



Mr. Ed's Oyster Bar & Fish House

STARTERS

CRISPY CALAMARI 15^{.95}
with Marinara

FRIED GREEN TOMATO NAPOLEON 14^{.95}
Fried Green Tomatoes Topped with Our Seafood Au Gratin

CRAWFISH, SPINACH & ARTICHOKE DIP 15^{.95}
Served with Tortilla Chips

FRIED ALLIGATOR 15^{.95}
with Remoulade

BBQ SHRIMP 16^{.95}
Peeled to The Tail and Served Over Hot French Bread

LOUISIANA CRAWFISH BREAD 15^{.95}
Baked Fresh to Order

CRABCAKES 13^{.95}
with Remoulade Sauce

SEAFOOD NACHOS 15^{.95}
Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños & Our Homemade Queso

LOUISIANA CRAWFISH PIES 12^{.95}
Fried Mini Pastries Stuffed with Crawfish Tails, Rice, and Special Seasonings, Served with Remoulade

SOUPS

	Cup	Bowl
SEAFOOD GUMBO with Shrimp & Crabmeat	8 ^{.95}	11 ^{.95}

CHICKEN & ANDOUILLE GUMBO A Traditional New Orleans Classic	8 ^{.95}	11 ^{.95}
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CREOLE GUMBO A True Creole Gumbo with Shrimp, Crabmeat, Chicken & Andouille	9 ^{.95}	12 ^{.95}
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GUMBOLAYA Chicken Gumbo with Jambalaya	10 ^{.95}	13 ^{.95}
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SALADS

BLEU CHEESE WEDGE 9^{.95}
Iceberg, Tomatoes, Fresh Chopped Bacon, Bleu Cheese Crumbles, & Bleu Cheese Dressing

CRISPY CRAWFISH SALAD 18^{.95}
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons & Cucumber Topped with Fried Crawfish Tails
with Fried Shrimp 17^{.95}

BLACKENED CHICKEN SALAD 15^{.95}
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons & Cucumber
with Blackened Shrimp 17^{.95}

OYSTERS

ON THE HALF SHELL

	1 / 2 DOZEN	DOZEN
ICED RAW with Cocktail Sauce	13 ^{.95}	23 ^{.95}
CHARBROILED with Garlic Butter & Parmesan	16 ^{.95}	27 ^{.95}
SOUTHWEST Charbroiled & Topped with Jalapeño	17 ^{.95}	28 ^{.95}
BIENVILLE Shrimp, Green Onions & Mushrooms	18 ^{.95}	28 ^{.95}
CRAWFISH ROCKEFELLER Crawfish, Bacon & Spinach	18 ^{.95}	28 ^{.95}
1/2 BIENVILLE 1/2 ROCKEFELLER	18 ^{.95}	28 ^{.95}
SPICY OYSTER SHOOTERS Served with Our Creole Cocktail Sauce		7 ^{.95}

LOUISIANA SEAFOOD PLATTERS

SOUTHERN FRIED FISH DINNER 22^{.95}
Fried to Perfection

LOUISIANA SHRIMP DINNER 24^{.95}
Fried Jumbo Gulf Shrimp

1/2 & 1/2 COMBINATION 24^{.95}
Fried Shrimp & Fried Fish

SEAFOOD PLATTER 26^{.95}
Fried Jumbo Shrimp, Southern Fried Fish & a Crabcake

PLATTERS SERVED WITH YOUR CHOICE OF FRENCH FRIES OR JAMBALAYA

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, MID CITY AND ON ST. CHARLES AVE. •

• 512 BIENVILLE STREET BIENVILLE STREET (TWO BLOCKS OFF CANAL STREET) • 504-309-4848 •

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

SOUTHERN CREOLE COOKING

RED BEANS & RICE

with Smoked Sausage

14^{.95}

with Southern Fried Fish

16^{.95}

TASTE OF NEW ORLEANS

21^{.95}

Jambalaya, Crawfish Etouffée & Red Beans,
Served with Smoked Sausage

SHRIMP & GRITS

20^{.95}

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

CREOLE COMBO

21^{.95}

Shrimp Creole, Crawfish Etouffée, Rice &
Jambalaya

SHRIMP CREOLE

20^{.95}

Fresh Peeled Gulf Shrimp Simmered in a Classic
Creole Sauce, Served over Steamed White Rice

CREOLE REDFISH

26^{.95}

Blackened Redfish Fillet Topped with (4) BBQ
Shrimp & Our Creole Meuniere Sauce, Served with
Jambalaya and Vegetables

BLACKENED REDFISH

23^{.95}

Fresh Redfish Filet Blackened & Grilled topped
with Butter Sauce, Served with Jambalaya &
Vegetables

STUFFED REDFISH

26^{.95}

Fresh Louisiana Redfish stuffed with Crawfish,
Crabmeat Dressing, Served with Jambalaya &
Vegetables

CAJUN JAMBALAYA

19^{.95}

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

CRAWFISH ETOUFFÉE

20^{.95}

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

CRAB CAKE PASTA

23^{.95}

Served with Shrimp & Cream Sauce over Pasta

PASTA JAMBALAYA

21^{.95}

Chicken, Smoked Sausage & Shrimp Tossed
In a Creole Sauce, Served Over Pasta

CRAB CAKE DINNER

25^{.95}

Crab Cakes Topped with Grilled Shrimp &
Cajun Alfredo, Served with Jambalaya & Vegetables

REDFISH ORLEANS

26^{.95}

Blackened Topped with Crawfish Etouffée Over
Steamed White Rice

CHICKEN PARMESAN

19^{.95}

Breaded Chicken Breast Served with Pasta &
Topped with Marinara & Parmesan

NEW ORLEANS FAMOUS POBOYS

SHRIMP POBOY

17^{.95}

CRAWFISH POBOY

18^{.95}

SOUTHERN FRIED FISH POBOY

15^{.95}

GRILLED CHICKEN POBOY

14^{.95}

CHEESEBURGER POBOY

15^{.95}

FISH HOUSE SEAFOOD MUFFALETTA

21^{.95}

Shrimp & Southern Fried Fish Served on
A Round Muffaletta Bun

Served "Dressed"
with Lettuce, Tomatoes, Mayo & Pickles

DESSERTS

NEW ORLEANS BREAD PUDDING

7^{.95}

with a Traditional Rum Sauce

BANANA FOSTER CREAM PIE

8^{.95}

CHEESE CAKE

9^{.95}

CHOCOLATE MOUSSE CAKE

9^{.95}

SIDES

LOUISIANA CRAWFISH ETOUFFEE

8^{.95}

JAMBALAYA

6^{.95}

RED BEANS & RICE

6^{.95}

FRENCH FRIES

5^{.95}

CHEESE GRITS

4^{.95}

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