Tacos

Chicken Fajitas



Dinner



Appetizers

- | | |
|-------------------|---------------------|
| Stuffed Mushrooms | Louisiana Crabcakes |
| BBQ Shrimp | Seafood Gumbo |
| Cajun Gator Bites | Seared Ahi Tuna |

Steakhouse

Stuffed Cajun Filet Mignon

8oz Filet stuffed with Crabmeat, Shrimp, & Crawfish finished in a Red Wine Mushroom Sauce.

8oz Filet Naked

12oz Blackened Ribeye

10oz Sirloin

12oz New York Strip

Slow Roasted Prime Rib

The "Tchoupitoulas"

Our Cajun Stuffed Filet paired with a delicious steamed Lobster Tail served with drawn butter.

Surf & Turf "Gracen"

8oz Filet flam broiled to your liking accompanied by a steamed Lobster Tail and Four Golden Fried Shrimp.

Steak & Lobster Combo

12oz Sirloin and a Fresh Whole Maine Lobster.

Fish House

Redfish "Estrella"

Our Signature dish. Sautéed Redfish filet topped with Crawfish cream sauce.

Tilapia "Atchafalaya"

A Bayou Favorite! Lightly blackened and topped with Hollandaise and four fried oysters.

Catfish "Lafourche"

Catfish seasoned & seared New Orleans Style.

Redfish "Lafitte"

Sautéed redfish topped with sautéed Louisiana Lump Crab Meat.

Chef's Dinner Specials

Whole Maine Lobster

Lobster Tails

Crab Cake & Sautéed Shrimp

Over Fettuccini Alfredo "Bouquefalaya"

Brunch

BBQ Shrimp & Grits
Pecan French Toast (Pain Perdu)
Our Famous Biscuits & Gravy
Seafood & Okra Gumbo Ya Ya Cup, Bowl
Red Beans and Rice

The Benedicts

Eggs Benedict "Classique"
Crabcake Benedict
Louisiana Fried Oysters Benedict



Eggs "Any way"

"Ponchatoula"

Two eggs with ham, homemade potatoes, grits & a biscuit.

"Lafayette"

Two eggs with homemade potatoes, grits & a biscuit.

"Amite"

Two eggs with bacon, sausage, homemade potatoes, grits and a biscuit.

Our Famous Omelet Corner

Omelets are served with seasoned potatoes & a biscuit.

Seafood Omelet

Crawfish, Shrimp, mushrooms, green onions, bell pepper and cheddar cheese.

Red Bean Omelet

Omelet Stuffed with Red Beans & topped with cheddar cheese, served with sausage.

Western Omelet

Ham, peppers, onions, and mushrooms.

Ham & Cheese Omelet

Vegetarian Omelet

Mushrooms, onions, green peppers, tomatoes & cheese.

Down on the Bayou Omelet

New Orleans original Alligator Sausage with fresh bell pepper topped with our homemade Hollandaise Sauce.



Hours:

Champagne Brunch
Saturday & Sunday 9:00 - 12:00

Lunch
Friday - Saturday 11:00 - 4:00

Dinner
Sunday - Thursday 4:00 - 10:00
Friday - Saturday 4:00 - 11:00

Dress Code: Casual

Live Music with James Dee

Wednesday - Sunday 6:00pm - 10:00pm

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