

Mr. Ed's Oyster Bar & Fish House

APPETIZERS

CRISPY CALAMARI with Marinara	8. ⁹⁵
LOUISIANA CRAWFISH BREAD Baked fresh to order	10. ⁹⁵
CRAWFISH, SPINACH & ARTICHOKE DIP served with Parmesan Garlic Bread	11. ⁹⁵
FRIED ALLIGATOR served with our Tangy Dipping Sauce	13. ⁹⁵
BBQ SHRIMP Peeled to the tail and served over hot French Bread	14. ⁹⁵
FRIED GREEN TOMATO NAPOLEON Fried Green Tomatoes topped with our Seafood Au Gratin	12. ⁹⁵
CRAWFISH CRABCAKES Served over a bed of Mixed Greens and topped with Remoulade Sauce	11. ⁹⁵
SEAFOOD NACHOS Fresh Fried Chips topped with Crawfish, Shrimp, and Crab in our Homemade Cheese Sauce	13. ⁹⁵
CREOLE SEAFOOD BEGINETS (4) Seafood Stuffed Beginets Fried & topped with Cayenne & Sugar Sprinkle - Served with Remoulade Sauce	12. ⁹⁵
ONION RINGS Cut fresh daily	8. ⁹⁵

GUMBO

	Cup	Bowl
SEAFOOD GUMBO with Shrimp & Crabmeat	7. ⁹⁵	10. ⁹⁵
CHICKEN & ANDOUILLE GUMBO A Traditional New Orleans Classic	7. ⁹⁵	10. ⁹⁵
GUMBOLAYA Chicken Gumbo with Jambalaya	8. ⁹⁵	11. ⁹⁵
CREOLE GUMBO A True Creole Gumbo with Shrimp, Crabmeat, Chicken & Andouille	8. ⁹⁵	11. ⁹⁵

SALADS

BLEU CHEESE WEDGE Iceberg, Tomatoes, Fresh Chopped Bacon & Bleu Cheese	6. ⁹⁵
FRIED OYSTER SALAD Mixed Greens topped with Golden Fried Oysters	16. ⁹⁵
CRISPY CRAWFISH SALAD Mixed Greens topped with Fresh Fried Crawfish Tails	15. ⁹⁵
FRIED SHRIMP SALAD Mixed Greens topped with Gulf Shrimp	15. ⁹⁵
BLACKENED CHICKEN SALAD with Homemade Creole Buttermilk	13. ⁹⁵

OYSTERS ON THE HALF SHELL

	1/2 DOZEN /	DOZEN
ICED RAW Served ice cold with Homemade Cocktail	8. ⁹⁵	14. 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

SOUTHERN FRIED CATFISH DINNER Fried to perfection	16. ⁹⁵
OYSTER DINNER Louisiana Oysters fried golden	19. ⁹⁵
LOUISIANA SHRIMP DINNER Fried Jumbo Gulf Shrimp	18. ⁹⁵
1/2 & 1/2 COMBINATION Fried Shrimp & Fried Catfish	19. ⁹⁵
Fried Shrimp or Fried Catfish with Fried Oysters	21. ⁹⁵
SEAFOOD PLATTER Fried Jumbo Shrimp, Louisiana Fried Oysters and Southern Fried Catfish	22. ⁹⁵

FISH HOUSE SEAFOOD PLATTER Fried Jumbo Shrimp, Louisiana Fried Oysters, Southern Fried Catfish, Crab Cake and (3) Onion Rings	25. ⁹⁵
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PLATTERS SERVED WITH YOUR CHOICE OF
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, LOUISIANA •

• NO SEPARATE CHECKS PLEASE •

SOUTHERN CREOLE COOKING

RED BEANS & RICE

with Smoked Sausage 11.⁹⁵
with Southern Fried Catfish 13.⁹⁵

TASTE OF NEW ORLEANS 17.⁹⁵

Jambalaya, Crawfish Etouffee, Red Beans & Rice served with Smoked Sausage

SHRIMP & GRITS 19.⁹⁵

Jumbo Gulf Shrimp sauteed in traditional New Orleans Butter Sauce atop Cheese Grits

CREOLE COMBO 19.⁹⁵

Shrimp Creole, Crawfish Etouffee & Rice, Jambalaya

SHRIMP CREOLE 18.⁹⁵

Fresh Peeled Gulf Shrimp simmered in a Classic Creole Sauce served over Steamed White Rice

CREOLE REDFISH 24.⁹⁵

Blacken Redfish Fillet Topped with (4) BBQ Shrimp and our Creole Meuniere Sauce served with Jambalaya and Vegetables

BLACKENED REDFISH 21.⁹⁵

Fresh Redfish Filet blackened & grilled topped with Butter Sauce served with Jambalaya and Vegetables

SEAFOOD AU GRATIN 21.⁹⁵

Fresh Louisiana Crab, Shrimp & Crawfish mixed with our Cajun Cheese Sauce

CAJUN JAMBALAYA 16.⁹⁵

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

CRAWFISH ETOUFFÉE 18.⁹⁵

Louisiana Crawfish Tails smothered in a rich New Orleans Roux served with Steamed White Rice

CRAWFISH CRAB CAKE PASTA 19.⁹⁵

Served with Shrimp & Cream Sauce over Angel Hair Pasta

PASTA JAMBALAYA 18.⁹⁵

Chicken, Smoked Sausage and Shrimp tossed in a Creole Sauce served over Rigatoni

CRAWFISH CRAB CAKE DINNER 21.⁹⁵

Two (2) Crab Cakes topped with Grilled Shrimp & Cajun Alfredo served with Jambalaya

REDFISH ORLEANS 23.⁹⁵

Blackened topped with Crawfish Etouffee over Steamed White Rice

CHICKEN PARMESAN 16.⁹⁵

Breaded Chicken Breast served with Angel Hair Pasta & topped with Marinara & Parmesan

MEATBALLS & SPAGHETTI 16.⁹⁵

Angel Hair Pasta topped with (2) Homemade Meatballs, Red Gravy, Italian Cheese & Garlic Bread

NEW ORLEANS FAMOUS POBOYS

SHRIMP POBOY 14.⁹⁵

OYSTER POBOY 16.⁹⁵

CRAWFISH POBOY 14.⁹⁵

SOUTHERN FRIED CATFISH POBOY 13.⁹⁵

ROAST BEEF POBOY 12.⁹⁵

GRILLED CHICKEN POBOY 11.⁹⁵

CHEESEBURGER POBOY 11.⁹⁵

MEATBALL POBOY 10.⁹⁵

Homemade Meatballs with Red Gravy and Provolone Cheese on Fresh Leiderheimer Bread

FISH HOUSE SEAFOOD MUFFALETTA 18.⁹⁵

Shrimp, Oysters, Southern Fried Catfish served on a round Muffaletta Bun

Poboy or French Bun

Served with lettuce, tomatoes, mayo & pickles

DESSERTS

NEW ORLEANS BREAD PUDDING 5.⁹⁵

with a Traditional Rum Sauce

BANANA FOSTER CREAM PIE 6.⁹⁵

WHITE & DARK CHOCOLATE MOUSSE CAKE 7.⁵⁰

SIDES

LOUISIANA CRAWFISH ETOUFFEE 7.⁹⁵

JAMBALAYA 5.⁹⁵

RED BEANS & RICE 4.⁹⁵

FRENCH FRIES 3.⁹⁵

CHEESE GRITS 3.⁹⁵

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