

Oysters

DELIVERED FRESH DAILY FROM THE LOUISIANA GULF. ORDERS OF 6 OR 12.

Raw SHUCKED TO ORDER	½ Dz \$9 / \$16
Fried CAJUN-CORN FLOUR BATTER	\$11 / \$18
Charbroiled SMOKY 30°/90° COMPOUND BUTTER ROMANO & PARMESAN CHEESES	\$13 / \$21
30°/90°'s Spinach and Artichoke Oysters Baked Oysters SPINACH ARTICHOKE CREAM CHEESE PARMESAN PANKO CRUMBS	\$14 / \$22
Chef's Tasting 3- RAW 3- CHARBROILED 3- 30°/90° BAKED 3- FRIED	\$24

THERE IS RISK ASSOCIATED WITH CONSUMING RAW SEAFOOD AND/OR SHELLFISH FOR THOSE WITH CERTAIN MEDICAL CONDITIONS.

Sharing Plates

Second Line Nachos \$10

CORN TORTILLA CHIPS TOPPED WITH 30°/90°'s CHEESE SAUCE, FRESH OLIVES, FRESH SLICED JALAPENOS, Z AND PICO DE GALLO. SERVED WITH SOUR CREAM DRIZZLE, TOPPED WITH GUACAMOLE, AND A SIDE OF SALSA. ADD GROUND BEEF \$2/ ADD CHICKEN \$2/ ADD SHRIMP \$3 / ADD STEAK \$4

Baked Brie \$10

BAKED FRENCH BRIE TOPPED WITH SEASONAL FRUIT COMPOTE, SLICED FRESH APPLES, DRIZZLED HONEY AND TOASTED PECANS/SERVED WITH ASSORTED CRACKERS

Spinach and Artichoke Dip \$10

FRESH SPINACH, ARTICHOKE, PARMESAN, AND CREAM CHEESE BLENDED WITH CAJUN SEASONINGS. SERVED WITH TORTILLA CHIPS.

Gulf Meets Swamp 1 selection \$10/all 3 for \$23

CORN-FLOUR BATTERED AND FRIED CATFISH, SHRIMP, AND ALLIGATOR IN 30°/90° SAUCE | BEER-BATTERED FRIES AND HOUSEMADE COLESLAW

Marigny Quesadilla \$10

GRILLED CHICKEN BREASTS CHOPPED WITH RED/GREEN PEPPERS, PEPPER JACK, MASCARPONE, CREAM CHEESE, AND CAJUN SPICES ON A BAKED TORTILLA SLICED. SERVED WITH SOUR CREAM/ GUACAMOLE/ SALSA. ADD SHRIMP \$3 / ADD STEAK \$4

Bruschetta \$8

FRESH CHOPPED ROMA TOMATOES WITH ROASTED GARLIC, RED ONIONS, FRESH BASIL ON CROSTINIS (CAN SUBSTITUTE WITH FLATBREAD) - TOPPED WITH SHREDDED PARMESAN AND A BALSAMIC GLAZE

30°/90° Mac N' Cheese Balls \$10

JALAPENO MAC N' CHEESE - JALAPENO | PARMESAN & PEPPER JACK MAC | BREADED AND DEEP FRIED.
YUMM!!! SERVED WITH RANCH, BLUE CHEESE, OR REMOULADE.

Wings

Wings 6 wings \$8 12 wings \$13 (Jack N' Coke, "Best Bank", & Honey Buffalo)
\$0.50 Wings Happy Hour Monday - Friday 4pm-7pm

Classic New Orleans Fare

Chicken and Andouille Sausage Gumbo \$9/\$14

Chicken and Andouille Jambalaya \$10/\$13

Red Beans & Rice w/Pickled Tips & choice of Fried Catfish or Andouille Sausage \$9/\$14

The Lighter Side

House Garden Salad \$8

ROMAINE LETTUCE | SHREDDED CHEDDAR | RED ONIONS | TOMATOES | CUCUMBERS

30°/90° Salad \$9

ROMAINE LETTUCE | PICKLED PONCHATOUA STRAWBERRIES | ROASTED PUMPKIN SEEDS | FETA CHEESE |
BALSAMIC VINAIGRETTE

Caesar Salad \$10

ROMAINE LETTUCE | SHREDDED PARMESAN CHEESE | CRUTONS | CAESAR DRESSING
ADD CHICKEN \$2/ ADD SHRIMP \$3

Po-Boys

Served dressed with French Fries & homemade Coleslaw | Substitute Etouffe or Gumbo for \$5
Fried Catfish \$13 | Alligator \$16 | Shrimp \$14 | Grilled Chicken \$12 | Fried Oyster \$18

Flatbread

Served as Half (6in.)/Whole (12in.)

"Iberville" Four Cheese \$6/\$11

PROVOLONE | MOZZARELLA | PARMESAN | FETA

"Bienville" Chicken, Artichoke, & Feta \$8/\$15

GRILLED CHICKEN | ARTICHOKE HEARTS | FETA & MOZZARELLA CHEESE | RED PEPPERS | ROASTED GARLIC | BLANCO SAUCE

"Chartres" Liguria Pepperoni \$7/\$13

LIGURIA PEPPERONI | MOZZARELLA | PROVOLONE | TOMATO SAUCE

"Frenchmen" Garden \$7/\$13

SEASONAL VEGGIES | MOZZARELLA | BLANCO SAUCE

"Orleans Supreme" \$8/\$15

LIGURIA PEPPERONI | BLACK OLIVES | GREEN & RED BELL PEPPERS | ANDOUILLE SAUSAGE | MOZZARELLA | TOMATO SAUCE

Sucre'

New Orleans Bread Pudding with Butter Pecan Sauce \$8 Brownies over Ice Cream \$8

Ice Cream a la mode \$3

(NO SPLIT CHECKS)