



Mr. Ed's Oyster Bar & Fish House

HOT APPS

CRAWFISH, SPINACH AND ARTICHOKE DIP 15^{.95}

Fresh with Tortilla Chips

CALAMARI 13^{.95}
with Marinara

LOUISIANA CRAWFISH BREAD 16^{.95}
Baked Fresh to Order

BBQ SHRIMP 16^{.95}

Peeled to the Tail and Served Over
Hot French Bread

ONION RINGS 11^{.95}

Cut Fresh Daily

EGGPLANT STICKS 11^{.95}

with Marinara and Topped with Parmesan

SEAFOOD NACHOS 16^{.95}

Fresh Fried Chips Topped with Shrimp, Crawfish,
Jalapenos & Our Homemade Queso

CRAB CAKES 15^{.95}

Fried to Perfection, Drizzled with Remoulade

SHRIMP AND CRAB AU GRATIN 17^{.95}

Gulf Shrimp and Crab Meat

COLD APPS

SHRIMP REMOULADE OR COCKTAIL 14^{.95}

Jumbo Boiled Shrimp, with Choice of
Remoulade or Cocktail

CRAB AND AVOCADO DIP 15^{.95}

Fresh Avocado, Crab Meat and Homemade
Pico de Gallo

SEAFOOD MARTINI 16^{.95}

Crab Meat, Jumbo Boiled Shrimp, Iceberg and
Remoulade

SOUPS

**MR. ED'S CHICKEN AND
ANDOUILLE GUMBO** Cup Bowl 8^{.95} 11^{.95}

A Traditional New Orleans Classic

SEAFOOD GUMBO 8^{.95} 11^{.95}

With Shrimp and Crab Meat

TURTLE 8^{.95} 11^{.95}

SALADS

BLEU CHEESE WEDGE 9^{.95}

Iceberg, Tomatoes, Fresh Chopped Bacon
and Bleu Cheese

BLACKENED CHICKEN SALAD 16^{.95}

with Homemade Creole Buttermilk

with Blackened Shrimp 18^{.95}

SEAFOOD AVOCADO SALAD 22^{.95}

Boiled Shrimp, Lump Crab, Sliced Avocado
Served with Our Homemade Remoulade

GRILLED TUNA SALAD 19^{.95}

Mixed Green with Your Choice of Dressing

CAESAR SALAD 10^{.95}

with Chicken 16^{.95}

with Shrimp 18^{.95}

with Oysters 22^{.95}

OYSTER SPINACH SALAD 22^{.95}

with Homemade Hot Bacon Vinaigrette

OYSTERS

ON THE HALF SHELL

	1/2 DOZEN	DOZEN
ICED RAW with Cocktail Sauce	13 ^{.95}	18 ^{.95}
CHARBROILED with Garlic Butter and Parmesan	14 ^{.95}	25 ^{.95}
SOUTHWEST Charbroiled Topped with Jalapeño	14 ^{.95}	25 ^{.95}
BIENVILLE Shrimp, Green Onions and Mushrooms	16 ^{.95}	27 ^{.95}
CRAWFISH ROCKEFELLER	16 ^{.95}	27 ^{.95}
1/2 BIENVILLE 1/2 ROCKEFELLER	16 ^{.95}	27 ^{.95}

FROM THE FRYER

SOUTHERN FRIED FISH DINNER 22^{.95}

Wild Caught Fillets

GULF SHRIMP DINNER 24^{.95}

Jumbo Gulf Shrimp

1/2 AND 1/2 COMBINATION DINNER 24^{.95}

Fried Shrimp and Fried Fish

Oysters and Shrimp or Catfish 26^{.95}

STUFFED CRAB DINNER 23^{.95}

With Crabmeat Stuffing

SEAFOOD PLATTER 26^{.95}

Shrimp, Fried Fish, and Oysters

SUPER SEAFOOD PLATTER 29^{.95}

Shrimp, Fish, Oysters, Stuffed Crab and Onion Rings

CRISPY OYSTER DINNER 26^{.95}

Fresh Louisiana Oysters

SOUTHERN FRIED PLATTER 24^{.95}

Fried Chicken, Shrimp, and Catfish

FRIED FISH HOUSE SEAFOOD PLATTER 42^{.95}

Shrimp, Fish, Oysters, Stuffed Crabs and Onion Rings

PLATTERS SERVED WITH YOUR CHOICE OF
FRENCH FRIES OR POTATO SALAD

FRESH CATCH

TUNA 23^{.95}

Chargrilled Ahi Steaks

REDFISH 24^{.95}

Chargrilled Gulf Redfish

REDFISH AMANDA 26^{.95}

Blackened Redfish topped with Crawfish

Etouffee Over Steamed White Rice

SALMON 24^{.95}

Chargrilled Atlantic Salmon

FLOUNDER (SEASONAL) 25^{.95}

Broiled Whole

LOUISIANA CATFISH 22^{.95}

Broiled Catfish Fillets

ALL FRESH CATCH SERVED WITH VEGETABLES,
NEW POTATOES, AND 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 •

• METAIRIE, FRENCH QUARTER AND ON ST. CHARLES AVE. •

• 3117 21ST STREET • 504-833-6310 •

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

• MREDSRESTAURANTS.COM •

• A CREDIT CARD SURCHARGE WILL BE ADED TO ALL NON CASH PAYMENTS •

SOUTHERN CREOLE COOKING

BOZO'S HOMEMADE HAMBURGER STEAK 18.⁹⁵

Fresh Ground Chuck Grilled with Caramelized Onions and American Cheese, Served with Mashed Potatoes and Gravy

MR. ED'S FAMOUS FRIED CHICKEN 17.⁹⁵

½ Fried Chicken (Breast, Thigh, Wing, Leg) Served with Potato Salad or French Fries
All White Meat Add \$2.50

CAJUN JAMBALAYA 19.⁹⁵

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

TASTE OF NEW ORLEANS 21.⁹⁵

Jambalaya, Crawfish Etouffée, Red Beans and Rice Served with Smoked Sausage

TROUT ALMONDINE 21.⁹⁵

Toasted Almonds and Meuniere Sauce with Potatoes and Vegetables

RED BEANS AND RICE

With Smoked Sausage 15.⁹⁵

With Southern Fried Fish 18.⁹⁵

CRAB MEAT AU GRATIN 25.⁹⁵

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

SHRIMP AND CRAB CAKE PASTA 24.⁹⁵

Shrimp and Pasta Tossed in a Cajun Cream Sauce, Topped with Crab Cakes

EGGPLANT NAPOLEON 22.⁹⁵

Two Fried Eggplant Medallions Stuffed with Crabmeat Dressing, Over Pasta and Topped with a Cajun Alfredo Sauce

SHRIMP AND GRITS 21.⁹⁵

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

CRAWFISH PASTA MICHELLE 21.⁹⁵

Louisiana Crawfish Tails Sautéed in an Andouille Cream Sauce Over Pasta

CRAB CAKE DINNER 25.⁹⁵

Crab Cakes Topped with Grilled Shrimp and Cajun Alfredo with Potatoes and Vegetables

CRAWFISH ETOUFFÉE 19.⁹⁵

Louisiana Tails smothered in a Rich New Orleans Roux over Steamed White Rice

STUFFED BELL PEPPERS 18.⁹⁵

Stuffed with Shrimp and Ground Meat with a Side of Vegetables and Mashed Potatoes with Gravy

NEW ORLEANS FAMOUS POBOYS

FRIED SHRIMP POBOY 19.⁹⁵

FRIED CATFISH POBOY 17.⁹⁵

ROAST BEEF POBOY 15.⁹⁵

Cooked in House

GRILLED CHICKEN POBOY 16.⁹⁵

STUFFED CRAB POBOY 18.⁹⁵

Two Fried Stuffed Crabs Served with Our Homemade Remoulade

MEATBALL POBOY 16.⁹⁵

Served with Provolone and Marinara

HOMEMADE CHEESEBURGER POBOY 16.⁹⁵

Fresh Ground Chuck, Caramelized Onions and American Cheese

FRIED OYSTER POBOY 21.⁹⁵

DESSERTS

NEW ORLEANS BREAD PUDDING 7.⁹⁵

with a Traditional Rum Sauce

PEACH COBLER 9.⁹⁵

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 and Whipped Cream

LEMON ICE BOX PIE 8.⁹⁵

SIDES

JAMBALAYA 6.⁹⁵

POTATO SALAD 5.⁹⁵

MASHED POTATOES AND GRAVY 5.⁹⁵

CHEESE GRITS 5.⁹⁵

VEGETABLE DU JOUR 4.⁹⁵

FRENCH FRIES 4.⁹⁵

• GIFT CARDS AVAILABLE •

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