

The French Quarter Grille

Sides

Gumbo Cup \$6 / Bowl \$10
Jambalaya Cup \$6 / Bowl \$10
Red Beans & Rice \$6
Creole Potatoes au gratin \$7

Kids Menu

Linguini w/butter sauce \$6

PB&J Sandwich on
French Toast \$6

Appelizers

Cajun Crawfish Cakes on toast points \$10
Jazzy Stuffed Shrimp wrapped in prosciutto,
Honey Bourbon Glaze \$12
Garden District Salad full of local organic
veggies \$12 Shrimp Add \$6

Entrees

CANAL STREET ETOUFFEÉ
Choice of Shrimp, Fish or Crawfish or all 3...
Served over Rice or Linguine
Shrimp or Crawfish \$20 Fish \$Market price

BAYOU BOIL

Mardi Gras Sauce / Garlic butter / Secret Spice
with fresh local corn, potatoes, pork blend sausage,
Shrimp \$22 - Crawfish \$22
1/2 Doz. Blue Crab \$18 - 1 Doz. Blue Crab \$28
Combo Shrimp, Crawfish and Blue Crab \$30

ROYAL SURF AND TURF

Wet aged filet, stuffed with gorgonzola cheese,
sundried tomatoes, Amaretto braised shrimp
and asparagus, prosciutto wrapped,
topped with Crab Brandy cream sauce
served with creole potatoes au gratin \$29

MUFFALETTA MASTERPIECE

Traditional sandwich layered with meats and cheeses
with NOLA's original salad shipped
from the famous Central Company Grocery!
1/2 \$18 - Whole \$30

FRESH FISH

Prepared Francaise style (butter lemon wine sauce) or baked in
Mardi Gras Sauce over pasta or rice
\$ Market price

BOURBON STREET CHICKEN

Bourbon glazed sautéed chicken over rice
with local veggie \$15

VEGAN STIR FRY DINNER

\$14

Desserts

Amazing Grace's Southern pound cake \$7
Warm White Chocolate Banana Bread Pudding \$8
The Served Warm Topsy Cookie a la mode \$7

Beverages

Sweet or Unsweet Iced Tea, Vitamin Water,
Coca-Cola, Diet Coke, Sprite, Mr. Pibb
Hot Tea, French Roast Coffee \$3 Free Refills



Rue du Canal

Canal