



# Mr. Ed's Oyster Bar & Fish House

## STARTERS

<b>CRAWFISH, SPINACH, &amp; ARTICHOKE DIP</b> Served with Tortilla Chips	14. <sup>95</sup>
<b>LOUISIANA CRAWFISH BREAD</b> Baked Fresh to Order	15. <sup>95</sup>
<b>FRIED GREEN TOMATO STACK</b> Topped with Jumbo Grilled Shrimp & Drizzled with Remoulade	13. <sup>95</sup>
<b>CRAB CAKES</b> Drizzled with Remoulade Sauce	13. <sup>95</sup>
<b>FRESH CUT ONION RINGS</b> Cut Fresh Daily	12. <sup>95</sup>

<b>CRAWFISH BEIGNETS</b> Stuffed with Crawfish, Cheddar & Sweet Onions Served with Pepper Jelly & Jalapeño Aioli	15. <sup>95</sup>
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<b>SEAFOOD NACHOS</b> Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños & Our Homemade Queso	14. <sup>95</sup>
<b>CRISPY CALAMARI</b> with Marinara	14. <sup>95</sup>
<b>ALLIGATOR JALAPEÑO BITES</b> with Remoulade Sauce	14. <sup>95</sup>

## SOUPS

	Cup	Bowl
<b>SEAFOOD GUMBO</b> Shrimp, Crabmeat	7. <sup>95</sup>	10. <sup>95</sup>
<b>CHICKEN &amp; ANDOUILLE GUMBO</b> Chicken, Andouille Sausage	7. <sup>95</sup>	10. <sup>95</sup>
<b>TURTLE SOUP</b> with Sherry	7. <sup>95</sup>	10. <sup>95</sup>
<b>CREOLE GUMBO</b> Shrimp, Crabmeat, Chicken & Andouille Sausage	8. <sup>95</sup>	11. <sup>95</sup>
<b>GUMBOLAYA</b>	9. <sup>95</sup>	12. <sup>95</sup>

## SALADS

<b>BLEU CHEESE WEDGE</b> Iceberg, Tomatoes, Bacon, Bleu Cheese Crumbles, & Bleu Cheese Dressing	8. <sup>95</sup>
<b>CRISPY OYSTER SPINACH SALAD</b> Spinach, Bleu Cheese Crumbles, Boiled Egg, & Tomatoes, with Homemade Hot Bacon Vinaigrette	18. <sup>95</sup>
<b>BLACKENED CHICKEN SALAD</b> Mixed Greens, Cheddar Cheese, Tomatoes, & Cucumber, with Choice of Dressing with Blackened Shrimp	15. <sup>95</sup> 17. <sup>95</sup>
<b>CLUB SALAD</b> Crispy Chicken, Mixed Greens, Tomatoes, Cheddar Cheese, Bacon, Boiled Egg, with Choice of Dressing with Grilled Shrimp	15. <sup>95</sup> 17. <sup>95</sup>
<b>CAESAR SALAD</b> Romaine, Croutons, & Parmesan, with Caesar Dressing with Grilled Chicken with Grilled Shrimp with Fried Oysters	8. <sup>95</sup> 15. <sup>95</sup> 17. <sup>95</sup> 18. <sup>95</sup>

## 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 & Parmesan	16. <sup>95</sup>	27. <sup>95</sup>
<b>SOUTHWEST</b> Charbroiled Topped with Jalapeño	17. <sup>95</sup>	28. <sup>95</sup>
<b>BIENVILLE</b> Shrimp, Green Onions, & Mushrooms	18. <sup>95</sup>	28. <sup>95</sup>
<b>CRAWFISH ROCKEFELLER</b> Crawfish, Bacon, & Spinach	18. <sup>95</sup>	28. <sup>95</sup>
<b>1/2 BIENVILLE 1/2 ROCKEFELLER</b>	18. <sup>95</sup>	28. <sup>95</sup>
<b>SPICY OYSTER SHOOTER</b> Served with Our Homemade Bloody Mary Mix	7. <sup>95</sup>	

## LOUISIANA SEAFOOD PLATTERS

<b>SOUTHERN FRIED FISH DINNER</b> Wild Caught Filets	21. <sup>95</sup>
<b>FRIED GULF SHRIMP DINNER</b> Jumbo Gulf Shrimp	23. <sup>95</sup>
<b>CRISPY OYSTER DINNER</b> Fresh Louisiana Oysters	25. <sup>95</sup>
<b>1/2 &amp; 1/2 COMBINATION</b> Fried Shrimp & Fried Fish Fried Shrimp or Fried Fish with Fried Oysters	23. <sup>95</sup> 25. <sup>95</sup>
<b>SEAFOOD PLATTER</b> Fried Jumbo Shrimp, Louisiana Fried Oysters Southern Fried Fish	28. <sup>95</sup>

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

**START WITH A SIDE SALAD 4.<sup>95</sup>**

*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

<b>SALMON</b> Seared	23. <sup>95</sup>
<b>LOUISIANA REDFISH</b> Grilled	23. <sup>95</sup>
<b>CATFISH</b> Blackened	21. <sup>95</sup>
<b>GULF SHRIMP</b> Grilled	23. <sup>95</sup>

SERVED WITH  
VEGETABLES, NEW POTATOES, & LEMON BUTTER

ADD CRAB TOPPING 8.<sup>95</sup>  
ADD CRAWFISH CREAM TOPPING 8.<sup>95</sup>  
ADD 6 GRILLED SHRIMP 8.<sup>95</sup>  
START WITH A SIDE SALAD 4.<sup>95</sup>

## SOUTHERN CREOLE COOKING

<b>RED BEANS &amp; RICE</b> with Smoked Sausage	14. <sup>95</sup>
with Southern Fried Fish	16. <sup>95</sup>

<b>CREOLE JAMBALAYA</b> Chicken, Andouille Sausage, & Gulf Shrimp	18. <sup>95</sup>
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<b>CRAWFISH ÉTOUFFÉE</b> Louisiana Tails Smothered in a Rich New Orleans Roux Over Steamed White Rice	17. <sup>95</sup>
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<b>TASTE OF NEW ORLEANS</b> Jambalaya, Crawfish Étouffée, Red Beans & Rice with Smoked Sausage	19. <sup>95</sup>
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<b>MR. ED'S FAMOUS FRIED CHICKEN</b> ½ Fried Chicken (Breast, Thigh, Wing, Leg), Potato Salad or French Fries (ALL WHITE MEAT add \$2.50)	17. <sup>95</sup>
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## PO BOYS

<b>OYSTER POBOY</b> Crispy Louisiana Oysters	22. <sup>95</sup>
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<b>SHRIMP POBOY</b> Gulf Shrimp Fried Golden	18. <sup>95</sup>
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<b>SOUTHERN FRIED FISH POBOY</b> Fish Filets, Fried to Perfection	16. <sup>95</sup>
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<b>ROAST BEEF POBOY</b> Mr. Ed's Classic! Slow Cooked in Brown Gravy	14. <sup>95</sup>
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<b>HOMEMADE CHEESEBURGER POBOY</b> Fresh Ground Chuck & American Cheeses	14. <sup>95</sup>
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Served "dressed" with  
Lettuce, Tomatoes, Mayonnaise & Pickles

<b>SHRIMP &amp; GRITS</b> Jumbo Gulf Shrimp Sautéed in Traditional Creole New Orleans Butter Sauce Atop Southern Grits	19. <sup>95</sup>
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<b>REDFISH MAISON</b> Blackened Redfish Topped with Crawfish Étouffée Served with Steamed White Rice	25. <sup>95</sup>
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<b>PASTA ORLEANS</b> Sautéed Shrimp & Andouille Sausage Simmered with Crawfish Tails Over Pasta in a Cajun Cream Sauce	19. <sup>95</sup>
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<b>CRAB CAKE PASTA</b> Gulf Shrimp Simmered in a Parmesan Cream Sauce Tossed with Pasta & Topped with Crabcakes	22. <sup>95</sup>
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## SIDES

<b>RED BEANS AND RICE</b>	5. <sup>95</sup>
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<b>HOMEMADE POTATO SALAD</b>	4. <sup>95</sup>
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<b>CREOLE JAMBALAYA</b>	4. <sup>95</sup>
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<b>SOUTHERN GRITS</b>	4. <sup>95</sup>
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<b>NEW POTATOES</b>	4. <sup>95</sup>
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<b>VEGETABLE DU JOUR</b>	5. <sup>95</sup>
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<b>SAUTEED SPINACH</b>	5. <sup>95</sup>
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<b>FRENCH FRIES</b>	4. <sup>95</sup>
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<b>BAKED MACARONI</b>	4. <sup>95</sup>
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<b>SOUTHERN FRIED PLATTER</b> 2 Pieces of Fried Chicken with Southern Fried Catfish & Shrimp Served with Jambalaya	23. <sup>95</sup>
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START WITH A SIDE SALAD 4.<sup>95</sup>

## DESSERTS

<b>NEW ORLEANS BREAD PUDDING</b> with a Traditional Rum Sauce	7. <sup>95</sup>
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<b>PEACH COBBLER</b> Served Warm and Topped with Ice Cream	8. <sup>95</sup>
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<b>AUSTIN'S BROWNIE A LA MODE</b> Sprinkled with Chopped Pecans and a Scoop of Ice Cream	9. <sup>95</sup>
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