Mr. Ed's Oyster Bar & Fish House

STARTERS

CRAWFISH SPINACH AND ARTICHOKE DIP 16.95
with Fresh Tortilla Chips

CALAMARI 15.95
with Marinara Sauce

LOUISIANA CRAWFISH BREAD 16.95
Baked Fresh to Order

BBQ SHRIMP 17.95
Peeled to the Tail and Served with Hot French Bread

ONION RINGS 12.95
Cut Fresh Daily

EGGPLANT STICKS 12.95
Fried and Served with Marinara Sauce and Topped with Parmesan

SEAFOOD NACHOS 17.95
Fresh Fried Chips Topped with Shrimp, Crawfish, Jalapeños and Our Homemade Queso

CRAB CAKES 17.95
Fried To Perfection with a Side of Remoulade

SHRIMP REMOULADE OR COCKTAIL 14.95
Jumbo Boiled Shrimp with Choice of Remoulade or Cocktail Sauce

SEAFOOD MARTINI 16.95
Crabmeat and Jumbo Boiled Shrimp over Lettuce and Drizzled with Remoulade

SOUPS

	CUP	BOWL
MR. ED'S CHICKEN & SAUSAGE GUMBO A Traditional New Orleans Classic, with Chicken and Andouille Sausage	8.95	12.95
SEAFOOD GUMBO with Shrimp and Crabmeat	8.95	12.95
TURTLE SOUP	8.95	12.95

SALADS

BLEU CHEESE WEDGE 10.95
Iceberg Wedge with Tomatoes, Fresh Chopped Bacon, and Bleu Cheese Crumbles

BLACKENED CHICKEN SALAD 17.95
Blackened Chicken Breast over Mixed Greens, Tomatoes, and Red Onions with Homemade Buttermilk Dressing

SEAFOOD AVOCADO SALAD 24.95
Mixed Greens Topped with Boiled Shrimp, Lump Crabmeat, Sliced Avocado, with Remoulade

GRILLED TUNA SALAD 21.95
Thinly Sliced Seared Tuna atop Mixed Greens, Tomatoes, and Red Onions with Homemade Balsamic Dressing

CAESAR SALAD 11.95
Fresh Chopped Romaine, with Parmesan and Croutons

with Grilled Chicken 17.95
with Grilled Shrimp 18.95
with Fried Oysters 23.95

OYSTER SPINACH SALAD 23.95
Fried Oysters over Fresh Spinach, Topped with Chopped Bacon, and Sliced Boiled Egg with Our Homemade Hot Bacon Vinaigrette Dressing

OYSTERS

ON THE HALF SHELL

	1/2 DOZEN	DOZEN
ICED RAW with Cocktail Sauce	14.95	19.95
CHARBROILED with Garlic Butter and Parmesan	16.95	27.95
SOUTHWEST Charbroiled Topped with Jalapeños	17.95	28.95
BIENVILLE Shrimp, Green Onions, and Mushrooms	17.95	29.95
CRAWFISH ROCKEFELLER Crawfish, Bacon, Spinach	17.95	29.95
½ BIENVILLE, ½ ROCKEFELLER	17.95	29.95

FROM THE FRYER

FRIED FISH PLATTER 22.95

JUMBO SHRIMP PLATTER 24.95

GULF OYSTER PLATTER 27.95

COMBINATION PLATTERS
½ Shrimp and ½ Fried Fish 24.95
½ Oysters and choice of ½ Shrimp or ½ Fried Fish 26.95

STUFFED CRAB DINNER 23.95

SEAFOOD PLATTER 32.95
Fried Fish, Jumbo Shrimp, and Gulf Oysters

FISH HOUSE SEAFOOD PLATTER 36.95
Fried Fish, Jumbo Shrimp, Gulf Oysters, Stuffed Crab, and Onion Rings

ALL PLATTERS ARE SERVED WITH CHOICE OF FRENCH FRIES OR POTATO SALAD
SUBSTITUTE JAMBALAYA 3.00

FRESH CATCH

SEARED TUNA 23.95
Ahi Tuna Steak

BLACKENED REDFISH 24.95
Natural Cut Redfish Fillet

CHARGRILLED SALMON 24.95
Thick Cut, Atlantic Salmon

ALL FRESH CATCH PLATES ARE SERVED WITH VEGETABLES, NEW POTATOES, AND LEMON BUTTER

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 •
• 3117 3117 21ST STREET • 504-833-6310 •
• 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

BOZO'S HAMBURGER STEAK 18.95
Grilled Fresh Ground Chuck Topped with Caramelized Onions and American Cheese over Mashed Potatoes with Gravy

MR. ED'S FAMOUS FRIED CHICKEN 18.95
½ Fried Chicken (Breast, Thigh, Wing, Leg)
Served with Potato Salad or French Fries
All White Meat Add 2.50

CAJUN JAMBALAYA 21.95
Traditional Mix of Gulf Shrimp, Smoked Sausage, and Diced Chicken, Simmered with Seasoned Rice, and Topped with Grilled Jumbo Shrimp

TASTE OF NEW ORLEANS 23.95
A Trio of Red Beans and Rice, Jambalaya, and Crawfish Étouffée with Smoked Sausage

TROUT ALMONDINE 23.95
Fried Trout Topped with Toasted Almonds and Meunière Sauce with a Side of New Potatoes and Vegetables

RED BEANS AND RICE
Simmered with Andouille Sausage over White Rice
with Grilled Smoked Sausage 16.95
with Fried Fish 18.95
with Grilled Pork Chop 19.95

CRABMEAT AU GRATIN 28.95
Lump Crabmeat Folded in a Creamy Au Gratin Sauce and Baked Until Golden Brown and Bubbly, with a Side of New Potatoes and Vegetables

SHRIMP AND CRAB CAKE PASTA 27.95
Pasta and Gulf Shrimp Tossed in a Rich Cajun Cream Sauce with a House Made Crab Cake

CRAWFISH PASTA MICHELLE 23.95
Crawfish Tails and Savory Smoked Sausage Simmered in a Rich, Creamy Alfredo Sauce over Pasta

REDFISH AMANDA 26.95
Blackened Redfish Smothered In Rich Crawfish Étouffée Over A Bed Of Steamed White Rice

CRAB CAKE DINNER 26.95
Homemade Crab Cakes Layered with Jumbo Grilled Shrimp and Our House Cajun Alfredo Sauce, with a side of New Potatoes and Vegetables

EGGPLANT NAPOLEON 23.95
Crabmeat-stuffed Eggplant Medallions over Pasta, Finished with Our Signature Cajun Cream Sauce

CRAWFISH ÉTOUFFÉE 21.95
Fresh Crawfish Tails Smothered in Rich New Orleans Roux with Fresh Herbs and Spices over Steamed Rice

STUFFED BELL PEPPERS 19.95
Fresh Green Bell Peppers Stuffed with Shrimp and Ground Meat with a Side of Mashed Potatoes and Gravy

SOUTHERN FRIED PLATTER 28.95
Mr. Ed's Famous Fried Chicken, Fried Fish and Crispy Jumbo Shrimp Served with French Fries

NEW ORLEANS FAMOUS POBOYS

FRIED FISH POBOY 17.95

FRIED SHRIMP POBOY 19.95

FRIED OYSTER POBOY 23.95

ROAST BEEF POBOY 16.95
Marinated and Slow Braised in House

FRIED CRAB CAKE POBOY 18.95

BLACKENED CHICKEN POBOY 17.95

MEATBALL POBOY 16.95
with Provolone Cheese and Marinara

HOMEMADE CHEESEBURGER POBOY 16.95
Fresh Ground Chuck, Caramelized Onions, and American Cheese

Served Dressed
with Lettuce, Tomato, Mayonnaise, and Pickles
on Fresh, Local French Bread

DESSERTS

NEW ORLEANS BREAD PUDDING 8.95
with a Traditional Rum Sauce

BANANA FOSTER PIE 9.95
Butter Cake Layer with Banana Cream Filling, a Whipped Topping in a Graham Cracker Pie Shell

LEMON ICE BOX PIE 9.95
A Classic Southern Dessert Made with Smooth, Citrus Filling Inside a Buttery Graham Cracker Crust

NEW YORK CHEESECAKE 9.95
Creamy Cheesecake in a Honey Graham Cracker Crust

SIDES

JAMBALAYA 6.95

POTATO SALAD 5.95

MASHED POTATO AND GRAVY 5.95

VEGETABLE DU JOUR 5.95

FRENCH FRIES 5.95

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