



APPETIZERS

TRATTORIA BRUSCHETTA	5.95
FRESH BASIL, VINE-RIPENED TOMATOES, OLIVE OIL, GARLIC AND THREE CHEESES ON TOASTED ITALIAN BREAD.	
ASIAN LETTUCE WRAPS	10.95
SATAY CHICKEN, CRUNCHY CHINESE VEGETABLES, WATER CHESTNUTS, RICE NOODLES AND ASIAN SAUCES. A LARGE ORDER (4) SUITABLE FOR SHARING.	
GARLIC CRAB CLAWS	15.95
BLUE CRAB CLAWS SAUTEED IN GARLIC BUTTER AND OLD BAY SEASONING.	
BARBECUE RIBS	9.95
A SNACK SIZE PORTION OF OUR "KNIFE & FORK TENDER," BASTED BABY-BACKS.	
"S" CARGOTS	10.95
SHRIMP INSTEAD OF SNAILS IN CLASSIC ESCARGOT FASHION— BAKED IN SPICED GARLIC BUTTER, TOPPED WITH BREAD CRUMBS AND HAVARTI CHEESE.	
"BUFFALO" OYSTERS	9.95
SELECT GULF OYSTERS FRIED GOLDEN, TOSSED IN HOT SAUCE AND TOPPED WITH IMPORTED BLEU CHEESE DRESSING.	
LOUISIANA SEAFOOD GUMBO	6.95
SPICY SOUP WITH SHRIMP, OYSTERS AND ANDOUILLE SAUSAGE OVER RICE.	
TODAY'S SOUP	5.95
SLOW-SIMMERED, MADE-IN-HOUSE CLASSIC SOUPS.	
LEMON PEPPER WINGS	10.95
MARINATED IN HOT PEPPER SAUCE, FRIED CRISPY AND TOSSED WITH LEMON PEPPER SEASONING. SERVED WITH DANISH BLUE CHEESE.	
ONION RINGS	7.95
HAND CUT, BATTERED TO ORDER AND STACKED. SERVED WITH IMPORTED BLEU CHEESE DIPPING SAUCE.	
RAW OYSTER SHOOTERS*	10.95
SIX FRESH OYSTERS IN INDIVIDUAL SHOOTER GLASSES WITH COCKTAIL OR REMOULADE SAUCE.	
SHRIMP REMOULADE	11.95
BOILED AND QUICK-CHILLED TENDER SHRIMP TOSSED IN CLASSIC CREOLE MUSTARD DRESSING.	
FRIED PACIFIC CALAMARI	10.95
LIGHTLY BREADED, FLASH-FRIED AND SERVED WITH HOMEMADE MARINARA.	
LOW COUNTRY CRAB CAKES	15.95
JUMBO LUMP CRAB CAKES SERVED WITH A MUSTARD-MAYONNAISE HERB SAUCE.	

TAVERN CHIPS

FRESH COOKED TORTILLA CHIPS, A MEAL FOR ONE OR AN APPETIZER FOR SEVERAL.

CHINESE CHICKEN	12.95
HONG KONG STYLE CHICKEN, CHOPPED ASIAN VEGETABLES, MELTED CHEESE, WATER CHESTNUTS, CILANTRO, RICE NOODLES AND CHOPPED PEANUTS.	
SPINACH	11.95
OUR VERSION OF THE CLASSIC CHIPS AND DIP WITH CREAMED SPINACH, WHITE QUESO AND GRATED PECORINO CHEESE.	
SALMON	12.95
FRESH DILL, CHOPPED TOMATOES, RED ONION AND CAPERS IN A LOBSTER-CREAM VELOUTE.	
THAI CHICKEN	11.95
JULIENNE SWEET PEPPERS, BEAN SPROUTS, SCALLIONS, CILANTRO, MELTED CHEESE AND THAI PEANUT SAUCE.	
SOUTHWESTERN	12.95
FIRECRACKER SHRIMP, POBLANO PEPPERS, SWEET CORN, BLACK BEAN PUREE AND MILD QUESO.	
CAJUN	13.95
ANDOUILLE SAUSAGE, CRAWFISH TAILS, SCALLIONS, RED ONION AND CREAMY LOBSTER SAUCE.	
TRADITIONAL	11.95
BEANLESS CHILI, MELTED CHEESE, CHOPPED TOMATOES, SCALLIONS AND SOUR CREAM.	
BBQ CHICKEN	12.95
SLICED CHICKEN BREAST, RED ONION, CILANTRO, MELTED CHEESE AND BARBECUE SAUCE.	

SANDWICHES

- BROILED SALMON SANDWICH** 12.95
TOPPED WITH LETTUCE AND TOMATO ON A GRILLED EGG BUN. SERVED WITH FRENCH FRIES.
- CARNEGIE DELI PASTRAMI SANDWICH** 17.95
SLICED TO ORDER & PILED HIGH ON CRUSTY CARNEGIE RYE WITH A KOSHER PICKLE. CARNEGIE DUSSELDORF MUSTARD AVAILABLE.
- CARNEGIE DELI PASTRAMI REUBEN** 19.95
OPEN-FACED WITH SAUERKRAUT, MELTED SWISS CHEESE AND RUSSIAN DRESSING. SERVED WITH A KOSHER PICKLE.
- BURGER*** 11.95
10 OZ. PATTY OF USDA CHOICE GROUND CHUCK TOPPED WITH LETTUCE, TOMATO AND DILL PICKLE SLICES. SERVED WITH FRENCH FRIES. ADD SWISS, CHEDDAR OR PROVOLONE CHEESE FOR 50¢.
- TAVERN BURGER*** 12.95
HOMEMADE STADIUM CHILI, BACON, MELTED CHEESE, LETTUCE, TOMATO, ONION AND DILL PICKLE SLICES. SERVED WITH FRIES.
- TURKEY BURGER** 11.95
8 OZ. PATTY, TOPPED WITH LETTUCE, TOMATO AND DILL PICKLE SLICES. SERVED WITH FRENCH FRIES. ADD SWISS, CHEDDAR OR PROVOLONE CHEESE FOR 50¢.
- BROILED CHICKEN SANDWICH** 10.95
MARINATED, 8 OZ. FIRE-BROILED BREAST WITH LETTUCE AND TOMATO. SERVED WITH FRENCH FRIES.
- SPICY SHRIMP STUFFED BAGUETTE** 13.95
MANALE-STYLE WITH HOT AND SPICY BUTTERFLIED SHRIMP AND FIVE PEPPER BROWN BUTTER. SERVED WITH FRENCH FRIES.

AUTHENTIC NEW ORLEANS PO BOYS

LARGE PORTION OF BATTERED-TO-ORDER SEAFOOD SERVED ON FRESH BAKED FRENCH BREAD WITH CHOPPED LETTUCE, SLICED TOMATO, GARLIC MAYONNAISE AND REMOULADE DRESSING. SERVED WITH FRENCH FRIES.

SHRIMP 14.95 **OYSTERS** 13.95 **COMBO** 14.50

- PHILLY CHEESE STEAK** 12.95
PAPER-THIN SLICED STEAK, GRILLED ONIONS, SAUTEED MUSHROOMS AND MELTED WHITE AMERICAN ON A FRENCH LOAF. SERVED WITH FRIES.
- BLACKENED SHRIMP BLT** 11.95
LARGE SPICY SHRIMP, MELTED SWISS CHEESE, BACON, LETTUCE, TOMATO AND REMOULADE ON FRENCH BREAD. SERVED WITH FRIES.
- LUMP CRAB CAKE SANDWICH** 16.95
SAUTEED, JUMBO LUMP CRAB CAKE SERVED ON A GRILLED BUN WITH REMOULADE, AIOLI, LETTUCE AND TOMATO. SERVED WITH FRIES.
- CHICKEN CLUB** 10.95
BROILED FRESH 8 OZ. MARINATED CHICKEN BREAST WITH LETTUCE, TOMATO, BACON AND SWISS CHEESE ON OVEN-CRISPED CARNEGIE RYE. SERVED WITH FRENCH FRIES.
- CHICKEN CAESAR SALAD SANDWICH** 10.95
SLICED FRESH CHICKEN BREAST AND CHOPPED ROMAINE TOSSED IN CAESAR DRESSING, WITH BACON AND TOMATO ON A BAKED FRENCH LOAF. SERVED WITH FRIES.

SALADS

HOMEMADE DRESSINGS: DANISH BLEU CHEESE • LOW CARB VINAIGRETTE (NO SUGAR ADDED) • HONEY-MUSTARD THOUSAND ISLAND • EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

- CANDIED WALNUT & FIELD GREEN SALAD** 10.95
MIXED SALAD GREENS TOSSED WITH SUGAR-COATED WALNUTS, DANISH BLEU CHEESE CRUMBLES, MANDARIN ORANGES AND BALSAMIC VINAIGRETTE. ADD BROILED MARINATED CHICKEN..... 5.95
- CREOLE SHRIMP SALAD** 13.95
SPICY SHRIMP WITH MILD PEPPERS, RED AND GREEN ONIONS, AND ARTICHOKE HEARTS TOSSED IN OUR CLASSIC REMOULADE DRESSING.
- BROILED CHICKEN SALAD** 13.95
CHOPPED GREENS, HEARTS OF PALM, TOMATOES, SCALLIONS AND SLICED MUSHROOMS WITH BALSAMIC VINAIGRETTE.
- THAI CHICKEN SALAD** 12.95
HAND-CHOPPED MIXED SALAD GREENS, SNOW PEAS, BEAN SPROUTS, RED AND YELLOW PEPPERS AND SCALLIONS WITH CILANTRO-PEANUT DRESSING.
- LOW CARB FILET MIGNON SALAD*** 16.95
COOKED-TO-ORDER CENTER CUT FILET MIGNON ON CHOPPED ROMAINE WITH BLEU CHEESE CRUMBLES, BACON, MUSHROOMS, RED ONION AND LOW CARB VINAIGRETTE.

FRIED SEAFOOD CAESAR

TRADITIONAL TOSSED CAESAR SALAD WITH YOUR CHOICE OF:

SHRIMP 14.95 **OYSTERS** 14.95 **CALAMARI** 13.95

- BLACKENED SHRIMP CAESAR** 13.95
CRISP ROMAINE WITH BLACKENED SHRIMP AND CRUNCHY CROUTONS.
- CHICKEN CAESAR** 13.95
SLICED CHICKEN BREAST TOSSED IN CAESAR DRESSING OVER CHOPPED ROMAINE WITH GRATED PECORINO CHEESE. BLACKENED CHICKEN UPON REQUEST.
- BROILED SALMON SALAD** 14.95
BROILED-TO-ORDER FRESH SALMON ON MIXED GREENS, WITH HEARTS OF PALM, MUSHROOMS, TOMATOES, SCALLIONS AND BALSAMIC VINAIGRETTE DRESSING.
- CHINESE CHOPPED SALAD** 13.95
MIXED VEGETABLES, MAHOGANY CHICKEN, PEANUTS, MANDARIN ORANGES, CILANTRO, WATER CHESTNUTS, RED AND YELLOW PEPPERS, SCALLIONS AND DICED TOMATOES.

STEAKS, CHICKEN & RIBS

TCHOUPITOULAS TCHICKEN	19.95
12 OZ BROILED DOUBLE BREAST OF CHICKEN WITH LARGE BLACKENED SHRIMP, BAKED WITH A LOBSTER-CREAM SAUCE AND MILD QUESO. SERVED WITH CRAWFISH MASHED POTATOES AND GARLIC-BUTTER GREEN BEANS.	
18 OZ. BONE-IN STRIP SIRLOIN*	29.95
KANSAS CITY CUT OF 4 WEEK AGED TOP CHOICE SIRLOIN, BRUSHED WITH FRESH CHOPPED GARLIC BUTTER AND SERVED WITH A SALT RUBBED BAKED POTATO.	
9 OZ. FILET MIGNON*	29.95
BARREL CUT TOP CHOICE AGED 28 DAYS FOR FLAVOR. SEARED EXTERIOR IS BRUSHED WITH FRESH CHOPPED GARLIC BUTTER AND SERVED WITH A SALT RUBBED BAKED POTATO.	
BABY BACK RIBS	28.95
DOUBLE RACK OF OUR "FALL-OFF-THE-BONE" BARBECUE RIBS, WITH A LARGE BAKED POTATO.	
CARNEGIE CHICKEN BREAST	15.95
12 OZ. DOUBLE BREAST TOPPED WITH PASTRAMI AND MELTED SWISS. SERVED WITH FETTUCCINE ALFREDO.	
BBQ CHICKEN BREAST	14.95
BACKYARD BARBECUE-STYLE GRILLED 12 OZ. DOUBLE BREAST WITH A BAKED POTATO.	

SEAFOOD

GARLIC CRAB CLAWS	27.95
BLUE CRAB CLAWS SAUTEED IN BUTTER WITH FRESH GARLIC AND OLD BAY SEASONING. SERVED WITH BREAD FOR DIPPING.	
OVEN ROASTED SALMON	24.95
10 OZ. FILET OF SALMON ENCRUSTED WITH ROSEMARY, THYME AND SEASONINGS. BAKED THEN FLASH-BROILED AND SERVED WITH GARLIC MASHED POTATOES AND GREEN BEANS.	
FRIED TROUT PONTCHARTRAIN	23.95
SAUTEED CRABMEAT AND SLICED ALMONDS POURED OVER GOLDEN-FRIED FRESH MOUNTAIN TROUT. SERVED WITH CRAWFISH MASHED POTATOES AND GREEN BEANS.	
GARLIC BUTTER SHRIMP SAUTE	17.95
SAUTEED THEN BAKED WITH TUSCAN BREAD CRUMBS AND GRATED PECORINO CHEESE. SERVED WITH GARLIC CAPELLINI.	
FRIED SHRIMP	22.95
TWELVE LARGE BUTTERFLIED SHRIMP— HAND BATTERED, QUICK-FRIED "CALABASH-STYLE" AND PILED HIGH WITH FRENCH FRIES. SERVED WITH YOUR CHOICE OF TARTAR OR COCKTAIL SAUCE.	
SICILIAN STYLE BROILED TROUT	19.95
FINISHED WITH LEMON BUTTER AND SERVED WITH GARLIC MASHED POTATOES AND GREEN BEANS AMANDINE.	
BROILED FRESH FISH	A.Q.
FRESH CATCH SERVED WITH GREEN BEANS AND GARLIC MASHED POTATOES.	
LOW COUNTRY CRAB CAKES	28.95
SAUTEED, JUMBO LUMP CRAB CAKES SERVED WITH REMOULADE, GREEN BEANS AMANDINE AND GARLIC MASHED POTATOES.	

PASTA

PENNE CON QUATTRO FORMAGGI CON POLLO	17.95
JUST SAY "FOUR CHEESE PASTA WITH CHICKEN". PENNE PASTA AND DICED CHICKEN TOSSED IN ROMANO-CREAM AND BAKED WITH MIXED IMPORTED WHITE CHEESES.	
SCALLOPS D'ANGELO	21.95
SEA SCALLOPS SAUTEED WITH MUSHROOMS, WHITE WINE, BUTTER, GARLIC AND HERBS. SERVED OVER CAPELLINI.	
SEAFOOD PUTTANESCA	19.95
HOMEMADE MARINARA WITH SHRIMP, SCALLOPS, CRAWFISH, MUSHROOMS, GARLIC AND PEPPERS, TOSSED WITH FETTUCCINE.	
SHRIMP AND FETTUCCINE TIRRENO	18.95
SAUTEED CAPERS, TOMATOES, SCALLIONS, BASIL AND SHRIMP TOSSED WITH FETTUCCINE AND SHELLFISH CREAM SAUCE.	
TOMATO & BASIL CAPELLINI WITH SHRIMP	18.95
OLIVE OIL, FRESH BASIL AND VINE-RIPENED CHOPPED TOMATOES TOPPED WITH SHREDDED ROMANO CHEESE.	
PAD THAI	16.95
CHOPPED CHICKEN BREAST, FIRECRACKER SHRIMP, DICED EGG, THAI PEANUT SAUCE AND ASSORTED CRUNCHY VEGETABLES. TOSSED IN THICK THAI STYLE NOODLES.	
SOUTHWEST CHICKEN PENNE	17.95
SPICY BORDER SEASONINGS AND DICED CHICKEN IN HERB CREAM SAUCE.	
BAYOU SHRIMP WITH ANGEL HAIR	18.95
BUTTERFLIED BLACKENED SHRIMP IN CAYENNE SAUCE WITH RED ONIONS AND ANDOUILLE SAUSAGE.	
PENNE RIGATE WITH FRESH VEGETABLES	15.95
TENDER PASTA IN ALFREDO SAUCE WITH SNOW PEAS, RED AND YELLOW PEPPERS, FRESH MUSHROOMS AND TOMATOES.	

ADD A HOUSE SALAD (GREENS, CHOPPED EGGS, ALMONDS, TOMATOES & BACON) 3.95

LARGE PARTY GRATUITY IS SUGGESTED, THE AMOUNT MAY BE ADJUSTED AT DISCRETION.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.