

Mr. Ed's SEAFOOD Oyster House

HOT APPS

CRAWFISH SPINACH DIP served with Parmesan Garlic Bread	10. ⁹⁵
LOUISIANA CRAWFISH BREAD Baked fresh to order	8. ⁹⁵
CRISPY CALAMARI with Marinara	9. ⁹⁵
EGGPLANT STICKS with Marinara	8. ⁹⁵
FRIED GREEN TOMATO STACK with Grilled Shrimp and Remoulade Sauce	10. ⁹⁵
CRAWFISH CRAB CAKES Andouille Cream Topping	12. ⁹⁵
FRESH CUT ONION RINGS with Remoulade	7. ⁹⁵

CRAWFISH BEIGNETS Tails, Colby Jack Cheese, Jalapeno, Sweet Onion with Jalapeno Aioli	10. ⁹⁵
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COLD APPS

CRAB MEAT AVOCADO MARTINI Lump Crab, Avocado, Lemon Vin	13. ⁹⁵
TUNA POKE Sweet Soy, Ginger Chili Oil	12. ⁹⁵
SHRIMP COCKTAIL OR REMOULADE Served Chilled over Shaved Iceberg	12. ⁹⁵

SOUPS

	Cup
SEAFOOD OKRA GUMBO Okra, Shrimp, Crab	6. ⁷⁵
CREOLE CHICKEN GUMBO Chicken Andouille	6. ⁷⁵
CRAWFISH BISQUE Stuffed Crawfish Head	7. ⁷⁵

SALADS

BLEU CHEESE WEDGE Iceberg Tomatoes, Bacon & Creamy Bleu Dressing	7. ⁹⁵
CRISPY OYSTER SPINACH SALAD Bleu Crumbles, Sliced Apples, Hot Bacon Vin	16. ⁹⁵
CRISPY WONTON TUNA SALAD Ponzu Citrus Vin, Thai Peanut Sauce Tuna Tataki Seared Rare	17. ⁹⁵
CEASAR SALAD Homemade Dressing	7. ⁹⁵
With Chicken	12. ⁹⁵
With Shrimp	13. ⁹⁵
With Crispy Oyster	15. ⁹⁵
HOUSE SALAD Iceberg & Romaine, Egg Crumbles, Tomato, Bacon with Buttermilk or Oil & Vin	6. ⁹⁵

OYSTERS

	1 / 2 DOZEN	DOZEN
ICED RAW with Cocktail Sauce	8. ⁹⁵	13. ⁹⁵
CHARBROILED with Garlic Butter & Parmesan	11. ⁹⁵	18. ⁹⁵
SOUTHWEST Charbroiled topped with Jalapeño	11. ⁹⁵	18. ⁹⁵
BIENVILLE Shrimp, Green Onions & Mushrooms	12. ⁹⁵	19. ⁹⁵
CRAWFISH ROCKEFELLER Crawfish, Bacon, Spinach	12. ⁹⁵	19. ⁹⁵
1/2 BIENVILLE 1/2 ROCKEFELLER	12. ⁹⁵	19. ⁹⁵
SPICY OYSTER SHOOTERS served with our Creole Cocktail Sauce	2. ⁷⁵	

LOUISIANA SEAFOOD PLATTERS

FRESH CATFISH DINNER Fried to Perfection	16. ⁹⁵
LOUISIANA OYSTER DINNER Crispy Louisiana Oysters	19. ⁹⁵
GULF SHRIMP DINNER Butterflied Jumbo Gulf Shrimp	18. ⁹⁵
1/2 & 1/2 COMBINATION Fried Shrimp & Fried Catfish	18. ⁹⁵
Fried Shrimp or Fried Catfish with Fried Oysters	19. ⁹⁵
SEAFOOD PLATTER Jumbo Shrimp, Oysters and Catfish	23. ⁹⁵

FISH HOUSE PLATTER Shrimp, Oysters, Catfish, Onion Rings and Crawfish Crab Cakes for TWO	36. ⁹⁵
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PLATTERS SERVED WITH YOUR CHOICE OF
POTATO SALAD, FRENCH FRIES OR JAMBALAYA

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. If unsure of your risk, consult a physician.

• ESTABLISHED 1989 •

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

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FRESH CATCH

TUNA Chargrilled with Lemon Butter	18.⁹⁵
SALMON Chargrilled with Lemon Butter	17.⁹⁵
LOUISIANA REDFISH Chargrilled with Lemon Butter	21.⁹⁵
CATFISH Blackened with Lemon Butter	17.⁹⁵

**SERVED WITH NEW POTATOES
& VEGETABLE DU JOUR**

**ADD CRAB TOPPING 7.⁹⁵
ADD CRAWFISH CREAM TOPPING 7.⁹⁵**

POBOYS

OYSTER Louisiana Oysters Fried Golden	15.⁹⁵
SHRIMP Gulf Shrimp Fried Golden	13.⁹⁵
CATFISH Fresh Catfish Fried Golden	13.⁹⁵
ROAST BEEF DEBRIS <i>Mr. Ed's Classic!</i> Slow Cooked in Brown Gravy	11.⁹⁵
MARDI GRAS CHEESEBURGER ON BUN 10 oz. Ground Chuck, Cheddar with French Fries	12.⁹⁵

Served with lettuce, tomatoes, mayo & pickles

SIDES

RED BEANS AND RICE	3.⁹⁵
HOMEMADE POTATO SALAD	2.⁹⁵
CREOLE JAMBALAYA	3.⁹⁵
SOUTHERN GRITS	3.⁹⁵
NEW POTATOES	3.⁹⁵
VEGETABLE DU JOUR	4.⁹⁵
SAUTEED SPINACH	4.⁹⁵
FRENCH FRIES	3.⁹⁵

DESSERTS

PRALINE BREAD PUDDING	6.⁷⁵
PEACH COBLER Served Hot with a scoop of Ice Cream	6.⁷⁵
AUSTIN'S BROWNIE A LA MODE Served Hot with a scoop of Ice Cream	6.⁷⁵

SOUTHERN CREOLE COOKING

RED BEANS & RICE with Smoked Sausage	12.⁹⁵
with Southern Fried Catfish	14.⁹⁵

CREOLE JAMBALAYA Chicken, Andouille, Shrimp	16.⁹⁵
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CRAWFISH ETOUFFEE Louisiana Tails smothered in a rich New Orleans Roux served with Steamed White Rice	17.⁹⁵
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TASTE OF NEW ORLEANS Jambalaya, Crawfish Etouffee, Red Beans served with Smoked Sausage	17.⁹⁵
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MR. ED'S FAMOUS FRIED CHICKEN 1/2 Fried Chicken (Breast, Thigh, Wing, Leg), Potato Salad or French Fries <i>(ALL WHITE MEAT add 2.00)</i>	13.⁹⁵
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SHRIMP & GRITS Jumbo Gulf Shrimp sauteed in traditional Creole New Orleans Butter Sauce atop Southern Grits	18.⁹⁵
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REDFISH MAISON ST. CHARLES Blackened Louisiana Redfish topped with Crawfish Etouffee over White Rice	24.⁹⁵
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PASTA ORLEANS Shrimp, Crawfish in a Andouille Cream Sauce served over Angel Hair Pasta	18.⁹⁵
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CRAWFISH CRAB CAKES ST. CHARLES Over Angel Hair Pasta with Andouille Cream Sauce	22.⁹⁵
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SEAFOOD AU GRATIN Crabmeat, Crawfish Tails, Baby Shrimp baked in a decadent Cheese Sauce served with Vegetable Du Jour and Grilled Toast Points	22.⁹⁵
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STEAK & LOBSTERS

FILET 10 oz Chargrilled	34.⁹⁵
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PRIME RIBEYE 16 oz Handcut	33.⁹⁵
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FILET WITH 1/2 STUFFED LOBSTER Stuffed with Crawfish & Crabmeat	46.⁹⁵
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WHOLE STUFFED LOBSTER Served with Lemon Butter	36.⁹⁵
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Add A Topping BLUE CHEESE - 4.⁰⁰ • LUMP CRABMEAT - 8.⁹⁵ JUMBO GRILLED SHRIMP - 8.⁹⁵
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Choose 1 Side Item

- New Potato
- Potato AuGratin
- French Fries
- Sautéed Spinach
- Veggie Du Jour
- Cauliflower AuGratin

• 1327 ST. CHARLES AVENUE • MAISON ST. CHARLES HOTEL •

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