

# HORS D'OEUVRES

## HOUSE FAVORITES

### COLD APPETIZERS

**VENUS OYSTERS ON THE HALF SHELL** – Plump and juicy Gulf oysters, served with cocktail sauce and horseradish or mignonette 🍷

**ORDER OF 6** 12  
**ORDER OF 12** 17

**DEM DERE OYSTER SHOOTER** – Gin or vodka with a freshly shucked oyster and cocktail sauce 🍷 7

**STREETCAR SHRIMP COCKTAIL** – 8 jumbo shrimp peeled and deveined, served with the world's best cocktail sauce 🍷 12

**ELEGUA'S BLACK MAGIC DEVEILED EGGS** – 4 deviled eggs topped four ways. One blackened crawfish tail, one blackened shrimp, one blackened blue crab finger and a fried oyster 🍷🍷🍷 8

**OGOUN'S CAJUN CANDIED NUTS** – Pecans, walnuts, almonds and peanuts, garlic and Cajun spices sweetened, then roasted 🍷 8

**PAPA LEGBA'S POPCORN** – Popped in bacon grease and conjured with Cajun spices 6

### HOT APPETIZERS

**SKIFFER CRAB CAKES** – 2 pan seared jumbo lump crab cakes with a creamy white wine sauce 🍷🍷 17

**NOLA'S FONDUE** – A rich casserole with shrimp, spinach, mushrooms, oysters and jumbo lump crab in a creamy sauce topped with pepperjack and baked golden. Served with our house crustinis for dipping 🍷🍷 *Serves 2-4 people* 23

**BLACK BAYOU JAMBALAYA CAKES** – Crawfish and Andouille jambalaya cakes, grilled and topped with Nola's Pontchartrain sauce 🍷🍷 16

**WHO DAT? FRIED OYSTERS** – 10 plump oysters fried in our Cajun breading, served with house made cocktail and tartar sauce 🍷🍷 16

**JACKED-UP OYSTERS** – 6 freshly shucked oysters on the half shell topped with bacon, jalapeño, pepperjack cheese and cajun butter sauce, baked golden 🍷🍷 15

**COUYON FRIED CATFISH BITES** – Breaded and fried golden, served with cocktail and tartar sauces 🍷🍷 10/16

**COCODRIE FRIED ALLIGATOR** – Tenderized Louisiana alligator tail meat, fried golden and served with Nola's remoulade sauce 🍷🍷 10/16

**CRAWFISH OR SHRIMP REMOULADE** – Jumbo shrimp or crawfish tails with our own remoulade sauce, served on fried green tomatoes 🍷🍷 13

**MR. BIG SHOT'S OYSTERS ROCKEFELLER** – 6 oysters on the half shell topped with our spinach and Pernod cream sauce, and broiled to perfection 🍷🍷 15

**VIVIANA'S CRAWFISH QUESO** – A spicy, creamy blend of white queso, onions and peppers. With a generous portion of crawfish served with warm tortilla chips. 🍷🍷 13

**CAJUN CHICKEN FINGERS** – Spicy breaded and fried chicken fingers, served with your choice of sauce 🍷🍷 9

**BEAUCOUP FRIED PLATTER** – 4 of our favorite frys. Alligator, butterfly shrimp, oysters and catfish. Served with cocktail and tartar sauces 🍷🍷 *Serves 2-4 people* 22

**AN AHNVEE FOR BOUDIN (BOO DAN)** – 2 plump pork and rice stuffed sausages, grilled and served with Cajun mustard cream sauce 🍷 13

#### LEGEND OF ALLERGIC NEEDS:

- 🍷 contains gluten
- 🍷 contains dairy
- 🍷 contains shellfish
- 🍷 may contain nuts
- 🍷 vegetarian



## SOUPS

Add a sourdough bread bowl 2.5

**YA MAMA'S GUMBO** – Classic Cajun gumbo with Andouille sausage, tasso ham and white rice, served with your choice of chicken, shrimp or crawfish 🍴🍴

**CUP** 7  
**BOWL** 10

**ORLEANS OYSTER STEW** – A decadent creamy stew topped with whole oysters 🍴🍴

**CUP** 8  
**BOWL** 11

**WHOOEE! GARLIC SOUP WITH TASSO HAM** – World-class roasted garlic soup topped with minced tasso ham 🍴🍴

**CUP** 5  
**BOWL** 7

**TREME' TURTLE SOUP** – The traditional New Orleans soup with turtle, tomatoes, spinach and finished with dry sherry and a hard boiled egg 🍴🍴

**CUP** 8  
**BOWL** 11

## SALADS

Add charred or filthy chicken, crawfish or shrimp 5  
jumbo lump crab or salmon 7

**TRINITY COBB SALAD** – Our house greens topped with lines of crawfish tails, blue crab and chilled shrimp with black olives, red bell pepper, boiled egg, bleu cheese, diced tomato, cheddar, red onion and crumbled bacon. Served with your choice of dressing 🍴🍴 18

**KING REX CAESAR** – Traditional Caesar tossed with our own house-made dressing and Cajun croutons 🍴🍴 9

### DRESSINGS

*House vinaigrette*, bleu cheese, Creole honey mustard, ranch, spicy hazel vinaigrette, *red pepper jelly vinaigrette*, Caesar, Cajun ranch, Greek, or olive oil and red wine vinegar

**NOLA'S GREEK SALAD** – Marinated grilled chicken, roasted red pepper, Kalamata olives, pepperoncinis and feta cheese with Nola's Greek dressing 🍴 14

**GARDEN DISTRICT SPINACH SALAD** – Fresh baby spinach with red pepper jelly vinaigrette, toasted almonds, red onion and crumbled bleu cheese 🍴🍴🍴 10

**HAUNTED HOUSE SALAD** – Crisp greens with red onion, black olives, cucumber, tomatoes, pepperoncini and croutons 🍴🍴 7

## SANDWICHES

Served with choice of one side

**SIR DUKE'S PO BOY** – Toasted and trenched baguette with housemade remoulade sauce and our own Cajun-fried oysters, shrimp, crawfish, catfish or Andouille 🍴🍴🍴 13

**FATS WALLER HALF MUFFALETTA** – Smoked ham and genoa salami (you can substitute Cajun turkey) with provolone cheese and olive relish 🍴🍴 13

**RED ALLEN CROQUE-MONSIEUR** – A trenched baguette stuffed with smoked ham and gruyere cheese topped with mornay sauce, more cheese and baked golden. Very rich 🍴🍴 13

**SIDNEY BECHET SMOKED HAM** – Sliced thin with spicy pimento cheese, lettuce and tomato on a toasted baguette 🍴🍴 10

**MARSALIS CAJUN TURKEY** – Cajun-rubbed roast turkey with lettuce, tomato, your choice of condiments and pepperjack cheese on a baguette 🍴🍴 10

**CHOCO VEGGIE SANDWICH** – Fried green tomatoes with roasted red pepper, marinated artichoke hearts, pesto, mayo and provolone on our brioche bun 🍴🍴🍴 9  
**ADD CRAB CAKE** 8

**SLIM HARPO PULLED PORK SANDWICH** – Spicy Cajun dry-rubbed pulled rib meat topped with coleslaw and our spicy BBQ sauce on the side 🍴🍴 11

**NOLA BURGER** – A half-pound blackened ground beef topped with Andouille, salami and provolone cheese 🍴🍴 13

**KING OLIVER'S CHICKEN BREAST** – Fried, charred, filthy or glazed with Cajun honey bourbon on a brioche bun 🍴🍴 10

**ADD ON TOPPINGS** 1  
**PREMIUM TOPPINGS** 2

**BUDDY BOLDEN BURGER** – Half-pound ground beef. Build your own. Choose your toppings 🍴 9

**ADD ON TOPPINGS** 1  
**PREMIUM TOPPINGS** 2

### TOPPINGS

Lettuce, tomato, onion, pickle

### ADD ON TOPPINGS 1

Roasted red pepper, grilled jalapeño, sautéed mushrooms, bacon, provolone, cheddar, pepperjack or American cheese

### PREMIUM TOPPINGS 2

Feta or bleu cheese, Andouille sausage, smoked ham, Tasso ham, Cajun turkey, shrimp, crab or crawfish

## NOLA'S SPECIALTIES

Choice of 2 sides  
Add a house salad 4

**VOODOO CHICKEN** – A Cajun-fried chicken breast topped with shrimp and jumbo lump crab in a mornay sauce 🍷🍷🍷 20

**THE BIG EASY** – A 16 oz. blackened bone-in ribeye on a bed of dirty rice, topped with crawfish étouffée 🍷🍷 30

**MAN GOT CHOPS** – A 12 oz. porterhouse pork chop charred (grilled) or filthy (blackened) topped with our spicy apple topping 🍷🍷 16

**SKIFFER CRAB CAKE DINNER** – (3) of our pan seared jumbo lump crab cakes served over a creamy white wine sauce 🍷🍷🍷 28

**BOURBON STREET BABY BACKS** – A full rack of Cajun-rubbed ribs cooked until they fall off the bone, served with our spicy New Orleans BBQ sauce 20

**POSSEDE PEPPA STEAK** – (2) 4-oz. center cut filets pressed with cracked pepper and grilled to perfection. Topped with our Grand Marnier cream sauce 🍷 29

## CLASSIC CAJUN AND CREOLE

Add a house salad 4

**HOO DOO ÉTOUFÉE** – The standard in Cajun cuisine. Shrimp, chicken or crawfish topped with white rice (spice it up however you like) 🍷🍷 13

**FAT CITY CREOLE** – A traditional chunky tomato and vegetable dish with your choice of shrimp, crawfish or chicken with white rice 🍷 14

ADD ALFREDO SAUCE FOR A CREAMY CREOLE 🍷 2

ADD JUMBO LUMP CRAB 7

**SATCHMO'S RED BEANS AND RICELY** – Savory and spicy red beans with white rice, prepared with Andouille sausage and tasso ham 11

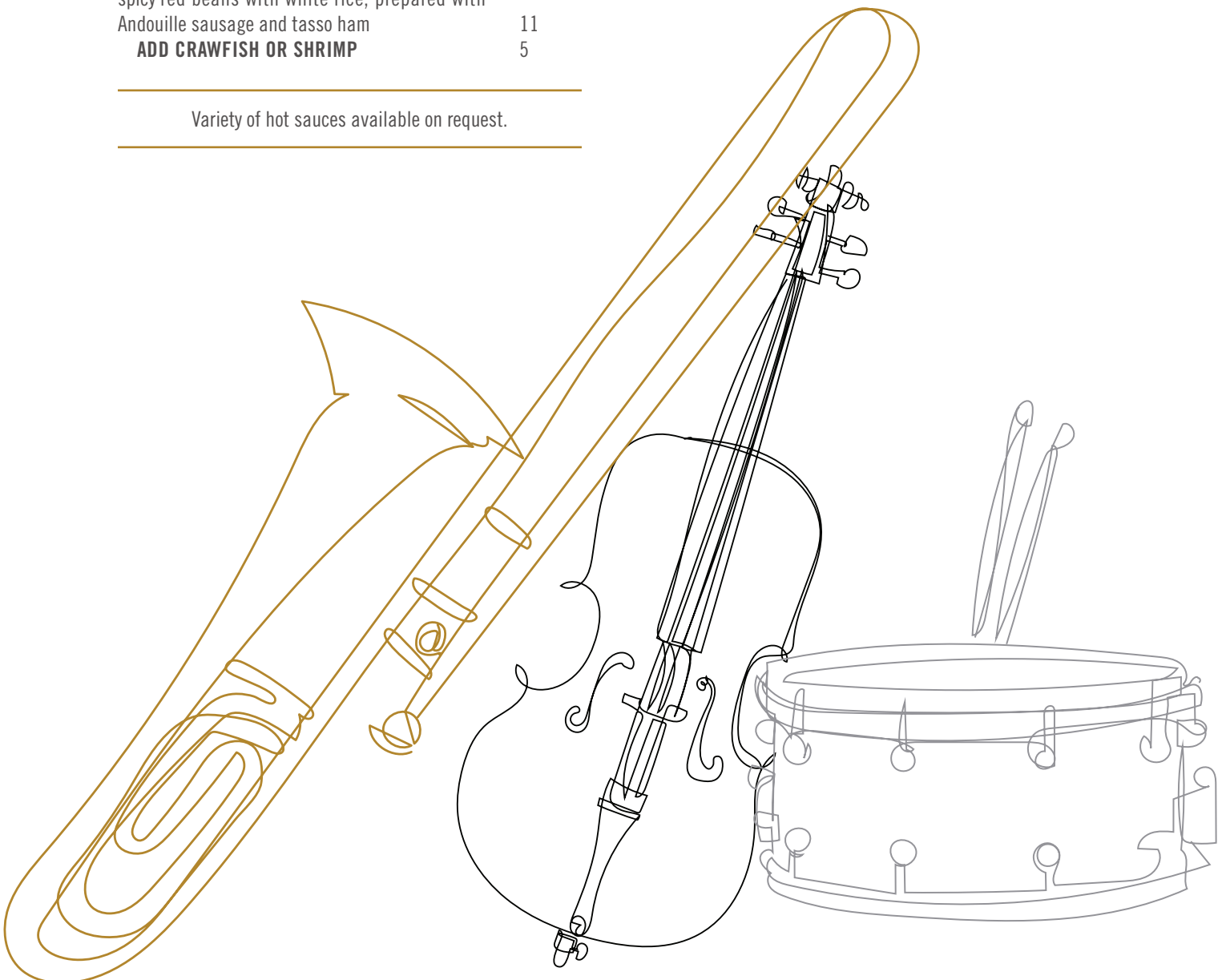
ADD CRAWFISH OR SHRIMP 5

**GRI GRI SHRIMP WITH CHEESE GRITS** – A mound of creamy cheese grits with Andouille and sweet corn in a spicy Creole butter sauce topped with 8 jumbo shrimps 🍷🍷🍷 16

**JU JU JAMBALAYA** – As New Orleans as it gets. A Creole-style “red jambalaya” with chicken, Andouille sausage and tasso ham in a spicy tomato and vegetable sauce 🍷 9

**RO DAY ROASTED RATATOUILLE** – A spicy, savory herb roasted vegetable casserole served on a bed of white rice 🍷 13

Variety of hot sauces available on request.



## FROM THE GRILLADES

Choice of 2 sides  
Choose filthy (blackened) or charred (grilled)  
Add a house salad 4

**OSCAR STYLE FILET** – An 8 oz. center cut filet, beautifully cooked and topped with one of Nola's famous Skiffer crab cakes, finished with a creamy white wine sauce 🍷🍷 36

**NAPOLEON'S FILET** – An 8 oz. center cut filet cooked to your liking 28

**ALLON'S BONE-IN RIBEYE** – 16 oz. of the richest steak on the planet 25

**DIXIE MARINATED SIRLOIN** – Marinated in Nola's vinaigrette, this steak is 10 oz., tender and delicious 20

**GA LEE CHICKEN** – An 8 oz. tender and juicy chicken breast Cajun-fried, charred or filthy. Best with one of our premium sauces 🍷 10

**ST. CLAUDE KABOBS** – 2 skewers of generous hunks of Andouille, filet steak tips, shrimp skewered and grilled with bell peppers, onions and tomato. Served atop a bed of dirty rice and your choice of one side. Order grilled or blackened 🍷 20

**ST. PETER'S STREET RED SNAPPER** – Sweet, nutty, lean fish with firm texture. Also great filthy 17

**ROYAL STREET SHRIMP** – 8 jumbo shrimp skewered and cooked to perfection, can also be fried 15

**DECATUR STREET SALMON** – House-cut Atlantic salmon 18

**TRY ON A WOOD CEDAR PLANK** 20

**DAUPHINE STREET REDFISH** – Mild, sweet flavor with medium firm texture. Best filthy, our redfish takes on any sauce 16

**CHARTRES STREET CATFISH** – Fresh water catfish Cajun classic. Served best Cajun-fried 🍷 14

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Add one of our premium sauces 3  
Add shrimp, chicken or crawfish 5  
Mardi Gras style with crawfish or shrimp étouffée 6  
Jumbo Lump Crab 7  
Voodoo Style 8

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## PREMIUM SAUCES

**VOODOO STYLE**  
A mornay sauce with jumbo lump crab and shrimp 🍷🍷 8

**PONTCHARTRAIN**  
A slightly spicy white wine sauce with shrimp and crab 🍷🍷 3

**MARCHAND DE VIN**  
A red wine sauce with mushrooms and tasso ham 3

**MARDI GRAS STYLE**  
A rich seafood sauce thickened with dark roux with crawfish or shrimp 🍷🍷 6

**ALFREDO**  
A heavy cream, garlic and parmesan classic 🍷 3

**BUERRE BLANC**  
A white wine buttery cream sauce with garlic and shallots 🍷🍷 3

**CREOLE**  
A chunky tomato based vegetable sauce 🍷 3

**HOUSEMADE HONEY BOURBON**  
Sweet and tangy 3

**SPICY APPLE TOPPING**  
Not too sweet with a bite of jalapeño 🍷 3

**MORNAY**  
A white cream sauce with grated Gruyère cheese 🍷 3

# PASTA

Add a house salad 4

**MARDI GRAS PASTA** – A spicy mix of holy trinity, shrimp and crawfish with rotini in a creamy parmesan sauce 🍴🍷🍴 16

**FETTUCCINE ALFREDO** – The classic creamy garlic and parmesan dish 🍴🍷🍴 10

**CREOLE PASTA** – Fettuccine tossed in our chunky tomato and vegetable Creole sauce 🍴🍷🍴 9

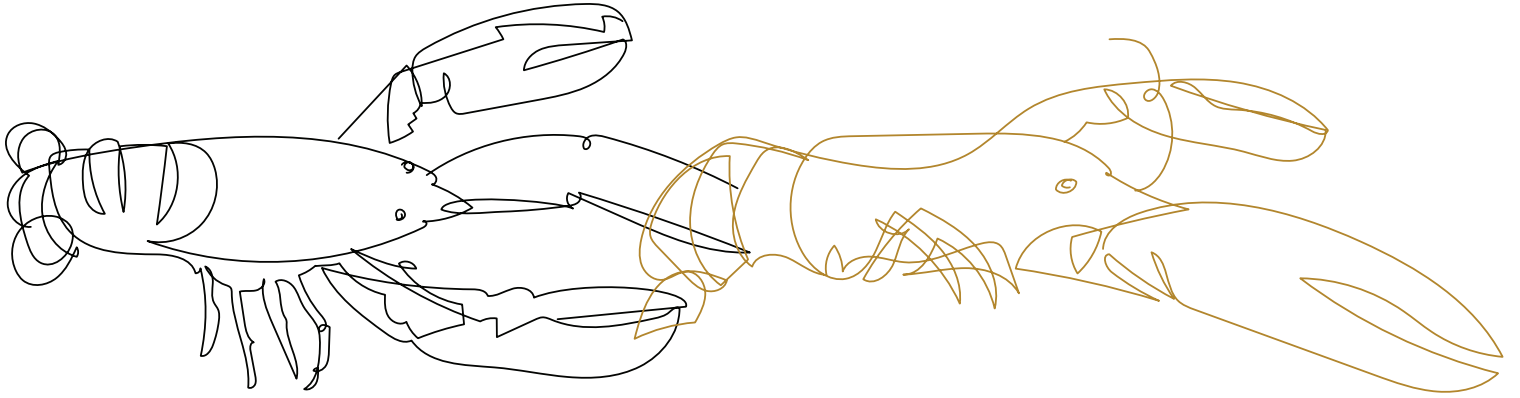
**LOBSTER MAC AND CHEESE** – Lobster and macaroni noodles baked in a rich mornay sauce topped with bread crumbs and parmesan 🍴🍷🍴 16

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Add shrimp, crawfish or chicken (charred or filthy) 5

Add crab or salmon 7

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# SIDES

**RED BEANS AND RICE** 3

**MAQUE CHOUX** 🍴 3

**SAUTÉED GREEN BEANS** 🍴 2

**DIRTY RICE** 3

**CHEESE GRITS** 🍴 3

**SMASHED RED POTATOES** 🍴🍷 2

**COLESLAW** 🍴🍷 2

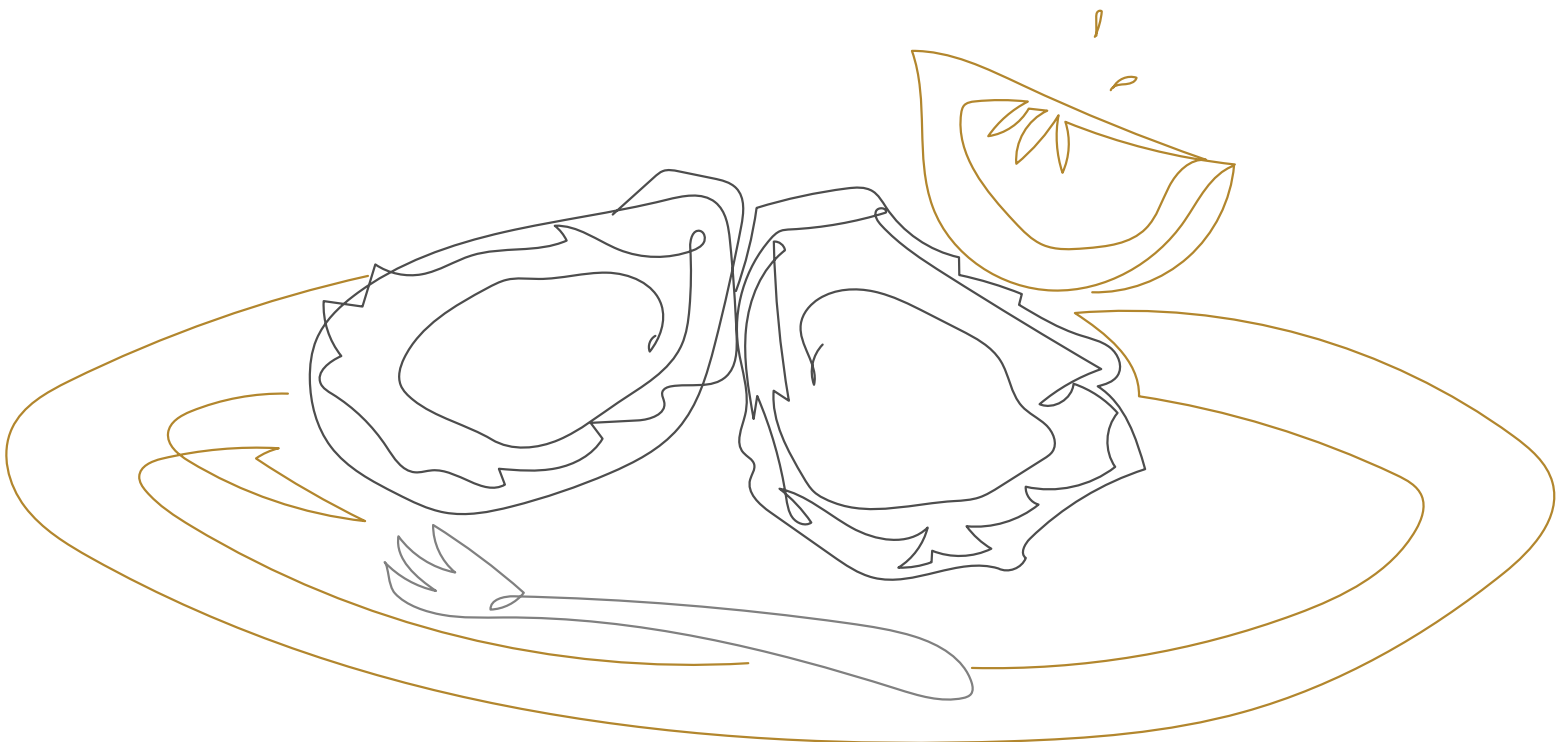
**MAC AND CHEESE** 🍴🍷🍴 3

**FRIED GREEN TOMATOES** 🍴🍷 3

**CAJUN FRIES** 🍴🍷 2

**FRIED CORN ON THE COB** 🍴🍷🍴 2

**SAUTÉED MUSHROOMS** 🍴 3



# DESSERT

## BEIGNET

A traditional New Orleans style fritter, fried and coated with powdered sugar and served with warm spiced rum sauce 🍷🍰🍴 6

## BANANAS FOSTER

A classic flambé of bananas and brown sugar served with vanilla ice cream 🍷🍰🍴 7

## KEY LIME PIE

A smooth and creamy, tart and tangy favorite, topped with whipped cream 🍷🍰🍴 8

## RICH CHOCOLATE CAKE

Very rich, moist and delicious! This will definitely satisfy your chocolate craving 🍷🍰🍴 7

## NOLA'S BREAD PUDDING

This is the ultimate New Orleans style comfort food. Rich and creamy, served warm and drizzled in hot rum sauce and raisins 🍷🍰🍴 6

## CHERRIES JUBILEE CHEESECAKE

Our New York style cheesecake topped with a tart cherry pie filling 🍷🍰🍴 8

## PECAN PIE CHEESECAKE

Our New York style cheesecake topped with a sweet, cinnamon flavored pecan pie topping 🍷🍰🍴 8

Add a scoop of vanilla ice cream 2

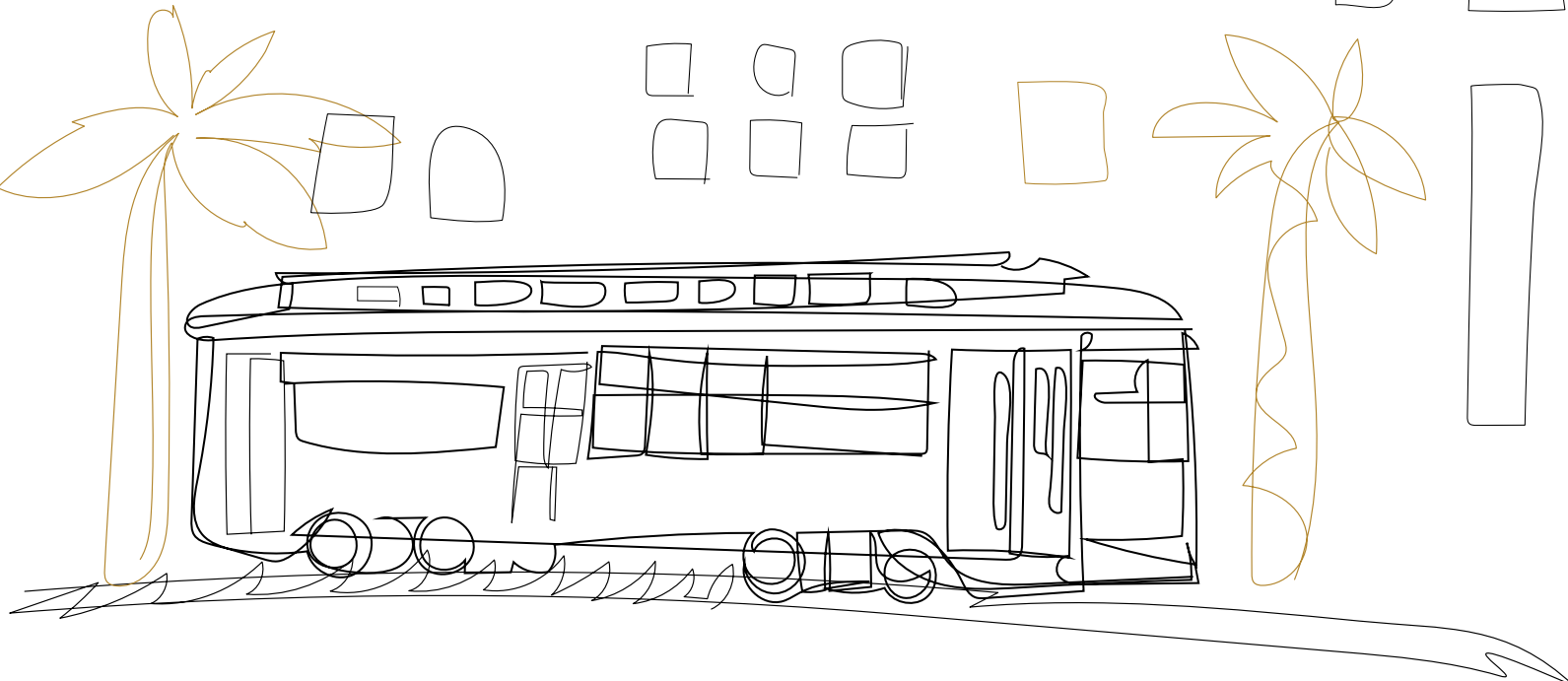
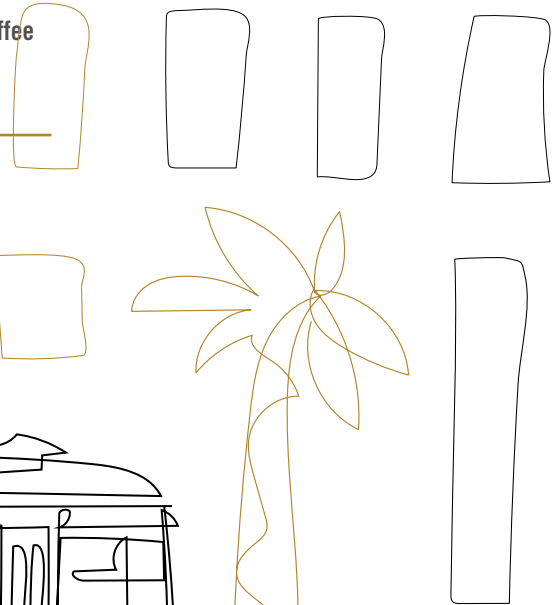
# BEVERAGES

A fine line of Pepsi products, including

IBC Bottled Root Beer

Stubborn Sodas- Lemon Berry Acai, Vanilla Cream Soda,  
Proudly serving Nola's specialized blend of Topeca coffee  
(try it with chickory)

As well as ice tea and fountain lemonade.



“NEW ORLEANS FOOD IS AS DELICIOUS AS THE LESS CRIMINAL FORMS OF SIN”

- Mark Twain

