

MR. ED'S

Southern Creole

K • I • T • C • H • E • N

STARTERS

CRAWFISH, SPINACH & ARTICHOKE DIP 16.⁹⁵
Topped with Mozzarella Cheese, Baked, and Served with Hot, Fresh Tortilla Chips

SEAFOOD NACHOS 17.⁹⁵
Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños & Our Homemade Queso

FRIED ALLIGATOR 16.⁹⁵
Fried Golden Brown with Remoulade for Dipping

BBQ SHRIMP 17.⁹⁵
Gulf Jumbo Shrimp Peeled to The Tail, Tossed in Meunière Brown Butter, and Served Over Hot French Bread

FRIED CRAB CLAWS 16.⁹⁵
with a Side of Remoulade Sauce

CRAB CAKES 16.⁹⁵
Crab Dressing Coated in Breadcrumbs, Fried, and Drizzled with Remoulade

CRAWFISH BREAD 17.⁹⁵
Stuffed with a Creamy Crawfish Blend, Topped with Mozzarella Cheese, and Baked Fresh to Order

BOUDIN EGGROLLS 13.⁹⁵
Traditional Eggrolls Filled with a Savory Blend of Pork, Rice, and Cheese, Served with Pepper Jelly

SOUPS

	Cup	Bowl
SEAFOOD GUMBO	9. ⁹⁵	11. ⁹⁵
with Shrimp and Crabmeat		

CHICKEN AND ANDOUILLE GUMBO	9. ⁹⁵	11. ⁹⁵
A Traditional New Orleans Classic		

CREOLE GUMBO	10. ⁹⁵	12. ⁹⁵
A True Creole Gumbo with Shrimp, Crabmeat, Chicken and Andouille		

SALADS

BLEU CHEESE WEDGE 10.⁹⁵
Iceberg, Tomatoes, Fresh Chopped Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

CRISPY SHRIMP SALAD 19.⁹⁵
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber Topped with Popcorn Shrimp and choice of dressing

BLACKENED CHICKEN SALAD 17.⁹⁵
Mixed Romaine Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber
with Blackened Shrimp 19.⁹⁵

FRIED OYSTER SPINACH SALAD 24.⁹⁵
Spinach, Bleu Cheese Crumbles, Bacon, & Tomatoes, with Homemade Hot Bacon Vinaigrette

OYSTERS ON THE HALF SHELL

	1/2 DOZEN	DOZEN
ICED RAW with Cocktail Sauce	14. ⁹⁵	24. ⁹⁵
CHARBROILED with Garlic Butter and Parmesan	17. ⁹⁵	28. ⁹⁵
SOUTHWEST Charbroiled and Topped with Jalapeño	17. ⁹⁵	28. ⁹⁵
BIENVILLE Shrimp, Green Onions and Mushrooms	19. ⁹⁵	29. ⁹⁵
CRAWFISH ROCKEFELLER Crawfish, Bacon and Spinach	19. ⁹⁵	29. ⁹⁵
1/2 & 1/2 Bienville and Rockefeller	19. ⁹⁵	29. ⁹⁵
CAJUN VODOO Smoky Paprika, Cajun Heat, and Savory Garlic Sauce	19. ⁹⁵	29. ⁹⁵

LOUISIANA SEAFOOD PLATTERS

SOUTHERN FRIED FISH DINNER	23. ⁹⁵
Wild Caught Fish Filets	
STUFFED CRAB DINNER	24. ⁹⁵
Two Crabs Filled with Crabmeat Stuffing	
FRIED SHRIMP DINNER	25. ⁹⁵
Jumbo Gulf Shrimp	
CRISPY OYSTER DINNER	31. ⁹⁵
Fresh Louisiana Oysters	

ROYAL SEAFOOD PLATTER 33.⁹⁵
Fried Jumbo Shrimp, Southern Fried Fish, Fried Oysters and a Stuffed Crab
No substitutions please

Louisiana Seafood Platters are Served with French Fries

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

• 132 ROYAL STREET (ONE BLOCK OFF CANAL STREET) • 504.354.9210 •

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

• A DISCOUNT WILL BE APPLIED TO ALL CASH PAYMENTS •

SOUTHERN CREOLE COOKING

RED BEANS AND RICE

with Smoked Sausage	15 ^{.95}
with Fried Fish	18 ^{.95}
with Grilled Pork Chop	19 ^{.95}

STUFFED REDFISH

Redfish Filet Loaded with Crabmeat Dressing, Topped with Lemon Butter, and Served with Jambalaya and Vegetables

27^{.95}

FRIED CATFISH AND CHEESE GRITS

Fried Catfish Filets served Atop a Bed of Cheese Grits

19^{.95}

CREOLE COMBO

Jambalaya, Crawfish Etouffee, and Shrimp Creole with Steamed Rice

23^{.95}

BLACKENED REDFISH

Blackened and Drizzled with a creamy Lemon Butter, Served with Jambalaya and Vegetables

24^{.95}

SHRIMP CREOLE

Jumbo Gulf Shrimp Tossed with Creole Tomato Sauce over Steamed White Rice

21^{.95}

GRILLED PORK CHOP DINNER

Two Grilled Pork Chops, Served with Mixed Vegetables and Jambalaya

18^{.95}

BLACKENED RIBEYE

With Cajun Jambalaya

38^{.95}

WITH JUMBO BLACKENED SHRIMP

42^{.95}

TASTE OF NEW ORLEANS

Jambalaya, Crawfish Etouffée, Red Beans with Steamed White Rice, Served with Smoked Sausage

23^{.95}

CAJUN JAMBALAYA

Gulf Shrimp, Smoked Sausage, and Chicken in a Traditional New Orleans Cajun Rice, Topped with Jumbo Grilled Shrimp

22^{.95}

BLACKENED CHICKEN DINNER

Seasoned and Grilled, Served with Jambalaya and Vegetables

18^{.95}

SHRIMP AND GRITS

Jumbo Gulf Shrimp Sautéed in Traditional New Orleans Meunière Sauce and Cheese Grits

22^{.95}

PASTA ORLEANS

Sauteed Shrimp & Andouille Sausage Simmered with Crawfish Tails Over Pasta in a Cajun Cream Sauce

24^{.95}

PASTA JAMBALAYA

Chicken, Smoked Sausage and Shrimp Tossed with Penne Pasta in Our Creole Sauce

22^{.95}

CRAWFISH ETOUFFÉE

Louisiana Crawfish Tails Smothered in a Rich New Orleans Roux Served with White Rice

23^{.95}

NEW ORLEANS FAMOUS POBOYS

SOUTHERN FISH POBOY 18^{.95}

CRISPY CRAWFISH POBOY 22^{.95}

GULF SHRIMP POBOY 21^{.95}

OYSTER POBOY 25^{.95}

FAMOUS ROAST BEEF POBOY DIP

Served with Side of Brown Gravy

16^{.95}

CHAR-GRILLED CHICKEN POBOY 16^{.95}

on French or Bun

HOMEMADE CHEESEBURGER POBOY 16^{.95}

on French or Bun

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

DESSERTS

NEW ORLEANS BREAD PUDDING 8^{.95}
with a Traditional Rum Sauce

MR. ED'S BARQ'S ROOTBEER FLOAT 8^{.95}

CHEESE CAKE 10^{.95}
Choice of Blueberry or Strawberry Topping

CHOCOLATE MOUSSE CAKE 10^{.95}

PEACH COBBLER À LA MODE 11^{.95}
with Vanilla Ice Cream

SIDES

CAJUN JAMBALAYA 7^{.95}

SOUTHERN CHEESE GRITS 6^{.95}

FRENCH FRIES 5^{.95}

VEGETABLE DU JOUR 5^{.95}

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