



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	
Peeled to The Tail and Served Over Hot French Bread	17^{.95}
Louisiana Crawfish Bread	17^{.95}
Baked Fresh to Order	
Crab Cakes	
Topped with Remoulade Sauce	16^{.95}
Seafood Nachos	
Fresh Fried Chips Topped with Crawfish, Shrimp, Jalapeños and Our Homemade Queso	17^{.95}
Boudin Eggrolls	13^{.95}
Traditional Eggrolls Filled with a Savory Blend of Pork, Rice, and Cheese Served with Pepper Jelly	

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		

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}

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 AEDED TO ALL NON CASH PAYMENTS •

SOUTHERN CREOLE COOKING

Red Beans & Rice	
with Smoked Sausage	16 ^{.95}
with Southern Fried Fish	19 ^{.95}
Taste of New Orleans	24 ^{.95}
Jambalaya, Crawfish Etouffee' and Red Beans, Served with Smoked Sausage	
Shrimp and Grits	23 ^{.95}
Jumbo Gulf Shrimp Sautéed in Traditional New Orleans Butter Sauce Atop Cheese Grits	
Creole Combo	24 ^{.95}
Shrimp Creole, Crawfish Etouffee, White Rice, and Jambalaya	
Shrimp Creole	22 ^{.95}
Fresh Peeled Gulf Shrimp Simmered in a Classic Creole Sauce, Served over Steamed White Rice	
Blackened Redfish	26 ^{.95}
Fresh Redfish Filet Grilled with Blackened Seasoning and Topped with Lemon Butter and Served with Jambalaya an vegetables	
Crab Cake Dinner	28 ^{.95}
Two Crab Cakes Topped with Grilled Shrimp and Lemon Butter Sauce, Served with Jambalaya and Vegetables	

Stuffed Redfish	28 ^{.95}
Fresh Redfish Filet Loaded with Crabmeat Dressing and Served with Jambalaya and Vegetables	
Cajun Jambalaya	23 ^{.95}
Gulf Shrimp, Smoked Sausage and Chicken in a Traditional New Orleans Cajun Rice	
Crawfish Etouffee	24 ^{.95}
Louisiana Crawfish Tails Smothered in a Rich New Orleans Roux, Served with Steamed White Rice	
Crab Cake Pasta	28 ^{.95}
Fried Crab Cake Served atop Pasta Tossed in Cajun Alfredo Sauce with Shrimp	
Pasta Jambalaya	27 ^{.95}
Chicken, Smoked Sausage and Shrimp Tossed In a Creole Sauce, Served Over Pasta	
BBQ Shrimp Redfish	28 ^{.95}
Blackened Grilled Redfish Topped with Grilled Shrimp Tossed in our New Orleans Butter Sauce	
Redfish Orleans	28 ^{.95}
Fresh Redfish Filet Topped with Crawfish Etouffee with Vegetables and Jambalaya	

NEW ORLEANS FAMOUS POBOYS

Served “Dressed” with Lettuce, Tomatoes, Mayo & Pickles on Local Fresh French Bread	
Southern Fried Fish Poboy	19 ^{.95}
Crawfish PoBoy	23 ^{.95}
Shrimp Poboy	22 ^{.95}
Oyster Poboy	23 ^{.95}
Grilled Chicken Poboy	16 ^{.95}
on French or Bun	
Homemade Cheeseburger Poboy	18 ^{.95}
Choice of on French or Bun	

DESSERTS

New Orleans Bread Pudding	9 ^{.95}
with a Traditional Rum Sauce	
Banana Foster Cream Pie	10 ^{.95}
Cheese Cake	10 ^{.95}
Chocolate Mousse Cake	10 ^{.95}

SIDES

Creole Jambalaya	7 ^{.95}
Southern Cheese Grits	6 ^{.95}
French Fries	5 ^{.95}
Vegetable Du Jour	5 ^{.95}
Side Salad	5 ^{.95}