



# Mr. Ed's Oyster Bar & Fish House

## STARTERS

<b>PEPPER JELLY OYSTERS</b> Fried Golden Brown with Pepper Jelly	<b>16<sup>.95</sup></b>
<b>NEW ORLEANS MEAT PIES</b> Fried Mini Pastries Stuffed with Ground Beef, Special Seasonings and Side of with Remoulade	<b>14<sup>.95</sup></b>
<b>CRAWFISH, SPINACH &amp; ARTICHOKE DIP</b> Served with Tortilla Chips	<b>17<sup>.95</sup></b>
<b>FRIED ALLIGATOR</b> with Remoulade	<b>16<sup>.95</sup></b>
<b>BBQ SHRIMP</b> Peeled to The Tail and Served Over Hot French Bread	<b>17<sup>.95</sup></b>
<b>LOUISIANA CRAWFISH BREAD</b> Baked Fresh to Order	<b>17<sup>.95</sup></b>
<b>CRAB CAKES</b> with Remoulade Sauce	<b>16<sup>.95</sup></b>
<b>SEAFOOD NACHOS</b> Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños and Our Homemade Queso	<b>17<sup>.95</sup></b>
<b>BOUDIN EGGROLLS</b> Traditional Eggrolls Filled with a Savory Blend of Pork, Rice, and Cheese Served with Pepper Jelly	<b>13<sup>.95</sup></b>

## SOUPS

	Cup	Bowl
<b>SEAFOOD GUMBO</b> with Shrimp and Crabmeat	<b>9<sup>.95</sup></b>	<b>12<sup>.95</sup></b>
<b>CHICKEN &amp; ANDOUILLE GUMBO</b> A Traditional New Orleans Classic	<b>9<sup>.95</sup></b>	<b>12<sup>.95</sup></b>
<b>CREOLE GUMBO</b> A True Creole Gumbo with Shrimp, Crabmeat, Chicken and Andouille	<b>10<sup>.95</sup></b>	<b>13<sup>.95</sup></b>
<b>GUMBOLAYA</b> Chicken Gumbo with Jambalaya	<b>11<sup>.95</sup></b>	<b>14<sup>.95</sup></b>

## SALADS

<b>BLEU CHEESE WEDGE</b> Iceberg, Tomatoes, Chopped Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing	<b>10<sup>.95</sup></b>
<b>CRISPY CRAWFISH SALAD</b> Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber Topped with Fried Crawfish Tails	<b>20<sup>.95</sup></b>
<b>with Fried Shrimp</b>	<b>19<sup>.95</sup></b>
<b>with Fried Oysters</b>	<b>24<sup>.95</sup></b>
<b>BLACKENED CHICKEN SALAD</b> Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber	<b>17<sup>.95</sup></b>
<b>with Grilled Shrimp</b>	<b>19<sup>.95</sup></b>

## OYSTERS

### ON THE HALF SHELL

	1 / 2 DOZEN	DOZEN
<b>ICED RAW</b> with Cocktail Sauce	<b>14<sup>.95</sup></b>	<b>24<sup>.95</sup></b>
<b>CHARBROILED</b> with Garlic Butter and Parmesan	<b>17<sup>.95</sup></b>	<b>28<sup>.95</sup></b>
<b>SOUTHWEST</b> Charbroiled and Topped with Jalapeño	<b>19<sup>.95</sup></b>	<b>29<sup>.95</sup></b>
<b>BIENVILLE</b> Shrimp, Green Onions and Mushrooms	<b>19<sup>.95</sup></b>	<b>29<sup>.95</sup></b>
<b>CRAWFISH ROCKEFELLER</b> Crawfish, Bacon and Spinach	<b>19<sup>.95</sup></b>	<b>29<sup>.95</sup></b>
<b>1/2 &amp; 1/2</b> Bienville and Rockefeller	<b>19<sup>.95</sup></b>	<b>29<sup>.95</sup></b>
<b>SPICY OYSTER SHOOTERS</b> Served with Our Creole Cocktail Sauce		<b>8<sup>.95</sup></b>

## LOUISIANA SEAFOOD PLATTERS

<b>SOUTHERN FRIED FISH DINNER</b> Fried to Perfection	<b>23<sup>.95</sup></b>
<b>GULF SHRIMP DINNER</b> Jumbo Gulf Shrimp	<b>25<sup>.95</sup></b>
<b>CRISPY OYSTER DINNER</b> Fresh, Louisiana Oysters	<b>31<sup>.95</sup></b>

<b>ROYAL PLATTER</b> Fried Jumbo Shrimp, Southern Fried Fish, Fried Oysters and a Crab Cake <small>No substitutions please</small>	<b>33<sup>.95</sup></b>
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### PLATTERS SERVED WITH YOUR CHOICE OF FRENCH FRIES OR JAMBALAYA

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. •

• 512 BIENVILLE STREET BIENVILLE STREET (TWO BLOCKS OFF CANAL STREET) • 504-309-4848

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

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

# SOUTHERN CREOLE COOKING

## RED BEANS & RICE

with Smoked Sausage

15<sup>.95</sup>

with Southern Fried Fish

18<sup>.95</sup>

## TASTE OF NEW ORLEANS

Jambalaya, Crawfish Etouffee' and Red Beans, Served with Smoked Sausage

23<sup>.95</sup>

## SHRIMP AND GRITS

Jumbo Gulf Shrimp Sautéed in Traditional

New Orleans Butter Sauce Atop Cheese Grits

22<sup>.95</sup>

## CREOLE COMBO

Shrimp Creole, Crawfish Etouffee, White Rice, and Jambalaya

23<sup>.95</sup>

## SHRIMP CREOLE

Fresh Peeled Gulf Shrimp Simmered in a Classic

Creole Sauce, Served over Steamed White Rice

21<sup>.95</sup>

## BLACKENED REDFISH

Fresh Redfish Filet Grilled with Blackened

Seasoning and Topped with Lemon Butter and

Served with Jambalaya an vegetables

24<sup>.95</sup>

**Add Topping of your choice**

4<sup>.95</sup>

BBQ Shrimp (4), Crawfish Etouffee', or Shrimp Creole

## Ghi ZZYXF YXZlg\

Fresh Redfish Filet Loaded with Crabmeat Dressing UbX Served with Jambalaya and Vegetables

27<sup>.95</sup>

## CAJUN JAMBALAYA

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

22<sup>.95</sup>

## CRAWFISH ETOUFFÉE

Louisiana Crawfish Tails Smothered in a

Rich New Orleans Roux, Served with

Steamed White Rice

23<sup>.95</sup>

## CRAB CAKE PASTA

Served with Shrimp and Cream Sauce

over Pasta

2+<sup>.95</sup>

## PASTA JAMBALAYA

Chicken, Smoked Sausage and Shrimp

Tossed In a Creole Sauce, Served Over Pasta

2+<sup>.95</sup>

## FISH OF THE DAY

Chef's Choice Served with Vegetables

and Jambalaya

26<sup>.95</sup>

## CRAB CAKE DINNER

Crab Cakes Topped with Grilled Shrimp and

Cajun Alfredo, Served with Jambalaya and Vegetables

27<sup>.95</sup>

## NEW ORLEANS FAMOUS POBOYS

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

## SOUTHERN FRIED FISH POBOY

18<sup>.95</sup>

## CRAWFISH POBOY

22<sup>.95</sup>

## SHRIMP POBOY

21<sup>.95</sup>

## OYSTER POBOY

25<sup>.95</sup>

## GRILLED CHICKEN POBOY

on French or Bun

16<sup>.95</sup>

## HOMEMADE CHEESEBURGER POBOY

Choice of on French or Bun

18<sup>.95</sup>

## DESSERTS

### NEW ORLEANS BREAD PUDDING

with a Traditional Rum Sauce

8<sup>.95</sup>

### BANANA FOSTER CREAM PIE

9<sup>.95</sup>

### CHEESE CAKE

10<sup>.95</sup>

### CHOCOLATE MOUSSE CAKE

10<sup>.95</sup>

## SIDES

### CREOLE JAMBALAYA

7<sup>.95</sup>

### SOUTHERN CHEESE GRITS

6<sup>.95</sup>

### FRENCH FRIES

5<sup>.95</sup>

### VEGETABLE DU JOUR

5<sup>.95</sup>

### SIDE SALAD

5<sup>.95</sup>

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