

# MR. ED'S

## Southern Creole

### K • I • T • C • H • E • N

## STARTERS

**CRAWFISH, SPINACH & ARTICHOKE DIP** 16.<sup>95</sup>  
Topped with Mozzarella Cheese, Baked, and Served with Hot, Fresh Tortilla Chips

**SEAFOOD NACHOS** 17.<sup>95</sup>  
Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños & Our Homemade Queso

**FRIED ALLIGATOR** 16.<sup>95</sup>  
Fried Golden Brown with Remoulade for Dipping

**BBQ SHRIMP** 17.<sup>95</sup>  
Gulf Jumbo Shrimp Peeled to The Tail, Tossed in Meunière Brown Butter, and Served Over Hot French Bread

**CRAWFISH PIES** 15.<sup>95</sup>  
Fried Mini Pastries Stuffed with Crawfish Tails, Rice, and Special Seasonings with a side of Remoulade

**CRAB CAKES** 16.<sup>95</sup>  
Crab Dressing Coated in Breadcrumbs, Fried, and Drizzled with Remoulade

**CRAWFISH BREAD** 17.<sup>95</sup>  
Stuffed with a Creamy Crawfish Blend, Topped with Mozzarella Cheese, and Baked Fresh to Order

**BOUDIN EGGROLLS** 13.<sup>95</sup>  
Traditional Eggrolls Filled with a Savory Blend of Pork, Rice, and Cheese, Served with Pepper Jelly

## SOUPS

|                          | Cup              | Bowl              |
|--------------------------|------------------|-------------------|
| <b>SEAFOOD GUMBO</b>     | 9. <sup>95</sup> | 11. <sup>95</sup> |
| with Shrimp and Crabmeat |                  |                   |

|                                    |                  |                   |
|------------------------------------|------------------|-------------------|
| <b>CHICKEN AND ANDOUILLE GUMBO</b> | 9. <sup>95</sup> | 11. <sup>95</sup> |
| A Traditional New Orleans Classic  |                  |                   |

|  |                   |                   |
|--|-------------------|-------------------|
| <b>CREOLE GUMBO</b>  | 10. <sup>95</sup> | 12. <sup>95</sup> |
| A True Creole Gumbo with Shrimp, Crabmeat, Chicken and Andouille |                   |                   |

## SALADS

**BLEU CHEESE WEDGE** 10.<sup>95</sup>  
Iceberg, Tomatoes, Fresh Chopped Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

**CRISPY SHRIMP SALAD** 19.<sup>95</sup>  
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber Topped with Popcorn Shrimp and choice of dressing

**BLACKENED CHICKEN SALAD** 17.<sup>95</sup>  
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber  
with Blackened Shrimp 19.<sup>95</sup>

**FRIED OYSTER SPINACH SALAD** 24.<sup>95</sup>  
Spinach, Bleu Cheese Crumbles, Bacon, & Tomatoes, with Homemade Hot Bacon Vinaigrette

## OYSTERS ON THE HALF SHELL

|   | 1/2 DOZEN         | DOZEN             |
|---|-------------------|-------------------|
| <b>ICED RAW</b><br>with Cocktail Sauce                                | 14. <sup>95</sup> | 24. <sup>95</sup> |
| <b>CHARBROILED</b><br>with Garlic Butter and Parmesan                 | 17. <sup>95</sup> | 28. <sup>95</sup> |
| <b>SOUTHWEST</b><br>Charbroiled and Topped with Jalapeño              | 17. <sup>95</sup> | 28. <sup>95</sup> |
| <b>BIENVILLE</b><br>Shrimp, Green Onions and Mushrooms                | 19. <sup>95</sup> | 29. <sup>95</sup> |
| <b>CRAWFISH ROCKEFELLER</b><br>Crawfish, Bacon and Spinach            | 19. <sup>95</sup> | 29. <sup>95</sup> |
| <b>1/2 &amp; 1/2</b><br>Bienville and Rockefeller                     | 19. <sup>95</sup> | 29. <sup>95</sup> |
| <b>SPICY OYSTER SHOOTERS</b><br>Topped with Our Creole Cocktail Sauce |                   | 8. <sup>95</sup>  |

## LOUISIANA SEAFOOD PLATTERS

|   |                   |
|---|-------------------|
| <b>SOUTHERN FRIED FISH DINNER</b>       | 23. <sup>95</sup> |
| Wild Caught Fish Filets                 |                   |
| <b>STUFFED CRAB DINNER</b>              | 24. <sup>95</sup> |
| Two Crabs Filled with Crabmeat Stuffing |                   |
| <b>FRIED SHRIMP DINNER</b>              | 25. <sup>95</sup> |
| Jumbo Gulf Shrimp                       |                   |
| <b>CRISPY OYSTER DINNER</b>             | 31. <sup>95</sup> |
| Fresh Louisiana Oysters                 |                   |

**ROYAL SEAFOOD PLATTER** 33.<sup>95</sup>  
Fried Jumbo Shrimp, Southern Fried Fish, Fried Oysters and a Stuffed Crab  
No substitutions please

**Louisiana Seafood Platters are Served with French Fries**

*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 • MREDSRESTAURANTS.COM •

• METAIRIE, FRENCH QUARTER, and on ST. CHARLES AVE

• 132 ROYAL STREET (ONE BLOCK OFF CANAL STREET) • 504.354.9210 •

• NO SEPERATE CHECKS PLEASE • 20% SERVICE CHARGE ON PARTIES OF 5 OR MORE •

• A CREDIT CARD SURCHARGE WILL BE ADED TO ALL NON CASH PAYMENTS •

# SOUTHERN CREOLE COOKING

## RED BEANS AND RICE

|                        |                   |
|------------------------|-------------------|
| with Smoked Sausage    | 15 <sup>.95</sup> |
| with Fried Fish        | 18 <sup>.95</sup> |
| with Grilled Pork Chop | 19 <sup>.95</sup> |

## STUFFED REDFISH

Redfish Filet Loaded with Crabmeat Dressing, Topped with Lemon Butter, and Served with Jambalaya and Vegetables

27<sup>.95</sup>

## FRIED CATFISH AND CHEESE GRITS

Fried Catfish Filets served Atop a Bed of Cheese Grits

19<sup>.95</sup>

## CREOLE COMBO

Jambalaya, Crawfish Etouffée, and Shrimp Creole with Steamed Rice

23<sup>.95</sup>

## BLACKENED REDFISH

Blackened and Drizzled with a creamy Lemon Butter, Served with Jambalaya and Vegetables

24<sup>.95</sup>

## SHRIMP CREOLE

Jumbo Gulf Shrimp Tossed with Creole Tomato Sauce over Steamed White Rice

21<sup>.95</sup>

## GRILLED PORK CHOP DINNER

Two Grilled Pork Chops, Served with Mixed Vegetables and Jambalaya

18<sup>.95</sup>

## BLACKENED RIBEYE

With Cajun Jambalaya

34<sup>.95</sup>

WITH JUMBO BLACKENED SHRIMP

37<sup>.95</sup>

## TASTE OF NEW ORLEANS

Jambalaya, Crawfish Etouffée, Red Beans with Steamed White Rice, Served with Smoked Sausage

23<sup>.95</sup>

## CAJUN JAMBALAYA

Gulf Shrimp, Smoked Sausage, and Chicken in a Traditional New Orleans Cajun Rice, Topped with Jumbo Grilled Shrimp

22<sup>.95</sup>

## BLACKENED CHICKEN DINNER

Seasoned and Grilled, Topped with our House Lemon Butter and Served with Jambalaya and Vegetables

18<sup>.95</sup>

## SHRIMP AND GRITS

Jumbo Gulf Shrimp Sautéed in Traditional New Orleans Meunière Sauce and Cheese Grits

22<sup>.95</sup>

## PASTA JAMBALAYA

Chicken, Smoked Sausage and Shrimp Tossed with Penne Pasta in Our Creole Sauce

22<sup>.95</sup>

## CRAWFISH ETOUFFÉE

Louisiana Crawfish Tails Smothered in a Rich New Orleans Roux Served with White Rice

23<sup>.95</sup>

## NEW ORLEANS FAMOUS POBOYS

SOUTHERN FISH POBOY 18<sup>.95</sup>

CRISPY CRAWFISH POBOY 22<sup>.95</sup>

GULF SHRIMP POBOY 21<sup>.95</sup>

OYSTER POBOY 25<sup>.95</sup>

## FAMOUS ROAST BEEF POBOY DIP

Served with Side of Brown Gravy

16<sup>.95</sup>

CHAR-GRILLED CHICKEN POBOY 16<sup>.95</sup>

on French or Bun

HOMEMADE CHEESEBURGER POBOY 16<sup>.95</sup>

on French or Bun

Served "Dressed"  
with Lettuce, Tomatoes, Mayo & Pickles  
on Local Fresh French Bread

## DESSERTS

NEW ORLEANS BREAD PUDDING 8<sup>.95</sup>  
with a Traditional Rum Sauce

MR. ED'S BARQ'S ROOTBEER FLOAT 8<sup>.95</sup>

CHEESE CAKE 10<sup>.95</sup>  
Choice of Blueberry or Strawberry Topping

CHOCOLATE MOUSSE CAKE 10<sup>.95</sup>

PEACH COBBLER À LA MODE 11<sup>.95</sup>  
with Vanilla Ice Cream

## SIDES

CREOLE JAMBALAYA 7<sup>.95</sup>

SOUTHERN CHEESE GRITS 6<sup>.95</sup>

FRENCH FRIES 5<sup>.95</sup>

VEGETABLE DU JOUR 5<sup>.95</sup>

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We Proudly Serve Louisiana Seafood. We Also Use Import Shrimp and Crawfish, When Needed.