

Mr. Ed's Oyster Bar & Fish House

HOT APPS

CRAWFISH, SPINACH & ARTICHOKE DIP 10.95
served with Parmesan Garlic Bread

LOUISIANA CRAWFISH BREAD 8.95
Baked fresh to order

PARMESAN GARLIC BREAD 2.95
Baked fresh to order

CALAMARI 9.95
with Marinara

EGGPLANT STICKS 8.95
with Marinara & topped with Parmesan

CRISPY SHRIMP REMOULADE 11.95
Fried Shrimp tossed in Remoulade

CRAB CAKE 10.95
Pan seared to perfection

ONION RINGS 7.95
Cut fresh daily

BBQ SHRIMP 12.95
Peeled to the tail and served over hot French bread

SHRIMP & CRABMEAT AU GRATIN 12.95
Gulf Shrimp & Jumbo Lump Crab

CRAB STUFFED MUSHROOMS 12.95
Fried served with Cajun Alfredo

OYSTERS ON THE HALF SHELL

	1/2 DOZEN / DOZEN	
ICED RAW	8.95	13.95
<i>served ice cold with Homemade Cocktail</i>		

CHARBROILED	11.95	18.95
<i>with Garlic Butter & Parmesan</i>		

SOUTHWEST	11.95	18.95
<i>Charbroiled topped with Jalapeño</i>		

BIENVILLE	12.95	19.95
<i>Shrimp, Green Onions & Mushrooms</i>		

CRAWFISH ROCKEFELLER	12.95	19.95
<i>Crawfish, Bacon, Spinach</i>		

½ BIENVILLE ½ ROCKEFELLER	12.95	19.95
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ALMONDINE	12.95	19.95
<i>Fried with Toasted Almonds & Meuniere</i>		

BUFFALO	11.95	18.95
<i>Fried tossed in Housemade Buffalo Sauce topped with Crumbled Bleu Cheese</i>		

COLD APPS

SHRIMP REMOULADE/COCKTAIL 9.95
Jumbo Boiled Shrimp, Iceberg & Remoulade or Cocktail

CRAB & AVOCADO DIP 9.95
Fresh Avocado, Jumbo Lump Crab & housemade Pico De Gallo

SEAFOOD MARTINI 11.95
Jumbo Lump Crab, Jumbo Boiled Shrimp, Iceberg & Remoulade

FROM THE FRYER

DES ALLEMANDS CATFISH DINNER 16.95
Fresh, wild-caught filets

OYSTER DINNER 19.95
Fresh Louisiana Oysters fried golden

LOUISIANA SHRIMP DINNER 18.95
Butterflied Jumbo Gulf Shrimp

STUFFED CRAB DINNER 16.95
with Louisiana Crabmeat Stuffing

SEAFOOD PLATTER 21.95
Butterflied Shrimp, Gulf Oysters & Des Allemands Catfish fried to perfection

SUPER SEAFOOD PLATTER 24.95
Butterflied Shrimp, Gulf Oysters, Des Allemands Catfish, Stuffed Crab & Onion Rings fried to perfection

SOUPS

MR. ED'S CHICKEN & ANDOUILLE GUMBO	Cup 6.95	Bowl 9.95
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SOUP DU JOUR	6.95	9.95
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SEAFOOD GUMBO	6.95	9.95
<i>with Shrimp & Crab</i>		

TURTLE SOUP	6.95	9.95
<i>Turtle, Egg & Sherry</i>		

SALADS

BLEU CHEESE WEDGE 6.95
Iceberg, Tomatoes, Fresh Chopped Bacon & Bleu Cheese

CRISPY OYSTER SPINACH SALAD 14.95
tossed with Homemade Hot Bacon Vinaigrette

BLACKENED CHICKEN SALAD 12.95
tossed with Homemade Creole Buttermilk

SEAFOOD AVOCADO SALAD 18.95
Boiled Shrimp, Jumbo Lump Crab, Sliced Avocado served with our Homemade Remoulade

GRILLED TUNA SALAD 15.95
Mixed Greens with your choice of dressing

CAESAR	7.95
<i>With Grilled Chicken</i>	12.95
<i>With Grilled Shrimp</i>	13.95

FISH HOUSE SEAFOOD PLATTER FOR TWO 34.95
Butterflied Shrimp, Gulf Oysters, Des Allemands Catfish, Stuffed Crabs & Onion Rings fried to perfection

**FROM THE FRYER SERVED WITH YOUR CHOICE OF
ONE OF THE FOLLOWING:
JAMBALAYA, STEAK FRIES OR POTATO SALAD**

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.

FRESH CATCH

TUNA <i>Chargrilled with Lemon Butter</i>	18.95
REDFISH <i>Chargrilled with Lemon Butter</i>	21.95
REDFISH AMANDA <i>Blackened topped with Crawfish Etouffée over Steamed White Rice</i>	23.95
SALMON <i>Chargrilled with Lemon Butter</i>	17.95
WHOLE FLOUNDER (SEASONAL) <i>Broiled with Lemon Butter</i>	21.95
DES ALLEMANDS CATFISH <i>Broiled Catfish filets</i>	17.95

**ALL FRESH FISH SERVED WITH
POTATOES & VEGETABLE DU JOUR**

POBOYS

OYSTER POBOY <i>Fresh Louisiana Oysters fried golden</i>	15.95
SHRIMP POBOY <i>Fresh Louisiana Gulf Shrimp fried golden</i>	13.95
DES ALLEMANDS CATFISH POBOY <i>Fresh, wild-caught catfish fried golden</i>	13.95
BBQ SHRIMP POBOY <i>Peeled & Sauteed in a traditional New Orleans Butter Sauce</i>	14.95
ROAST BEEF POBOY <i>Cooked in house, sliced fresh daily with Au Jus</i>	10.95
GRILLED CHICKEN POBOY <i>Charbroiled & Seasoned</i>	11.95
STUFFED CRAB POBOY <i>Two Fried Stuffed Crabs served with our Homemade Remoulade</i>	13.95
MEATBALL POBOY <i>Served with Provolone & Marinara</i>	10.95
HOMEMADE CHEESEBURGER <i>Fresh Ground Chuck, Caramelized Onions & American Cheese</i>	9.95

**ALL POBOYS SERVED WITH
MAYONNAISE, LETTUCE, TOMATOES & PICKLES**

SIDES

POTATO SALAD	2.95
MASHED POTATOES & GRAVY	2.95
JAMBALAYA	3.95
RED BEANS & RICE	3.95
STEAK FRIES	3.95
CHEESE GRITS	3.95
LOUISIANA CRAWFISH ETOUFFÉE	5.95
SAUTEED SPINACH	4.95
VEGETABLE DU JOUR	4.95
SMOTHERED CABBAGE	4.95

HOUSE FAVORITES

MR. ED'S FAMOUS FRIED CHICKEN <i>1/2 Fried Chicken (Breast, Thigh, Wing, Leg) served with Potato Salad or French Fries. (All White Meat add \$2)</i>	13.75
MR. ED'S HOMEMADE HAMBURGER STEAK <i>Fresh Ground Chuck Grilled with Caramelized Onions & American Cheese served with Mashed Potatoes & Gravy</i>	13.95
CAJUN JAMBALAYA <i>Gulf Shrimp, Andouille, Chicken</i>	14.95
LOUISIANA CRAWFISH ETOUFFÉE <i>served over Steamed White Rice</i>	17.95
TROUT ALMONDINE <i>Toasted Almonds & Meuniere sauce with Potatoes & Vegetables</i>	18.95
RED BEANS & RICE <i>with Smoked Sausage</i>	11.95
with Fried Catfish	14.95
CRABMEAT AU GRATIN <i>Lump Crab in a Cajun Au Gratin Sauce served with Potatoes & Vegetables</i>	21.95
CAJUN SAMPLER <i>Jambalaya, Louisiana Crawfish Etouffée, Red Beans & Rice with Smoked Sausage</i>	18.95
CRAB CAKE PASTA <i>served with Shrimp & Cream Sauce over Angel Hair Pasta</i>	18.95
CHARBROILED CHICKEN BREAST <i>served with Potatoes and Vegetables</i>	14.95
EGGPLANT NAPOLEON <i>Two fried Eggplant Medallions stuffed with Crabmeat Dressing, served over Angel Hair Pasta & topped with a Cajun Shrimp Alfredo Sauce</i>	18.95
SHRIMP & GRITS <i>Jumbo Shrimp sauteed in traditional New Orleans Butter Sauce atop Cheese Grits</i>	18.95
CRAWFISH PASTA MICHELLE <i>Louisiana Crawfish tails sauteed in a Tasso Cream Sauce over Angel Hair Pasta</i>	18.95
CRAB CAKE DINNER <i>Three (3) Crab Cakes topped with Fried Oysters & Cajun Alfredo served with Potatoes & Vegetables</i>	21.95

DESSERTS

NEW ORLEANS BREAD PUDDING <i>with a Traditional Rum Sauce</i>	5.95
PEACH COBBLER <i>served warm with a scoop of Vanilla Ice Cream</i>	6.95
AUSTIN'S CHOCOLATE BROWNIE A LA MODE <i>Homemade brownie served with Ice Cream topped with Caramel & Whipped Cream</i>	7.95
ICE CREAM CREPE <i>topped with Fresh Strawberries and Whipped Cream</i>	6.95
LEMON ICEBOX PIE	5.95

• ESTABLISHED 1989 •
• NEW ORLEANS FRENCH QUARTER & METAIRIE, LOUISIANA •
• NO SEPARATE CHECKS PLEASE •