MR. ED'S Southern Creole K•I•T•C•H•E•N

STARTERS

CRAWFISH, SPINACH AND ARTICHOKE DIP 18.95
Rich, Creamy Dip Topped with Crawfish Tails and Melted Mozzarella Cheese, Served with Fresh Tortilla Chips

SEAFOOD NACHOS 19.95
Fresh Tortilla Chips Topped with Shrimp, Crawfish, Jalapeños and Our Homemade Queso

LOUISIANA CRAWFISH BREAD 18.95
Local French Bread Stuffed with Creamy Crawfish Blend, Topped with a Mozzarella Cheese Sauce and Baked Fresh to Order

BBQ SHRIMP 19.95
Jumbo Shrimp Peeled to the Tail, Tossed in Meunière Brown Butter and Served over Hot French Bread

FRIED ALLIGATOR 18.95
Marinated and Perfectly Fried with a side of Remoulade Sauce

CRAB CAKES 19.95
Crab Dressing Coated in Breadcrumbs, Fried and Drizzled with Remoulade Sauce

BOUDIN EGGROLLS 16.95
Traditional Eggrolls Filled with Savory Blend of Pork, Rice, and Cheese, with a side of Pepper Jelly

SOUPS

	CUP	BOWL
MR. ED'S CHICKEN & SAUSAGE GUMBO A Traditional New Orleans Classic, with Chicken and Andouille Sausage	10.95	14.95
SEAFOOD GUMBO with Shrimp and Crabmeat	10.95	14.95
CREOLE GUMBO A True Creole Gumbo with Shrimp, Crabmeat, Chicken, and Andouille Sausage	11.95	15.95

SALADS

BLEU CHEESE WEDGE 12.95
Iceberg Wedge with Tomatoes, Fresh Chopped Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

CRISPY SHRIMP SALAD 21.95
Mixed Greens, Cheddar Cheese, Tomatoes, Croutons, and Cucumbers Topped with Popcorn Shrimp with Choice of Dressing

BLACKENED CHICKEN SALAD 19.95
Sliced Blackened Chicken Breast atop Mixed Greens, Cheddar Cheese, Tomatoes, Croutons, and Cucumbers with Choice of Dressing

CHOICE OF DRESSINGS
Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Hot Bacon Vinaigrette, Italian, and Ranch

OYSTERS

ON THE HALF SHELL

	½ DOZEN	DOZEN
ICED RAW with Cocktail Sauce	16.95	24.95
CHARBROILED with Garlic Butter and Parmesan	18.95	29.95
SOUTHWEST Charbroiled Topped with Jalapeños	19.95	30.95
BIENVILLE Shrimp, Green Onions, and Mushrooms	19.95	31.95
CRAWFISH ROCKEFELLER Crawfish, Bacon, Spinach	19.95	31.95
½ BIENVILLE and ½ ROCKEFELLER	19.95	31.95

LOUISIANA SEAFOOD PLATTERS

FRIED FISH PLATTER 24.95
Battered and Fried Golden

FRIED SHRIMP PLATTER 26.95
Crispy Jumbo Shrimp

FRIED OYSTER PLATTER 29.95
Plump Gulf Oysters Fried to Perfection

ROYAL SEAFOOD PLATTER 33.95
Fried Fish, Crispy Jumbo Shrimp, Gulf Oysters, and a Crab Cake over French Fries
NO SUBSTITUTIONS PLEASE

ALL PLATTERS ARE SERVED WITH FRENCH FRIES
SUBSTITUTE SIDE OF JAMBALAYA FOR 3.00

There is a risk associated with consuming raw oysters. If you have chronic illnesses of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

• ESTABLISHED 1989 •
• METAIRIE, FRENCH QUARTER AND SAINT CHARLES AVENUE •
• 132 ROYAL STREET (ONE BLOCK OFF CANAL STREET) • 504.354.9210 •
• NO SEPARATE CHECKS PLEASE • 20% SERVICE CHARGE TO PARTIES OF 5 OR MORE •
• MREDSRESTAURANTS.COM •
A Credit Card Surcharge Will Be Added To All Non-cash Payments (Debit Excluded)
We Proudly Serve Louisiana Seafood, But Also Use Imported Seafood, When Needed

SOUTHERN CREOLE COOKING

RED BEANS AND RICE
Simmered with Andouille Sausage over White Rice

with Grilled Sausage 18.95

with Fried Fish 20.95

with Grilled Pork Chop 21.95

STUFFED REDFISH 29.95
Redfish Fillet Loaded with Crabmeat Dressing,
with a Side of Jambalaya and Vegetables, and Lemon Butter

CREOLE JAMBALAYA 23.95
Traditional Mix of Gulf Shrimp, Smoked Sausage, and Diced Chicken, Simmered with Seasoned Rice in a Creole Sauce and Topped with Grilled Jumbo Shrimp

SHRIMP AND GRITS 24.95
Jumbo Shrimp Sauteed in our New Orleans Meunière Sauce over Grits

CREOLE COMBO 26.95
Shrimp Creole, Jambalaya, and Crawfish
Étouffée with Steamed White Rice

GRILLED PORK CHOPS 23.95
Center Cut Pork Chops Grilled over Open Flame,
Served with a Side of Vegetables and Jambalaya

TASTE OF NEW ORLEANS 25.95
A Trio of Red Beans and Rice, Jambalaya, and
Crawfish Étouffée with Smoked Sausage

PASTA ORLEANS 28.95
Sautéed Shrimp, Crawfish Tails, and Smoked Sausage
Simmered in Cajun Cream Sauce and Served Over Pasta

BLACKENED REDFISH DINNER 26.95
Seasoned Redfish Fillet, Seared, and Served with Vegetables, Jambalaya, and a Side of Lemon Butter

PASTA JAMBALAYA 25.95
Diced Chicken, Smoked Sausage, and Gulf Shrimp
Tossed in Creole Tomato Sauce over Pasta

BLACKENED CHICKEN DINNER 21.95
Seasoned Chicken Breast Served with a Side of Jambalaya and Vegetables

SHRIMP CREOLE 22.95
Gulf Shrimp Tossed with Creole Tomato Sauce
Served over Steamed White Rice

CRAWFISH ÉTOUFFÉE 24.95
Fresh Crawfish Tails Smothered in Rich New Orleans Roux with Fresh Herbs and Spices over Steamed Rice

NEW ORLEANS FAMOUS POBOYS

BLACKENED REDFISH POBOY 22.95
Fresh Redfish Fillet Dipped in Butter, Dusted with
Blackened Seasoning and Grilled to Perfection

FRIED FISH POBOY 19.95
Battered and Fried Golden

FRIED SHRIMP POBOY 21.95
Crispy Gulf Shrimp

FRIED OYSTER POBOY 24.95
Plump Gulf Oysters Fried to Perfection

FAMOUS ROAST BEEF DIP 18.95
Marinated and Slow Braised in House,
Served with a Side of Brown Gravy

CAJUN CHICKEN POBOY 18.95
Blackened Chicken Breast

HOMEMADE CHEESEBURGER POBOY 18.95
Fresh Ground Chuck and American Cheese
on Choice of French Bread or Bun

SERVED DRESSED
WITH LETTUCE, TOMATO, MAYONNAISE, AND PICKLES
ON LOCAL FRESH FRENCH BREAD

DESSERT

NEW ORLEANS BREAD PUDDING 9.95
with a Traditional Rum Sauce

BANANA FOSTER PIE 10.95
Moist Butter Cake Layered with Banana Cream Filling
with a Whipped Topping in a Graham Cracker Pie Shell

PEACH COBBLER 10.95
Fresh Peach Fruit Filling Covered with an Old Fashioned, Flaky Crust, and Baked Golden

NEW YORK CHEESECAKE 10.95
Creamy Cheesecake in a Honey Graham Cracker Crust

SIDES

JAMBALAYA 8.95

VEGETABLE DU JOUR 7.95

FRENCH FRIES 7.95

SOUTHERN CHEESE GRITS 6.95

• ESTABLISHED 1989 •
• METAIRIE, FRENCH QUARTER AND SAINT CHARLES AVENUE •
• 132 ROYAL STREET (ONE BLOCK OFF CANAL STREET) • 504.354.9210 •
• NO SEPARATE CHECKS PLEASE • 20% SERVICE CHARGE TO PARTIES OF 5 OR MORE •
• MREDSRESTAURANTS.COM •
A CREDIT CARD SURCHARGE WILL BE ADDED TO ALL NON-CASH PAYMENTS (DEBIT EXCLUDED)
WE PROUDLY SERVE LOUISIANA SEAFOOD, BUT ALSO USE IMPORTED SEAFOOD, WHEN NEEDED