

Mr. Ed's Oyster Bar & Fish House

STARTERS

Pepper Jelly Oysters	16 ^{.95}
Fried Golden Brown with Pepper Jelly	
New Orleans Meat Pies	14 ^{.95}
Fried Mini Pastries Stuffed with Ground Beef, Special Seasonings Topped with Remoulade	
Crawfish, Spinach & Artichoke Dip	17 ^{.95}
Served with Tortilla Chips	
Fried Alligator	16 ^{.95}
with Remoulade Sauce	
BBQ Shrimp	17 ^{.95}
Peeled to The Tail and Served Over Hot French Bread	
Louisiana Crawfish Bread	17 ^{.95}
Baked Fresh to Order	
Crab Cakes	16 ^{.95}
Topped with Remoulade Sauce	
Seafood Nachos	17 ^{.95}
Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños and Our Homemade Queso	
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}	12 ^{.95}
with Shrimp and Crabmeat		
Chicken & Andouille Gumbo	9 ^{.95}	12 ^{.95}
A Traditional New Orleans Classic		
Creole Gumbo	10 ^{.95}	13 ^{.95}
A True Creole Gumbo with Shrimp, Crabmeat, Chicken and Andouille		
Gumbolaya	11 ^{.95}	14 ^{.95}
Chicken Gumbo with Jambalaya		

SALADS

Bleu Cheese Wedge	10 ^{.95}
Iceberg, Tomatoes, Chopped Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing	
Crispy Crawfish Salad	20 ^{.95}
Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber Topped with Fried Crawfish Tails	
sub Fried Shrimp	19 ^{.95}
sub Fried Oysters	24 ^{.95}
Blackened Chicken Salad	17 ^{.95}
Spring Mix, Cheddar Cheese, Tomatoes, Croutons and Cucumber	
sub Grilled Shrimp	19 ^{.95}

OYSTERS ON THE HALF SHELL

	1 / 2 DOZEN	DOZEN
Iced Raw	14 ^{.95}	24 ^{.95}
with Cocktail Sauce		
Charbroiled	17 ^{.95}	28 ^{.95}
with Garlic Butter and Parmesan		
Southwest	19 ^{.95}	29 ^{.95}
Charbroiled and Topped with Jalapeño		
Bienville	19 ^{.95}	29 ^{.95}
Shrimp, Green Onions and Mushrooms		
Crawfish Rockefeller	19 ^{.95}	29 ^{.95}
Crawfish, Bacon and Spinach		
½ & ½	19 ^{.95}	29 ^{.95}
Bienville and Rockefeller		
Spicy Oyster Shooters		8 ^{.95}
Served with Our Creole Cocktail Sauce		

LOUISIANA SEAFOOD PLATTERS

Southern Fried Fish Platter	23 ^{.95}
Fried to Perfection	
Gulf Shrimp Platter	25 ^{.95}
Jumbo Gulf Shrimp	
Crispy Oyster Platter	29 ^{.95}
Fresh, Louisiana Oysters	

Royal Seafood Platter	33 ^{.95}
Fried Jumbo Shrimp, Southern Fried Fish, Fried Oysters and a Crab Cake	
No substitutions please	

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 (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 ADED TO ALL NON CASH PAYMENTS •

SOUTHERN CREOLE COOKING

Red Beans & Rice

with Smoked Sausage 16⁹⁵
with Southern Fried Fish 19⁹⁵

Taste of New Orleans

Jambalaya, Crawfish Etouffee' and
Red Beans, Served with Smoked Sausage 24⁹⁵

Shrimp and Grits

Jumbo Gulf Shrimp Sautéed in Traditional
New Orleans Butter Sauce Atop Cheese Grits 23⁹⁵

Creole Combo

Shrimp Creole, Crawfish Etouffee, White Rice,
and Jambalaya 24⁹⁵

Shrimp Creole

Fresh Peeled Gulf Shrimp Simmered in a
Classic Creole Sauce, Served over Steamed White Rice 22⁹⁵

Blackened Redfish

Fresh Redfish Filet Grilled with Blackened Seasoning
and Topped with Lemon Butter and Served with
Jambalaya an vegetables 26⁹⁵

Crab Cake Dinner

Two Crab Cakes Topped with Grilled Shrimp and
Lemon Butter Sauce, Served with Jambalaya and
Vegetables 28⁹⁵

Stuffed Redfish

Fresh Redfish Filet Loaded with
Crabmeat Dressing and Served with
Jambalaya and Vegetables 28⁹⁵

Cajun Jambalaya

Gulf Shrimp, Smoked Sausage and Chicken
in a Traditional New Orleans Cajun Rice 23⁹⁵

Crawfish Etouffee

Louisiana Crawfish Tails Smothered in a
Rich New Orleans Roux, Served with
Steamed White Rice 24⁹⁵

Crab Cake Pasta

Fried Crab Cake Served atop Pasta Tossed in
Cajun Alfredo Sauce with Shrimp 28⁹⁵

Pasta Jambalaya

Chicken, Smoked Sausage and Shrimp Tossed
In a Creole Sauce, Served Over Pasta 27⁹⁵

BBQ Shrimp Redfish

Blackened Grilled Redfish Topped
with Grilled Shrimp Tossed in our
New Orleans Butter Sauce 28⁹⁵

Redfish Orleans

Fresh Redfish Filet Topped with Crawfish
Etouffee with Vegetables and Jambalaya 28⁹⁵

NEW ORLEANS FAMOUS POBOYS

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

Southern Fried Fish Poboy 19⁹⁵

Crawfish PoBoy 23⁹⁵

Shrimp Poboy 22⁹⁵

Oyster Poboy 23⁹⁵

Grilled Chicken Poboy 16⁹⁵
on French or Bun

Homemade Cheeseburger Poboy 18⁹⁵
Choice of on French or Bun

DESSERTS

New Orleans Bread Pudding 9⁹⁵
with a Traditional Rum Sauce

Banana Foster Cream Pie 10⁹⁵

Cheese Cake 10⁹⁵

Chocolate Mousse Cake 10⁹⁵

SIDES

Creole Jambalaya 7⁹⁵

Southern Cheese Grits 6⁹⁵

French Fries 5⁹⁵

Vegetable Du Jour 5⁹⁵

Side Salad 5⁹⁵

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