



Mr. Ed's Oyster Bar & Fish House

HOT APPS

CRAWFISH, SPINACH AND ARTICHOKE DIP 14.⁹⁵

Fresh with Tortilla Chips

CALAMARI 12.⁹⁵
with Marinara

LOUISIANA CRAWFISH BREAD 15.⁹⁵
Baked Fresh to Order

BBQ SHRIMP 14.⁹⁵
Peeled to the Tail and Served Over Hot French Bread

ONION RINGS 10.⁹⁵
Cut Fresh Daily

EGGPLANT STICKS 10.⁹⁵
With Marinara and Topped with Parmesan

CRISPY SHRIMP REMOULADE 13.⁹⁵
Fried Shrimp Tossed in Remoulade

CRAB CAKES 13.⁹⁵
Fried to Perfection, Drizzled with Remoulade

SHRIMP AND CRABMEAT AU GRATIN 16.⁹⁵
Gulf Shrimp and Crab Meat

CRAB STUFFED MUSHROOM 14.⁹⁵
Fried Served with Cajun Alfredo

COLD APPS

SHRIMP REMOULADE OR COCKTAIL 13.⁹⁵
Jumbo Boiled Shrimp, with Choice of Remoulade or Cocktail

CRAB AND AVOCADO DIP 14.⁹⁵
Fresh Avocado, Crab Meat and Homemade Pico de Gallo

SEAFOOD MARTINI 15.⁹⁵
Crab Meat, Jumbo Boiled Shrimp, Iceberg and Remoulade

SOUPS

	Cup	Bowl
MR. ED'S CHICKEN AND ANDOUILLE GUMBO	7. ⁹⁵	10. ⁹⁵
A Traditional New Orleans Classic		

SEAFOOD GUMBO	7. ⁹⁵	10. ⁹⁵
With Shrimp and Crab Meat		

TURTLE	7. ⁹⁵	10. ⁹⁵
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SALADS

BLEU CHEESE WEDGE	8. ⁹⁵
Iceberg, Tomatoes, Fresh Chopped Bacon and Bleu Cheese	

BLACKENED CHICKEN SALAD	16. ⁹⁵
with Homemade Creole Buttermilk	
With Blackened Shrimp	17. ⁹⁵

SEAFOOD AVOCADO SALAD	21. ⁹⁵
Boiled Shrimp, Lump Crab, Sliced Avocado Served with Our Homemade Remoulade	

GRILLED TUNA SALAD	17. ⁹⁵
Mixed Green with Your Choice of Dressing	

CAESAR	9. ⁹⁵
With Chicken	16. ⁹⁵
With Shrimp	17. ⁹⁵
With Oysters	17. ⁹⁵

OYSTER SPINACH SALAD	21. ⁹⁵
with Homemade Hot Bacon Vinaigrette	

OYSTERS

ON THE HALF SHELL

	1/2 DOZEN	DOZEN
ICED RAW with Cocktail Sauce	13. ⁹⁵	18. ⁹⁵
CHARBROILED with Garlic Butter and Parmesan	14. ⁹⁵	25. ⁹⁵
SOUTHWEST Charbroiled Topped with Jalapeño	14. ⁹⁵	25. ⁹⁵
BIENVILLE Shrimp, Green Onions and Mushrooms	16. ⁹⁵	27. ⁹⁵
CRAWFISH ROCKEFELLER	16. ⁹⁵	27. ⁹⁵
1/2 BIENVILLE 1/2 ROCKEFELLER	16. ⁹⁵	27. ⁹⁵

FROM THE FRYER

SOUTHERN FRIED FISH DINNER 21.⁹⁵
Wild Caught Fillets

GULF SHRIMP DINNER 23.⁹⁵
Jumbo Gulf Shrimp

1/2 AND 1/2 COMBINATION DINNER
Fried Shrimp and Fried Fish 23.⁹⁵
Oysters and Shrimp or Catfish 25.⁹⁵

STUFFED CRAB DINNER 20.⁹⁵
With Crabmeat Stuffing

SEAFOOD PLATTER 25.⁹⁵
Shrimp, Fried Fish, and Oysters

SUPER SEAFOOD PLATTER 28.⁹⁵
Shrimp, Fish, Oysters, Stuffed Crab and Onion Rings

CRISPY OYSTER DINNER 25.⁹⁵
Fresh Louisiana Oysters

SOUTHERN FRIED PLATTER 23.⁹⁵
Fried Chicken, Shrimp, and Catfish

FRIED FISH HOUSE SEAFOOD PLATTER 41.⁹⁵
Shrimp, Fish, Oysters, Stuffed Crabs and Onion Rings

PLATTERS SERVED WITH YOUR CHOICE OF FRENCH FRIES OR POTATO SALAD

FRESH CATCH

TUNA 22.⁹⁵
Chargrilled Ahi Steaks

REDFISH 23.⁹⁵
Chargrilled Gulf Redfish

REDFISH AMANDA 25.⁹⁵
Blackened Redfish topped with Crawfish Etouffee Over Steamed White Rice

SALMON 22.⁹⁵
Chargrilled Atlantic Salmon

FLOUNDER (SEASONAL) 24.⁹⁵
Broiled Whole

LOUISIANA CATFISH 21.⁹⁵
Broiled Catfish Fillets

ALL FRESH CATCH SERVED WITH VEGETABLES, NEW POTATOES, AND LEMON BUTTER

Due to the freshness of our products, please be advised that food prepared here may contain shells. There may also 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. If unsure of your risk, consult a physician.

• ESTABLISHED 1989 •

• METAIRIE, FRENCH QUARTER AND ON ST. CHARLES AVE. •

• 3117 21ST STREET • 504-833-6310 •

• NO SEPARATE CHECKS PLEASE • 20% SERVICE CHARGE TO PARTIES OF 5 OR MORE •

• MREDSRESTAURANTS.COM •

SOUTHERN CREOLE COOKING

MR. ED'S HOMEMADE HAMBURGER STEAK 16^{.95}

Fresh Ground Chuck Grilled with Caramelized Onions and American Cheese, Served with Mashed Potatoes and Gravy

MR. ED'S FAMOUS FRIED CHICKEN 16^{.95}

½ Fried Chicken (Breast, Thigh, Wing, Leg) Served with Potato Salad or French Fries
All White Meat Add \$2.50

CAJUN JAMBALAYA 18^{.95}

Gulf Shrimp, Smoked Sausage, Chicken in a Traditional New Orleans Cajun Rice

TASTE OF NEW ORLEANS 19^{.95}

Jambalaya, Crawfish Etouffee, Red Beans and Rice Served with Smoked Sausage

TROUT ALMONDINE 20^{.95}

Toasted Almonds and Meuniere Sauce with Potatoes and Vegetables

RED BEANS AND RICE 14^{.95}

With Smoked Sausage

With Southern Fried Fish 17^{.95}

CRAB MEAT AU GRATIN 24^{.95}

Crab Meat in a Cajun Au Gratin Sauce Served with Potatoes and Vegetables

SHRIMP AND CRAB CAKE PASTA 23^{.95}

Shrimp and Pasta Tossed in a Cajun Cream Sauce, Topped with Crab Cakes

EGGPLANT NAPOLEON 21^{.95}

Two Fried Eggplant Medallions Stuffed with Crabmeat Dressing, Over Pasta and Topped with a Cajun Alfredo Sauce

SHRIMP AND GRITS 19^{.95}

Jumbo Gulf Shrimp Sauteed in Traditional New Orleans Butter Sauce Atop Cheese Grits

CRAWFISH PASTA MICHELLE 19^{.95}

Louisiana Crawfish Tails Sauteed in an Andouille Cream Sauce Over Pasta

CRAB CAKE DINNER 24^{.95}

Crab Cakes Topped with Grilled Shrimp and Cajun Alfredo with Potatoes and Vegetables

CRAWFISH ETOUFFEE 18^{.95}

Louisiana Tails smothered in a Rich New Orleans Roux over Steamed White Rice

NEW ORLEANS FAMOUS POBOYS

Served "Dressed" with Lettuce, Tomatoes, Mayonnaise, and Pickles

FRIED SHRIMP POBOY 17^{.95}

FRIED CATFISH POBOY 16^{.95}

BBQ SHRIMP POBOY 13^{.95}

Peeled and Sauteed in a Traditional New Orleans Butter Sauce

ROAST BEEF POBOY 13^{.95}

Cooked in House

GRILLED CHICKEN POBOY 15^{.95}

STUFFED CRAB POBOY 16^{.95}

Two Fried Stuffed Crabs served with Our Homemade Remoulade

MEATBALL POBOY 14^{.95}

Served with Provolone and Marinara

HOMEMADE CHEESEBURGER POBOY 17^{.95}

Fresh Ground Chuck, Caramelized Onions and American Cheese

FRIED OYSTER POBOY 21^{.95}

DESSERTS

NEW ORLEANS BREAD PUDDING 7^{.95}

with a Traditional Rum Sauce

PEACH COBLER 8^{.95}

Served Warm with a Scoop of Vanilla Ice Cream

AUSTIN'S CHOCOLATE BROWNIE A LA MODE 9^{.95}

Homemade Brownie Served with Ice Cream Topped with Caramel and Whipped Cream

LEMON ICE BOX PIE 8^{.95}

SIDES

POTATO SALAD 4^{.95}

MASHED POTATOES AND GRAVY 4^{.95}

JAMBALAYA 5^{.95}

CHEESE GRITS 4^{.95}

VEGETABLE DU JOUR 5^{.95}

FRENCH FRIES 4^{.95}

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