Mr. Ed's Oyster Bar & Fish House

STARTERS

PEPPER JELLY OYSTERS 17.95
Gulf Oysters Fried Golden with a Side of Pepper Jelly

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 a 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
GUMBOLAYA Chicken & Sausage Gumbo with Jambalaya	12.95	16.95

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

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

FISH HOUSE SEAFOOD PLATTER 33.95
Fried Fish, Crispy Jumbo Shrimp, Gulf Oysters, And a Crab Cake Over a Bed of 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 ON SAINT CHARLES AVENUE •
• 512 BIENVILLE (TWO BLOCKS OFF CANAL STREET) • 504.309.4848 •
• 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 17.95
with Fried Fish 19.95

STUFFED REDFISH 29.95
Fresh Redfish Filled with Crabmeat Dressing, Served with New Potatoes, Vegetables, and a side of Lemon Butter

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

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

CRAB CAKE DINNER 28.95
Crab Cakes Topped with Grilled Shrimp With New Potatoes, Vegetables, and a side of Lemon Butter

BBQ SHRIMP REDFISH 31.95
Gulf Shrimp Tossed in Meunière Brown Butter atop Fresh Redfish Fillet with a Side of Vegetables and New Potatoes

NEW ORLEANS FAMOUS POBOYS

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

CAJUN CHICKEN POBOY 17.95
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

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

CRAB CAKE PASTA 29.95
Gulf Shrimp and Pasta Tossed in Cajun Alfredo Sauce, Topped with Crab Cakes

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 Sauce over Pasta

REDFISH ORLEANS 29.95
Blackened Redfish Topped with Crawfish Étouffée
Over a Bed of Steamed White Rice and Side of 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

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

CHOCOLATE MOUSSE PIE 10.95
Chocolate Cake Layered with Chocolate Mousse in a Chocolate Cookie Crust

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

SIDE SALAD 6.95

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