

- STARTERS

PEPPER JELLY OYSTER	16.95
Fried Golden Brown with a Side of Pepper Jelly	
BOUDIN EGGROLLS	12.95
Traditional Eggrolls Filled with a Savory Blend of	
Pork, Rice, and Cheese Served with Pepper Jelly	
NEW ORLEANS MEAT PIES	12.95
Fried Mini Pastries Stuffed with Ground Beef	
Special Seasonings and Side of Remoulade	

NICK'S PULLED PORK NACHOS Fresh Tortilla Chips Topped with BBQ Pulled Pork, Cheddar, Queso, and Jalapeños	14.95
DEBRIS FRIES Topped with Gravy, Cheddar Cheese & Roast Beef Debris	9.95
CATFISH CHIPS Fried Catfish Nuggets with Tartar Sauce	14.95
SPINACH ARTICHOKE QUESO DIP	12.95

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Served with Fresh Tortilla Chips	
FRIED PICKLES	9.95
Served with Cajun Ranch	
MEATBALLS	12.95
Topped with Melted Mozzarella	
PIGS IN A BLANKET	12.95
Served with Creole Mustard	

- SOUP & SALADS -

CHICKEN & ANDOUILLE GUMBO	8.95
a Traditional New Orleans Classic	
SEAFOOD GUMBO	9.95
with Shrimp & Crabmeat	
BLACKENED CHICKEN SALAD	17.95
Romaine Spring Mix, Shredded Cheddar Cheese,	
Tomatoes, Croutons, and Cucumber	
POPCORN SHRIMP SALAD	18.95
Romaine Spring Mix, Tomato, and Shredded	
Cheddar Cheese	
CHEF SALAD	15.95
Romaine Spring Mix, Ham, Turkey, Tomato,	

Boiled Egg, Swiss and American Cheese
Choice of Bley Cheese Coiun

Choice of Bleu Cheese, Cajun Ranch, or Italian Dressing

- SIDES -

JAMBALAYA	6.95
RED BEANS & RICE	6.95
MACARONI & CHEESE WITH GRAVY	5.95
FRENCH FIRES	4.95
HOMEMADE POTATO SALAD	4.95
MS. VICKIE'S CHIPS	2.95
CORNBREAD DRESSING	4.95

<u>- POBOYS -</u>

Served on Leidenheimer French Bre "Dressed" with Lettuce, Tomatoes, Mayonna Add cheese (American or Swiss) \$0	ise & Pickles
HOT ROAST BEEF	15.95
OVEN ROASTED TURKEY	13.95
HAM & CHEESE	13.95
(American or Swiss)	
CHICKEN BREAST	14.95
(Fried or Grilled)	
S M A S H B U R G E R	15.95
PATTON'S HOT SAUSAGE	13.95
BBQ BEEF	15.95
THE ORIGINAL	10.95
French Fries, Gravy, & Roast Beef Debris	
FRIED CATFISH	17.95
FRIED SHRIMP	18.95
FRIED OYSTER	19.95
ITALIAN HOMEMADE MEATBALL	15.95

- SPECIALTY POBOYS -

CHICKEN PARMESAN

15.95

BLACKENED REDFISH POBOY with Side of Jambalaya	21.95
MR. ED'S SPECIAL Hot Roast Beef, Ham, Turkey, & Swiss	15.95
SURF & TURF Roast Beef & Fried Shrimp	18.95
COCHON DU LAIT Roasted Pork, Gravy, Pickles, & Creole Mayo	17.95
OYSTER ROCKEFELLER Fried Oysters on Garlic Bread with Rockefeller	21.95
THANKSGIVING POBOY Turkey, Cornbread Stuffing, Gravy & Cranberry S	16.95 auce
	lf 14.95 ll 24.95

- PLATTERS

FRIED CATFISH PLATTER	18.95
FRIED SHRIMP PLATTER	19.95
FRIED OYSTER PLATTER	21.95
HALF & HALF PLATTER	19.95
Shrimp & Fish	21.95
Shrimp or Fish and Oysters	21.33

<u>- DESSERTS -</u>

FRIED BREAD PUDDING	6.95
with Caramel Whiskey Sauce	
BEIGNETS	7.95
topped with Powdered Sugar	
PRALINE CHEESECAKE	7.95
with Praline Sauce	

<u>- BLUE PLATE SPECIALS -</u>

\$14.95

MONDAY Red Beans & Rice with Fried Chicken (Leg and Thigh)
TUESDAY Homemade Meatballs & Spaghetti with Garlic Bread

WEDNESDAY Hamburger Steak with Caramelized Onions over Mashed Potatoes & Gravy

THURSDAY Cajun Jambalaya with Fried Catfish

FRIDAY Shrimp Creole over Steamed White Rice with French Bread

SPIRITS

<u>- BEER -</u>

DRAFT

MILLER LITE BLUE MOON ABITA JOCKAMO ABITA AMBER

BOTTLED BEER

BUD LIGHT BUDWEISER
COORS LIGHT CORONA
DOS EQUIS HEINEKEN
MICH ULTRA MODELO
MILLER LITE YUENGLING

SELTZERS

TRULY HIGH NOON VODKA

<u>- WINE -</u>

WHITE WINE

KENDALL JACKSON CHARDONNAY HOUSE CHARDONNAY SANTA MARGERITA PINOT GRIGIO HOUSE PINOT GRIGIO MEIOMI ROSÉ

RED WINE

QUILT CABERNET
HOUSE CABERNET
MEIOMI PINOT NOIR
HOUSE PINOT NOIR
CONUNDRUM RED BLEND

BUBBLES

CAMPO VIEJO BRUT AVISSI PROSECCO

- PERSONAL PITCHERS -

32 OZ PERSONAL PITCHERS \$14.95

MARGARITAS

CLASSIC
MANGO
PEACH
STRAWBERRY
WATERMELON
ITALIAN
JALAPEÑO

LONG ISLAND TEA

ORIGINAL
PEACH
WATERMELON
STRAWBERRY
TROPICAL
MANGO
WILD BERRY

- SIGNATURE COCKTAILS -

HURRICANE

DON Q SILVER RUM, THREE ROLL DARK RUM, PAT O' BRIEN'S MIX & SPLASH OF ORANGE JUICE

CAJUN BLOODY MARY

ABSOLUT PEPPAR VODKA, ZING ZANG BLOODY MARY, BLEND OF HOUSE SPICES, GREEN OLIVES, SPICY GREEN BEANS, LEMON & LIME WEDGE

BIENVILLE STREET TEA

VODKA, RUM, & GIN, TOPPED WITH SWEET & SOUR, SPLASH OF COKE & DARK RUM FLOATER

DEBBIE'S RUM PUNCH

DON Q SILVER RUM, COCONUT RUM, PINEAPPLE & CRANBERRY JUICE

MOSCOW MULE

THREE OLIVES VODKA, GINGER BEER, & SOUEEZE OF LIME WEDGE

THE OLD FASHIONED

TINCUP WHISKEY, MUDDLED ORANGES AND CHERRIES WITH A DASH OF BITTERS & SIMPLE SYRUP

SAZERAC

SAZERAC ABSINTHE, SUGAR, & PEYCHAUD BITTERS

ESTABLISHED 1989 • MREDSRESTAURANTS.COM METAIRIE, FRENCH QUARTER AND ON ST. CHARLES AVE

620 IBERVILLE STREET (B/N ROYAL ST. & CHARTRES ST.)

504.766.0176

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

A CREDIT CARD SURCHARGE WILL BE ADD TO AL NON-CASH PAYMENTS

WE PROUDLY SERVE LOUISIANA SEAFOOD. WE ALSO USE IMPORTED SEAFOOD, WHEN NEEDED.