

# MR. ED'S

## Southern Creole

### K • I • T • C • H • E • N

## STARTERS

**FRIED GREEN TOMATOES** 14.<sup>95</sup>  
Fried Green Tomatoes Topped with Grilled Shrimp and Drizzled with Remoulade

**CRAWFISH, SPINACH & ARTICHOKE DIP** 16.<sup>95</sup>  
Topped with Mozzarella Cheese, Baked, and Served with Hot, Fresh Tortilla Chips

**FRIED ALLIGATOR** 15.<sup>95</sup>  
Fried Golden Brown with Remoulade for Dipping

**BBQ SHRIMP** 16.<sup>95</sup>  
Gulf Jumbo Shrimp Peeled to The Tail, Tossed in Meunière Brown Butter, and Served Over Hot French Bread

**CRAWFISH PIES** 14.<sup>95</sup>  
Fried Mini Pastries Stuffed with Crawfish Tails, Rice, and Special Seasonings with a side of Remoulade

**CRAB CAKES** 15.<sup>95</sup>  
Crab Dressing Coated in Breadcrumbs, Fried, and Drizzled with Remoulade

**CRAWFISH BREAD** 16.<sup>95</sup>  
Stuffed with a Creamy Crawfish Blend, Topped with Mozzarella Cheese, and Baked Fresh to Order

**BOUDIN EGGROLLS** 12.<sup>95</sup>  
Traditional Eggrolls Filled with a Savory Blend of Pork, Rice, and Cheese, Served with Pepper Jelly

## SOUPS

	Cup	Bowl
<b>SEAFOOD GUMBO</b>	8. <sup>95</sup>	11. <sup>95</sup>
with Shrimp and Crabmeat		

<b>CHICKEN AND ANDOUILLE GUMBO</b>	8. <sup>95</sup>	11. <sup>95</sup>
A Traditional New Orleans Classic		

<b>CREOLE GUMBO</b>	9. <sup>95</sup>	12. <sup>95</sup>
A True Creole Gumbo with Shrimp, Crabmeat, Chicken and Andouille		

## SALADS

**BLEU CHEESE WEDGE** 9.<sup>95</sup>  
Iceberg, Tomatoes, Fresh Chopped Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

**CRISPY SHRIMP SALAD** 18.<sup>95</sup>  
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber Topped with Popcorn Shrimp and choice of dressing

**BLACKENED CHICKEN SALAD** 16.<sup>95</sup>  
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber  
with Blackened Shrimp 18.<sup>95</sup>

**FRIED OYSTER SPINACH SALAD** 23.<sup>95</sup>  
Spinach, Bleu Cheese Crumbles, Bacon, & Tomatoes, with Homemade Hot Bacon Vinaigrette

## OYSTERS ON THE HALF SHELL

	1/2 DOZEN	DOZEN
<b>ICED RAW</b> with Cocktail Sauce	13. <sup>95</sup>	23. <sup>95</sup>
<b>CHARBROILED</b> with Garlic Butter and Parmesan	16. <sup>95</sup>	27. <sup>95</sup>
<b>SOUTHWEST</b> Charbroiled and Topped with Jalapeño	17. <sup>95</sup>	28. <sup>95</sup>
<b>BIENVILLE</b> Shrimp, Green Onions and Mushrooms	18. <sup>95</sup>	28. <sup>95</sup>
<b>CRAWFISH ROCKEFELLER</b> Crawfish, Bacon and Spinach	18. <sup>95</sup>	28. <sup>95</sup>
<b>1/2 &amp; 1/2</b> Bienville and Rockefeller	18. <sup>95</sup>	28. <sup>95</sup>
<b>SPICY OYSTER SHOOTERS</b> Served with Our Creole Cocktail Sauce		7. <sup>95</sup>

## LOUISIANA SEAFOOD PLATTERS

<b>SOUTHERN FRIED FISH DINNER</b>	21. <sup>95</sup>
Wild Caught Fish Filets	
<b>STUFFED CRAB DINNER</b>	22. <sup>95</sup>
Two Crabs Filled with Crabmeat Stuffing	
<b>FRIED SHRIMP DINNER</b>	23. <sup>95</sup>
Jumbo Gulf Shrimp	
<b>CRISPY OYSTER DINNER</b>	28. <sup>95</sup>
Fresh Louisiana Oysters	

**ROYAL SEAFOOD PLATTER** 32.<sup>95</sup>  
Fried Jumbo Shrimp, Southern Fried Fish, Fried Oysters and a Stuffed Crab  
No substitutions please

**Louisiana Seafood Platters are Served with French Fries**

*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, and on ST. CHARLES AVE  
• 132 ROYAL STREET (ONE BLOCK OFF CANAL STREET) • 504.354.9210 •  
• NO SEPERATE CHECKS PLEASE • 20% SERVICE CHARGE ON PARTIES OF 5 OR MORE •

# SOUTHERN CREOLE COOKING

## RED BEANS AND RICE

with Smoked Sausage	15. <sup>95</sup>
with Fried Fish	18. <sup>95</sup>
with Grilled Pork Chop	19. <sup>95</sup>

## STUFFED REDFISH 26.<sup>95</sup>

Redfish Filet Loaded with Crabmeat Dressing, Topped with Lemon Butter, and Served with Jambalaya and Vegetables

## FRIED CATFISH AND CHEESE GRITS 19.<sup>95</sup>

Fried Catfish Filets served Atop a Bed of Cheese Grits

## CREOLE COMBO 23.<sup>95</sup>

Jambalaya, Crawfish Etouffée, and Shrimp Creole with Steamed Rice

## BLACKENED REDFISH 23.<sup>95</sup>

Blackened and Drizzled with a creamy Lemon Butter, Served with Jambalaya and Vegetables

## SHRIMP CREOLE 19.<sup>95</sup>

Jumbo Gulf Shrimp Tossed with Creole Tomato Sauce over Steamed White Rice

## GRILLED PORK CHOP DINNER 18.<sup>95</sup>

Two Grilled Pork Chops, Served with Mixed Vegetables and Jambalaya

## TASTE OF NEW ORLEANS 21.<sup>95</sup>

Jambalaya, Crawfish Etouffée, Red Beans with Steamed White Rice, Served with Smoked Sausage

## CAJUN JAMBALAYA 19.<sup>95</sup>

Gulf Shrimp, Smoked Sausage, and Chicken in a Traditional New Orleans Cajun Rice, Topped with Jumbo Grilled Shrimp

## BLACKENED CHICKEN DINNER 16.<sup>95</sup>

Seasoned and Grilled, Topped with our House Lemon Butter and Served with Jambalaya and Vegetables

## SHRIMP AND GRITS 21.<sup>95</sup>

Jumbo Gulf Shrimp Sautéed in Traditional New Orleans Meunière Sauce and Cheese Grits

## PASTA JAMBALAYA 21.<sup>95</sup>

Chicken, Smoked Sausage and Shrimp Tossed with Penne Pasta in Our Creole Sauce

## CRAWFISH ETOUFFÉE 22.<sup>95</sup>

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

# NEW ORLEANS FAMOUS POBOYS

Served "Dressed" with Lettuce, Tomatoes, Mayo & Pickles on Local Fresh French Bread

## SOUTHERN FISH POBOY 17.<sup>95</sup>

## CRISPY CRAWFISH POBOY 21.<sup>95</sup>

## GULF SHRIMP POBOY 19.<sup>95</sup>

## OYSTER POBOY 24.<sup>95</sup>

## CHAR-GRILLED CHICKEN POBOY 15.<sup>95</sup>

on French or Bun

## HOMEMADE CHEESEBURGER POBOY on 15.<sup>95</sup>

French or Bun

# DESSERTS

## NEW ORLEANS BREAD PUDDING 8.<sup>95</sup>

with a Traditional Rum Sauce

## MR. ED'S BARQ'S ROOTBEER FLOAT 8.<sup>95</sup>

## BLUEBERRY CHEESE CAKE 9.<sup>95</sup>

## CHOCOLATE MOUSSE CAKE 9.<sup>95</sup>

## PEACH COBBLER À LA MODE 9.<sup>95</sup>

with Vanilla Ice Cream

# SIDES

## CREOLE JAMBALAYA 7.<sup>95</sup>

## SOUTHERN CHEESE GRITS 6.<sup>95</sup>

## FRENCH FRIES 4.<sup>95</sup>

## VEGETABLE DU JOUR 4.<sup>95</sup>



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We Proudly Serve Louisiana Seafood. We Also Use Import Shrimp and Crawfish, When Needed.