

Lunch & Dinner Menu



STARTERS

shrimp arnaud \$6.95
boiled gulf shrimp marinated in arnaud's famous remoulade sauce, served over chopped lettuce & sliced tomato

chilled select louisiana oysters on the half shell
half dozen \$6.25 dozen \$11.50

oysters arnaud \$10.95
a sampler of baked oysters from arnaud's, one each - rockefeller, bienville, suzette, dhan & kathryn

smoked boudin \$5.50
a south louisiana treat, sausage made with pork, rice, vegetables, herbs & spices



SOUPS

seafood gumbo \$5.50

filé gumbo \$4.25

shrimp bisque \$4.75

turtle soup \$4.95



SIDES

french fries \$2.25

cheese fries \$3.25

zesty garlic cheese bread \$3.50

crab-boiled new potatoes \$2.95

fried onion rings \$3.95

cole slaw \$1.95

mixed green salad \$3.50

small caesar salad \$3.95

steamed broccoli \$3.50



LOCAL FAVORITES

all of the following served with french bread

jambalaya \$10.95
a most popular local specialty - gulf shrimp, chicken, honeybaked ham, andouille sausage, rice, vegetables, spices & creole sauce

red beans & rice with smoked sausage \$7.50

natchitoches meat pies \$8.95
a jazz fest favorite of ground beef, ground pork, vegetables and seasonings fried in pastry

crawfish pies \$12.95
louisiana crawfish tails, jasmine rice, vegetables, herbs and seasonings fried in pastry.

crawfish étouffée \$12.95
a hearty cajun crawfish stew

new orleans-style stuffed crabs \$13.95
bursting with fresh louisiana lump crabmeat & local seasonings, topped with buttered breadcrumbs then baked to a crispy golden brown in the shell

bbq shrimp \$13.95
whole gulf shrimp in the shell baked in a unique peppery butter sauce

shrimp creole \$12.75
gulf shrimp simmered in a spicy tomato sauce with creole vegetables, served over rice

fried seafood in a basket oysters \$16.25
catfish \$12.95
shrimp \$11.25
combo \$13.95
served with french fries

blackened catfish \$12.95
fresh bayou catfish seasoned with herbs & spices and seared to perfection, served with crab-boiled potatoes

grilled lemon-marinated chicken breast \$11.95
served with new potatoes & steamed broccoli

bbq ribs \$18.25
grilled babyback pork ribs brushed with our tangy bbq sauce, served with cole slaw

charbroiled 10 oz. rib-eye steak \$19.95
topped with sautéed mushrooms & served with new potatoes



DESSERTS

mom's brownie \$3.50
add french vanilla ice cream and chocolate sauce \$5.25

homebaked pecan pie \$4.25

colossal ice cream cones \$5
angelo brocato's french vanilla, chocolate, strawberry, peppermint, pistachio and praline



OYSTER BAR

chilled select louisiana oysters on the half shell

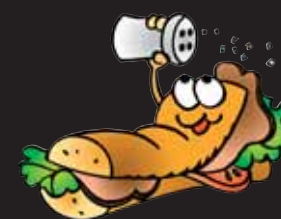
half-dozen \$6.25

dozen \$11.50

boiled fresh seafood served in the traditional new orleans style - with the shell on...time for a bit

shrimp, half pound \$11.50

there may be a risk associated with consuming raw shellfish as is the case with other raw protein products. if you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.



PO-BOYS

traditional new orleans sandwiches served on french bread dressed with lettuce, tomato & mayonnaise

fried shrimp \$9.25

fried oyster \$13.75

fried softshell crab (in season) \$13.75

fried catfish \$11.95

cajun hot sausage \$9.50

honey-cured ham & swiss cheese \$8.25

hot roast beef \$9.75

hickory-smoked turkey breast \$8.75

muffaletta \$9.50
italian cheeses, meats & olive salad served on a muffaletta bun



BURGERS

our 8 ounce top-quality ground beef burgers are charbroiled and served on a sesame seed bun. all are dressed with onions, lettuce, tomato and pickle spear

remoulade burger \$7.50
topped with remoulade sauce

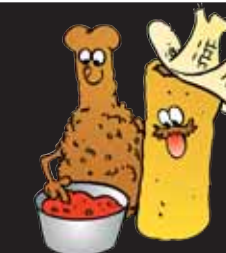
bourbon street blues burger \$8.25
topped with melted blue cheese & fried onion rings

nawlins blackened burger \$7.75
coated with herbs & spices & seared

eastern burger \$9.75
topped with melted cheddar cheese & sliced bacon

good ole cheeseburger \$8.25
topped with melted cheddar cheese

plain jane burger \$7.25
you guessed it...no topping



NIBBLES

nawlins nachos \$6.95
crispy tortilla chips loaded with red beans, smoked sausage, diced tomatoes, cheddar cheese, guacamole, sour cream & jalapeno peppers

cajun egg rolls \$5
our version of the classic egg roll with an added zip

tchoupitoulas-style buffalo wings \$6.95
fried chicken wings basted with our own fiery top-secret sauce & served with blue cheese dip

wacko tacos \$6.50
two large taco shells stuffed with our seasoned ground beef & topped with lettuce, tomatoes, red onions & cheddar cheese



PIZZA

our gourmet pizzas are thin crust eight inchers...

creole sausage \$8.50
grilled andouille and hot sausage, mozzarella & creole sauce

tuscano \$7.50
sundried tomatoes, mozzarella, fresh tomatoes & basil

blackened chicken \$9.95
blackened chicken breast with mozzarella, tomatoes, mushrooms, red onions & a tangy cream sauce

portofino \$7.95
ham, artichoke hearts, mozzarella, calamata olives & tomato sauce

muffaletta \$8.50
olive salad, mortadella, salami, ham, mozzarella & provolone



FRANKS

grilled all beef jumbos

remoulade dog \$6.50
with remoulade sauce

mad dog \$7.75
with chilli, cheddar cheese, onions & jalapeno peppers

hound dog \$7.75
with melted cheddar cheese & bacon

plain dog \$6



ENTRÉE SALADS

caesar salad \$6.95

loaded caesar salad with your choice of grilled lemon-marinated chicken breast \$12.50 or fried shrimp \$10.50

mixed green salad \$5.95

loaded mixed green salad loaded with your choice of grilled lemon-marinated chicken breast or fried shrimp \$ 9.50 \$11.50



bayOu potions

guaranteed to ward off alligators

- bayou self \$6.75
coconut rum, blue curacao and tropical juices
- cypress scream \$6.75
dark rum, coconut rum, triple sec and tropical juices
- swamp water \$6.75
vodka, crème de cassis, white crème de cacao and fruit juices
- hurricane \$6.75



eye openers

- bullshot \$5
- bloody bull \$5
- bloody mary \$5
- creole mary \$5
- screwdriver \$5
- mimosa \$6



shooters

- sex on the beach \$3.75
vodka, peach schnapps, chambord & orange juice
- screaming orgasm \$3.75
vodka, kahlua & irish cream
- kamakazi \$3.75
vodka, triple sec & lime juice
- melon ball \$3.75
vodka, midori & orange juice
- lemon drop \$3.75
vodka & lemon juice
- pearl diver \$4.50
coconut rum, midori, pineapple juice & cream



beveRages

- iced tea \$1.25
- coke, diet coke, sprite \$1.25
(sorry, no free refills)
- milk \$1.50
- coffee \$1.25
- espresso \$1.75
- double espresso \$2.25
- cappuccino \$2.25
- double cappuccino \$3.75



bREws

draft
in 12 ounce mugs

- abita amber \$3.75
- abita seasonal \$3.75
- bud lite \$2.50
- stella artois \$4.75
bottled
- local
- abita turbodog \$4.75
- domestic
- budweiser \$3.50
- coors light \$3.50
- micheLOB ultra \$3.50
- miller lite \$3.50

- imported
- amstel light \$4.75
- corona \$4.75
- heineken \$4.75

- non-alcoholic
- o'doul's \$2.75



LoCal favorites

- bourbon milk punch \$5
- brandy milk punch \$5
- planter's punch \$6.95
- pimm's cup \$8.50
- sazerac \$6.95



wines

by the glass
see the tent card on your table

by the bottle
ask your server for our wine list

for group information and private parties call
arnaud's sales department:

phone (504) 523-0611
fax (504) 581-7908

a 15% gratuity will be added for
parties of 6 or more

no separate checks, please
dine-in or take-out

visa, american express, mastercard, discover,
diner's club and carte blanche welcomed

remoulade

TM

309 bourbon street
new orleans, louisiana 70112
504-523-0377