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	½ DOZEN	DOZEN
ICED RAW WITH COCKTAIL SAUCE	\$ 13.95	\$ 18.95
CHARBROILED WITH GARLIC BUTTER & PARMESAN	\$ 14.95	\$ 25.95
SOUTHWEST CHARBROILED TOPPED WITH JALAPENO	\$ 14.95	\$ 25.95
BIENVILLE SHRIMP, GREEN ONION, & MUSHROOMS	\$ 16.95	\$ 27.95
CRAWFISH ROCKEFELLER CRAWFISH, BACON, & SPINACH	\$ 16.95	\$ 27.95
HALF AND HALF HALF BIENVILLE & HALF ROCKEFELLER	\$ 16.95	\$ 27.95
OYSTER POBOY		\$ 22.95
OYSTER PLATTER WITH CHOICE OF JAMBALAYA, FRENCH FRIES, OR POTATO SALAD		\$ 25.95
SIDE FRIED OYSTERS (6)		\$ 10.95

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Mr. Ed's Oyster Bar & Fish House

HOT APPS

CRAWFISH, SPINACH & ARTICHOKE DIP 14^{.95}

served with tortilla chips

CALAMARI 14^{.95}
with Marinara

LOUISIANA CRAWFISH BREAD 14^{.95}
Baked Fresh to Order

BBQ SHRIMP 14^{.95}

Peeled to the tail and served over hot French Bread

ONION RINGS 11^{.95}

Cut fresh daily

EGGPLANT STICKS 11^{.95}

With Marinara & topped with Parmesan

CRISPY SHRIMP REMOULADE 13^{.95}

Fried Shrimp tossed in Remoulade

CRAB CAKES 12^{.95}

Fried to Perfection, Drizzled with Remoulade

SHRIMP & CRABMEAT AU GRATIN 15^{.95}

Gulf Shrimp & Crab Meat

CRAB STUFFED MUSHROOM 14^{.95}

Fried served with Cajun Alfredo

COLD APPS

SHRIMP REMOULADE OR COCKTAIL 11^{.95}

Jumbo Boiled Shrimp, Iceberg & Choice of Remoulade or Cocktail

CRAB & AVOCADO DIP 13^{.95}

Fresh Avocado, Crab Meat & Homemade Pico de Gallo

SEAFOOD MARTINI 14^{.95}

Crab Meat, Jumbo Boiled Shrimp, Iceberg & Remoulade

SOUPS

MR. ED'S CHICKEN & ANDOUILLE GUMBO

A Traditional New Orleans Classic

SEAFOOD GUMBO 7^{.95} Cup 10^{.95} Bowl

With Shrimp & Crab Meat

SALADS

BLEU CHEESE WEDGE 8^{.95}

Iceberg, Tomatoes, Fresh Chopped Bacon & Bleu Cheese

BLACKENED CHICKEN SALAD 15^{.95}

with Homemade Creole Buttermilk

SEAFOOD AVOCADO SALAD 21^{.95}

Boiled Shrimp, Lump Crab, Sliced Avocado served with our Homemade Remoulade

GRILLED TUNA SALAD 17^{.95}

Mixed Green with your choice of Dressing

CAESAR 8^{.95}

With Grilled Chicken 12^{.95}

With Grilled Shrimp 15^{.95}

OYSTERS ON THE HALF SHELL

ICED RAW 1/2 DOZEN DOZEN
with Cocktail Sauce MARKET PRICE

CHARBROILED MARKET PRICE
with Garlic Butter & Parmesan

SOUTHWEST MARKET PRICE
Charbroiled Topped with Jalapeño

BIENVILLE MARKET PRICE
Shrimp, Green Onions & Mushrooms

CRAWFISH ROCKEFELLER MARKET PRICE
Crawfish, Bacon, Spinach

1/2 BIENVILLE 1/2 ROCKEFELLER MARKET PRICE

FROM THE FRYER

SOUTHERN FRIED FISH DINNER 21^{.95}
Fried, Wild Caught Fillets

LOUISIANA SHRIMP DINNER 23^{.95}
Fried, Jumbo Gulf Shrimp

1/2 & 1/2 COMBINATION DINNER 23^{.95}
Fried Shrimp & Fried Fish

STUFFED CRAB DINNER 23^{.95}
With Crabmeat Stuffing

SEAFOOD PLATTER 24^{.95}
Fried Shrimp, Fried Fish, & a Crabcake

SUPER SEAFOOD PLATTER 27^{.95}
Fried Shrimp, Fried Fish, Stuffed Crab & Onion Rings

FRIED HOUSE SEAFOOD PLATTER FOR TWO 39^{.95}
Fried Shrimp, Fried Fish, Stuffed Crabs & Onion Rings

PLATTERS SERVED WITH YOUR CHOICE OF JAMBALAYA, FRENCH FRIES OR POTATO SALAD

FRESH CATCH

TUNA 20^{.95}
Chargrilled

REDFISH 23^{.95}
Chargrilled

REDFISH AMANDA 25^{.95}
Blackened topped with Crawfish Etouffee
Over Steamed White Rice

SALMON 19^{.95}
Chargrilled

WHOLE FLOUNDER (SEASONAL) 23^{.95}
Broiled

LOUISIANA CATFISH 21^{.95}
Broiled Catfish Filets

ALL FRESH CATCH SERVED WITH VEGETABLES, NEW POTATOES, & LEMON BUTTER

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. •

• 3117 21ST STREET • 504-833-6310 •

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

SOUTHERN CREOLE COOKING

MR. ED'S HOMEMADE HAMBURGER STEAK 14^{.95}

Fresh Ground Chuck grilled with Caramelized Onions & American Cheese, served with Mashed Potatoes & Gravy

MR. ED'S FAMOUS FRIED CHICKEN 16^{.95}

½ Fried Chicken (Breast, Thigh, Wing, Leg) served with Potato Salad or French Fries (All White Meat add \$2.00)

CAJUN JAMBALAYA 18^{.95}

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

TASTE OF NEW ORLEANS 18^{.95}

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

TROUT ALMONDINE 19^{.95}

Toasted Almonds and Meuniere Sauce with Potatoes & Vegetables

RED BEANS & RICE 13^{.95}

With Smoked Sausage

With Southern Fried Fish 15^{.95}

CRAB MEAT AU GRATIN 23^{.95}

Crab Meat in a Cajun Au Gratin Sauce Served with Potatoes & Vegetables

CRAB CAKE PASTA 22^{.95}

Served with Shrimp & Cream Sauce Over Angel Hair Pasta

CHARBROILED CHICKEN BREAST 15^{.95}

Served with Potatoes & Vegetables

EGGPLANT NAPOLEON 18^{.95}

Two Fried Eggplant Medallions Stuffed with Crab Meat Dressing, served over Angel Hair Pasta & Topped with a Cajun Shrimp Alfredo Sauce

SHRIMP & GRITS 18^{.95}

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

CRAWFISH ETOUFFEE 17^{.95}

With Steamed White Rice

CRAWFISH PASTA MICHELLE 18^{.95}

Louisiana Crawfish Tails Sauteed in an Andouille Cream Sauce over Angel Hair Pasta

CRAB CAKE DINNER 24^{.95}

Crab Cakes topped with Grilled Shrimp & Cajun Alfredo served with Potatoes & Vegetables

SOUTHERN FRIED PLATTER 21^{.95}

Fried Chicken, Fried Fish & Shrimp served with Jambalaya

NEW ORLEANS FAMOUS POBOYS

SHRIMP POBOY 16^{.95}

Fresh Louisiana Gulf Shrimp Fried Golden

CATFISH POBOY 15^{.95}

Fresh, Wild Caught Catfish Fried Golden

BBQ SHRIMP POBOY 18^{.95}

Peeled & Sauteed in a Traditional New Orleans Butter Sauce

ROAST BEEF POBOY 13^{.95}

Cooked in House

GRILLED CHICKEN POBOY 14^{.95}

Charbroiled & Seasoned

STUFFED CRAB POBOY 15

Two Fried Stuffed Crabs served with our Homemade Remoulade

MEATBALL POBOY 13^{.95}

Served with Provolone & Marinara

HOMEMADE CHEESEBURGER POBOY 13^{.95}

Fresh Ground Chuck, Caramelized Onions & American Cheese

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

DESSERTS

NEW ORLEANS BREAD PUDDING 7^{.75}

with a Traditional Rum Sauce

PEACH COBBLER 8^{.95}

Served Warm with a Scoop of Vanilla Ice Cream

AUSTIN'S CHOCOLATE BROWNIE A LA MODE 9^{.95}

Homemade Brownie served with Ice Cream topped with Caramel & Whipped Cream

LEMON ICE BOX PIE 8^{.95}

SIDES

POTATO SALAD 3^{.95}

MASHED POTATOES & GRAVY 3^{.95}

JAMBALAYA 4^{.95}

RED BEANS & RICE 4^{.95}

CHEESE GRITS 4^{.95}

VEGETABLE DU JOUR 5^{.95}

SMOTHERED CABBAGE 5^{.95}

CRAWFISH ETOUFFEE 6^{.95}

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