# Mr. Ed's SEAFOOD Oyster House

## STARTERS

**CRAWFISH SPINACH AND ARTICHOKE DIP** 17.95
Rich, Creamy Dip Topped with Crawfish Tails and Melted Mozzarella Cheese, Served with Fresh Tortilla Chips

**SEAFOOD QUESO** 18.95
Our Homemade Queso Topped with Shrimp, Crawfish, and Jalapeños Served with Fresh Tortilla Chips

**LOUISIANA CRAWFISH BREAD** 17.95
Local French Bread Stuffed with Creamy Crawfish Blend, Topped with a Mozzarella Cheese Sauce and Baked Fresh to Order

**BBQ SHRIMP** 18.95
Jumbo Shrimp Peeled to the Tail, Tossed in Meunière Brown Butter and Served over Hot French Bread

**ONION RINGS** 13.95
Fresh Yellow Onion Rings Fried Golden Brown and Served with a Side of Remoulade

**CRAB CAKES** 18.95
Crab Dressing Coated in Breadcrumbs, Fried, and Served with a Side of Remoulade Sauce

**BOUDIN EGGROLLS** 15.95
Traditional Eggrolls Filled with a Savory Blend of Pork, Rice, and Cheese Served with a Side of Pepper Jelly

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

## SOUPS

| | CUP | BOWL |
|---|---|---|
| **MR. ED'S CHICKEN & SAUSAGE GUMBO**<br>A Traditional New Orleans Classic, Made with Chicken and Andouille Sausage Served with Steamed Rice | 9.95 | 13.95 |
| **SEAFOOD GUMBO**<br>A Rich Roux with Shrimp and Crabmeat, Served Hot with Steamed Rice | 9.95 | 13.95 |
| **CREOLE GUMBO**<br>A True Creole Gumbo with Shrimp, Crabmeat, Chicken, and Andouille Sausage with Steamed Rice | 10.95 | 14.95 |

## SALADS

**BLEU CHEESE WEDGE** 11.95
Iceberg Wedge with Tomatoes, Fresh Chopped Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

**CRISPY SHRIMP SALAD** 19.95
Mixed Greens, Cheddar Cheese, Tomatoes, Croutons, and Cucumbers Topped with Popcorn Shrimp with Choice of Dressing

**BLACKENED CHICKEN SALAD** 18.95
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**<br>with Cocktail Sauce | 15.95 | 23.95 |
| **CHARBROILED**<br>with Garlic Butter and Parmesan | 17.95 | 28.95 |
| **SOUTHWEST**<br>Charbroiled Topped with Jalapeños | 18.95 | 29.95 |
| **BIENVILLE**<br>Shrimp, Green Onions, and Mushrooms | 19.95 | 30.95 |
| **CRAWFISH ROCKEFELLER**<br>Crawfish, Bacon, Spinach | 19.95 | 30.95 |
| **½ BIENVILLE and ½ ROCKEFELLER** | 19.95 | 30.95 |

## LOUISIANA SEAFOOD PLATTERS

**FRIED FISH PLATTER** 23.95
Battered and Fried Golden

**FRIED SHRIMP PLATTER** 25.95
Crispy Jumbo Shrimp

**FRIED OYSTER PLATTER** 28.95
Plump Gulf Oysters, Fried to Perfection

**COMBINATION PLATTER**
½ Crispy Shrimp and ½ Fried Fish 25.95
½ Gulf Oysters with ½ Crispy Shrimp *or* ½ Fried Fish 28.95

**MR. ED'S SEAFOOD PLATTER** 32.95
Fried Fish, Crispy Jumbo Shrimp, Gulf Oysters, with Fresh Onion Rings
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 •
• 1327 SAINT CHARLES AVENUE (AT MAISON ST. CHARLES HOTEL) • 504.267.0169 •
• 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 Smoked Sausage 17.95
with Fried Fish 19.95
with Grilled Pork Chop 20.95

### CRAB CAKE PASTA 28.95
Gulf Shrimp and Pasta Tossed in a Parmesan Cream Sauce,
Topped with Two Homemade Crab Cakes

### MR. ED'S FAMOUS FRIED CHICKEN 19.95
½ Fried Chicken (Breast, Thigh, Wing, and Leg)
over French Fries
ALL WHITE MEAT 2.50

### SHRIMP AND GRITS 23.95
Sautéed Jumbo Shrimp over Creamy, Cheese Grits with
Meunière Brown Butter Sauce

### REDFISH MAISON 28.95
Blackened Redfish Topped with Crawfish Étouffée
over a Bed of Steamed White Rice and Side of Vegetables

### CREOLE JAMBALAYA 22.95
Traditional Mix of Gulf Shrimp, Smoked Sausage, and Diced Chicken,
Simmered with Seasoned Rice in a Creole Sauce and Topped with
Grilled Jumbo Shrimp

### TASTE OF NEW ORLEANS 24.95
A Trio of Red Beans and Rice, Jambalaya, and Crawfish
Étouffée with Smoked Sausage

### PASTA ORLEANS 27.95
Sautéed Shrimp, Crawfish Tails, and Smoked Sausage,
Simmered in a Cajun Cream Sauce, Served over Pasta

### BLACKENED REDFISH DINNER 25.95
Seasoned Redfish Fillet, Seared, and Served with Vegetables,
New Potatoes, and a Side of Lemon Butter

### SOUTHERN FRIED PLATTER 29.95
Mr. Ed's Famous Fried Chicken, Fried Fish and
Crispy Jumbo Shrimp Served with French Fries

### CHARGRILLED SALMON 25.95
Thick Cut Atlantic Salmon Served with Vegetables,
New Potatoes, and a Side of Lemon Butter

### CRAWFISH ÉTOUFFÉE 22.95
Fresh Crawfish Tails Smothered in Rich New Orleans
Roux with Fresh Herbs and Spices over Steamed Rice

# NEW ORLEANS FAMOUS POBOYS

### FRIED FISH POBOY 18.95
Battered and Fried Golden

### FRIED SHRIMP POBOY 19.95
Crispy Gulf Shrimp

### FRIED OYSTER POBOY 23.95
Plump Gulf Oysters Fried to Perfection

### ROAST BEEF POBOY 17.95
Marinated and Slow Braised in House

### Cajun CHICKEN POBOY 18.95
Blackened Chicken Breast

### PATTON'S HOT SAUSAGE POBOY 16.95
Patton's Cajun Hot Sausage Patties with American Cheese

### HOMEMADE CHEESEBURGER POBOY 17.95
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 Whiskey Sauce

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

### LEMON ICE BOX PIE 10.95
A Classic, Southern Dessert Made with a Smooth,
Tangy Citrus Filling Inside a Graham Cracker Crust

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

# SIDES

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| JAMBALAYA | 7.95 |
| SEASONED NEW POTATOES | 6.95 |
| HOMEMADE POTATO SALAD | 6.95 |
| MASHED POTATOES AND GRAVY | 6.95 |
| SOUTHERN CHEESE GRITS | 6.95 |
| VEGETABLE DU JOUR | 6.95 |
| FRENCH FRIES | 6.95 |
| BAKED MACARONI | 6.95 |

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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