



Mr. Ed's Oyster Bar & Fish House

STARTERS

CRAWFISH, SPINACH, & ARTICHOKE DIP Served with Tortilla Chips	14.95
LOUISIANA CRAWFISH BREAD Baked Fresh to Order	14.95
FRIED GREEN TOMATO STACK Drizzled with Remoulade Sauce	13.95
CRAB CAKES Drizzled with Remoulade Sauce	12.95
FRESH CUT ONION RINGS Cut Fresh Daily	11.95

CRAWFISH BEIGNETS Stuffed with Crawfish, Cheddar & Sweet Onions Served with Pepper Jelly & Jalapeño Aioli	14.95
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SEAFOOD NACHOS Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños & Our Homemade Queso	14.95
CRISPY CALAMARI with Marinara	14.95
ALLIGATOR JALAPEÑO BITES with Remoulade Sauce	14.95

SOUPS

	Cup	Bowl
SEAFOOD GUMBO Shrimp, Crabmeat	7.95	10.95
CHICKEN & ANDOUILLE GUMBO Chicken, Andouille Sausage	7.95	10.95
TURTLE SOUP with Sherry	7.95	10.95
CREOLE GUMBO Shrimp, Crabmeat, Chicken & Andouille Sausage	8.95	11.95
GUMBOLAYA Chicken & Andouille Gumbo with Jambalaya	9.95	12.95

SALADS

BLEU CHEESE WEDGE Iceberg, Tomatoes, Bacon, Bleu Cheese Crumbles, & Bleu Cheese Dressing	8.95
CRISPY OYSTER SPINACH SALAD Spinach, Bleu Cheese Crumbles, Boiled Egg, & Tomatoes, with Homemade Hot Bacon Vinaigrette	18.95
BLACKENED CHICKEN SALAD Mixed Greens, Cheddar Cheese, Tomatoes, & Cucumber, with Choice of Dressing with Blackened Shrimp	15.95 17.95
CLUB SALAD Crispy Chicken, Mixed Greens, Tomatoes, Cheddar Cheese, Bacon, Boiled Egg, with Choice of Dressing with Grilled Shrimp	15.95 17.95
CAESAR SALAD Romaine, Croutons, & Parmesan, with Caesar Dressing with Grilled Chicken with Grilled Shrimp with Fried Oysters	8.95 15.95 17.95 18.95

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	13.95	23.95
CRAWFISH ROCKEFELLER Crawfish, Bacon, & Spinach	13.95	23.95
1/2 BIENVILLE 1/2 ROCKEFELLER	13.95	23.95
SPICY OYSTER SHOOTER Served with Our Homemade Bloody Mary Mix	7.95	

LOUISIANA SEAFOOD PLATTERS

SOUTHERN FRIED FISH DINNER Wild Caught Filets	21.95
FRIED GULF SHRIMP DINNER Jumbo Gulf Shrimp	23.95
CRISPY OYSTER DINNER Fresh Louisiana Oysters	25.95
1/2 & 1/2 COMBINATION Fried Shrimp & Fried Fish Fried Shrimp or Fried Fish with Fried Oysters	23.95 25.95
SEAFOOD PLATTER Fried Jumbo Shrimp, Louisiana Fried Oysters Southern Fried Fish	28.95

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

START WITH A SIDE SALAD 4.95

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.

FRESH CATCH

SALMON Seared	19. ⁹⁵
LOUISIANA REDFISH Grilled	23. ⁹⁵
CATFISH Blackened	21. ⁹⁵
GULF SHRIMP Grilled	23. ⁹⁵

SERVED WITH
VEGETABLES, NEW POTATOES, & LEMON BUTTER

ADD CRAB TOPPING 8.⁹⁵
ADD CRAWFISH CREAM TOPPING 8.⁹⁵
ADD 6 GRILLED SHRIMP 8.⁹⁵
START WITH A SIDE SALAD 4.⁹⁵

Po Boys

OYSTER POBOY Crispy Louisiana Oysters	22. ⁹⁵
SHRIMP POBOY Gulf Shrimp Fried Golden	16. ⁹⁵
SOUTHERN FRIED FISH POBOY Fish Filets, Fried to Perfection	15. ⁹⁵
ROAST BEEF POBOY Mr. Ed's Classic! Slow Cooked in Brown Gravy	13. ⁹⁵
HOMEMADE CHEESEBURGER POBOY Fresh Ground Chuck & American Cheeses	13. ⁹⁵

Served "dressed" with
Lettuce, Tomatoes, Mayonnaise & Pickles

SIDES

RED BEANS AND RICE	5. ⁹⁵
HOMEMADE POTATO SALAD	4. ⁹⁵
CREOLE JAMBALAYA	4. ⁹⁵
SOUTHERN GRITS	4. ⁹⁵
NEW POTATOES	4. ⁹⁵
VEGETABLE DU JOUR	5. ⁹⁵
SAUTEED SPINACH	5. ⁹⁵
FRENCH FRIES	4. ⁹⁵

DESSERTS

NEW ORLEANS BREAD PUDDING with a Traditional Rum Sauce	7. ⁹⁵
PEACH COBBLER	8. ⁹⁵
AUSTIN'S BROWNIE A LA MODE	9. ⁹⁵

SOUTHERN CREOLE COOKING

RED BEANS & RICE with Smoked Sausage	13. ⁹⁵
with Southern Fried Fish	15. ⁹⁵

CREOLE JAMBALAYA Chicken, Andouille Sausage, & Gulf Shrimp	18. ⁹⁵
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CRAWFISH ÉTOUFFÉE Louisiana Tails Smothered in a Rich New Orleans Roux Over Steamed White Rice	17. ⁹⁵
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TASTE OF NEW ORLEANS Jambalaya, Crawfish Étouffée, Red Beans & Rice with Smoked Sausage	19. ⁹⁵
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MR. ED'S FAMOUS FRIED CHICKEN ½ Fried Chicken (Breast, Thigh, Wing, Leg), Potato Salad or French Fries (ALL WHITE MEAT add \$2.50)	16. ⁹⁵
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SHRIMP & GRITS Jumbo Gulf Shrimp Sautéed in Traditional Creole New Orleans Butter Sauce Atop Southern Grits	18. ⁹⁵
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REDFISH MAISON Blackened Redfish Topped with Crawfish Étouffée Served with Steamed White Rice	25. ⁹⁵
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PASTA ORLEANS Sautéed Shrimp & Andouille Sausage Simmered with Crawfish Tails Over Pasta in a Cajun Cream Sauce	19. ⁹⁵
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CRAB CAKE PASTA Jumbo Gulf Shrimp Simmered in a Parmesan Cream Sauce Tossed with Pasta & Topped with Crabcakes	22. ⁹⁵
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SOUTHERN FRIED PLATTER 2 Pieces of Fried Chicken with Southern Fried Catfish & Shrimp Served with Jambalaya	21. ⁹⁵
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CAJUN RIBEYE Topped with BBQ Shrimp and Served with Jambalaya	41. ⁹⁵
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START WITH A SIDE SALAD 4.⁹⁵