



# Mr. Ed's Oyster Bar & Fish House

## HOT APPS

**CRAWFISH, SPINACH AND ARTICHOKE DIP** 15<sup>.95</sup>

Fresh with Tortilla Chips

**CALAMARI** 13<sup>.95</sup>  
with Marinara

**LOUISIANA CRAWFISH BREAD** 16<sup>.95</sup>  
Baked Fresh to Order

**BBQ SHRIMP** 16<sup>.95</sup>

Peeled to the Tail and Served Over

Hot French Bread

**ONION RINGS** 11<sup>.95</sup>

Cut Fresh Daily

**EGGPLANT STICKS** 11<sup>.95</sup>

with Marinara and Topped with Parmesan

**SEAFOOD NACHOS** 16<sup>.95</sup>

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

**CRAB CAKES** 15<sup>.95</sup>

Fried to Perfection, Drizzled with Remoulade

**SHRIMP AND CRAB AU GRATIN** 17<sup>.95</sup>

Gulf Shrimp and Crab Meat

## COLD APPS

**SHRIMP REMOULADE OR COCKTAIL** 14<sup>.95</sup>

Jumbo Boiled Shrimp, with Choice of  
Remoulade or Cocktail

**CRAB AND AVOCADO DIP** 15<sup>.95</sup>

Fresh Avocado, Crab Meat and Homemade  
Pico de Gallo

**SEAFOOD MARTINI** 16<sup>.95</sup>

Crab Meat, Jumbo Boiled Shrimp, Iceberg and  
Remoulade

## SOUPS

**MR. ED'S CHICKEN AND  
ANDOUILLE GUMBO** 8<sup>.95</sup> Cup 11<sup>.95</sup> Bowl

A Traditional New Orleans Classic

**SEAFOOD GUMBO** 8<sup>.95</sup> 11<sup>.95</sup>

With Shrimp and Crab Meat

**TURTLE** 8<sup>.95</sup> 11<sup>.95</sup>

## SALADS

**BLEU CHEESE WEDGE** 9<sup>.95</sup>

Iceberg, Tomatoes, Fresh Chopped Bacon  
and Bleu Cheese

**BLACKENED CHICKEN SALAD** 16<sup>.95</sup>  
with Homemade Creole Buttermilk

with Blackened Shrimp 18<sup>.95</sup>

**SEAFOOD AVOCADO SALAD** 22<sup>.95</sup>

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

**GRILLED TUNA SALAD** 19<sup>.95</sup>

Mixed Green with Your Choice of Dressing

**CAESAR SALAD** 10<sup>.95</sup>

with Chicken 16<sup>.95</sup>

with Shrimp 18<sup>.95</sup>

with Oysters 22<sup>.95</sup>

**OYSTER SPINACH SALAD** 22<sup>.95</sup>

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>	18 <sup>.95</sup>
<b>CHARBROILED</b> with Garlic Butter and Parmesan	14 <sup>.95</sup>	25 <sup>.95</sup>
<b>SOUTHWEST</b> Charbroiled Topped with Jalapeño	14 <sup>.95</sup>	25 <sup>.95</sup>
<b>BIENVILLE</b> Shrimp, Green Onions and Mushrooms	16 <sup>.95</sup>	27 <sup>.95</sup>
<b>CRAWFISH ROCKEFELLER</b>	16 <sup>.95</sup>	27 <sup>.95</sup>
<b>1/2 BIENVILLE 1/2 ROCKEFELLER</b>	16 <sup>.95</sup>	27 <sup>.95</sup>

## FROM THE FRYER

**SOUTHERN FRIED FISH DINNER** 22<sup>.95</sup>

Wild Caught Fillets

**GULF SHRIMP DINNER** 24<sup>.95</sup>

Jumbo Gulf Shrimp

**1/2 AND 1/2 COMBINATION DINNER** 24<sup>.95</sup>

Fried Shrimp and Fried Fish

Oysters and Shrimp or Catfish 26<sup>.95</sup>

**STUFFED CRAB DINNER** 23<sup>.95</sup>

With Crabmeat Stuffing

**SEAFOOD PLATTER** 26<sup>.95</sup>

Shrimp, Fried Fish, and Oysters

**SUPER SEAFOOD PLATTER** 29<sup>.95</sup>

Shrimp, Fish, Oysters, Stuffed Crab and Onion Rings

**CRISPY OYSTER DINNER** 26<sup>.95</sup>

Fresh Louisiana Oysters

**SOUTHERN FRIED PLATTER** 24<sup>.95</sup>

Fried Chicken, Shrimp, and Catfish

**FRIED FISH HOUSE SEAFOOD PLATTER** 42<sup>.95</sup>

Shrimp, Fish, Oysters, Stuffed Crabs and Onion Rings

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

## FRESH CATCH

**TUNA** 23<sup>.95</sup>  
Chargrilled Ahi Steaks

**REDFISH** 24<sup>.95</sup>  
Chargrilled Gulf Redfish

**REDFISH AMANDA** 26<sup>.95</sup>  
Blackened Redfish topped with Crawfish  
Etouffee Over Steamed White Rice

**SALMON** 24<sup>.95</sup>

Chargrilled Atlantic Salmon

**FLOUNDER (SEASONAL)** 25<sup>.95</sup>

Broiled Whole

**LOUISIANA CATFISH** 22<sup>.95</sup>

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 ADDED TO ALL NON CASH PAYMENTS •

## SOUTHERN CREOLE COOKING

### BOZO'S HOMEMADE HAMBURGER STEAK 18.<sup>95</sup>

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

### MR. ED'S FAMOUS FRIED CHICKEN 17.<sup>95</sup>

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

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

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

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

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

### TROUT ALMONDINE 21.<sup>95</sup>

Toasted Almonds and Meuniere Sauce with Potatoes and Vegetables

### RED BEANS AND RICE

With Smoked Sausage 15.<sup>95</sup>

With Southern Fried Fish 18.<sup>95</sup>

### CRAB MEAT AU GRATIN 25.<sup>95</sup>

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

### SHRIMP AND CRAB CAKE PASTA 24.<sup>95</sup>

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

### EGGPLANT NAPOLEON 22.<sup>95</sup>

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

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

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

### CRAWFISH PASTA MICHELLE 21.<sup>95</sup>

Louisiana Crawfish Tails Sautéed in an Andouille Cream Sauce Over Pasta

### CRAB CAKE DINNER 25.<sup>95</sup>

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

### CRAWFISH ETOUFFÉE 19.<sup>95</sup>

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

### STUFFED BELL PEPPERS 18.<sup>95</sup>

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

## NEW ORLEANS FAMOUS POBOYS

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

### FRIED CATFISH POBOY 17.<sup>95</sup>

### ROAST BEEF POBOY 15.<sup>95</sup>

Cooked in House

### GRILLED CHICKEN POBOY 16.<sup>95</sup>

### STUFFED CRAB POBOY 18.<sup>95</sup>

Two Fried Stuffed Crabs Served with Our Homemade Remoulade

### MEATBALL POBOY 16.<sup>95</sup>

Served with Provolone and Marinara

### HOMEMADE CHEESEBURGER POBOY 16.<sup>95</sup>

Fresh Ground Chuck, Caramelized Onions and American Cheese

### FRIED OYSTER POBOY 21.<sup>95</sup>

## DESSERTS

### NEW ORLEANS BREAD PUDDING 7.<sup>95</sup>

with a Traditional Rum Sauce

### PEACH COBLER 9.<sup>95</sup>

Served Warm with a Scoop of Vanilla Ice Cream

### AUSTIN'S CHOCOLATE BROWNIE A LA MODE 9.<sup>95</sup>

Homemade Brownie Served with Ice Cream Topped with Caramel and Whipped Cream

### LEMON ICE BOX PIE 8.<sup>95</sup>

## SIDES

### JAMBALAYA 6.<sup>95</sup>

### POTATO SALAD 5.<sup>95</sup>

### MASHED POTATOES AND GRAVY 5.<sup>95</sup>

### CHEESE GRITS 5.<sup>95</sup>

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

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

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