

APPETIZERS

CATFISH FRIED ONION RINGS

\$6

Thick slices of yellow onions that have been marinated, then buttermilk battered & coated with white corn meal, flash-fried & served with Louis sauce.

MARINATED CRAB & FRESH ARTICHOKE

\$15

Fresh artichoke leaves & bottom marinated in Sicilian olives and sprinkled with fresh parsley, lemon & fresh-grated Pecorino Romano cheese, stuffed with Louisiana jumbo lump crabmeat that has been gently tossed in the same mixture.

FRIED GREEN TOMATO WITH CRAB & SHRIMP

\$12

Two green tomatoes flash-fried in Italian bread crumbs, one topped with Shrimp Remoulade, the other with Crab Louis.

FRESH LOUISIANA CATFISH

\$7

Catfish sliced thin, flash-fried in white corn meal & served with homemade cocktail sauce, lemons & jalapeno tartar sauce.

SIZZLIN' GARLIC STEAK BITES

\$14

Certified Black Angus filet tips tossed in our special steak seasoning, cooked in a black iron skillet, placed in a sizzlin' plate & dabbed with our garlic sauce.

CRAB CAKES

\$8

Traditional New Orleans crab stuffing full of sweet Louisiana crab meat, flash-fried, then topped with more crab in a garlic butter sauce.

OYSTERS

****WARNING:** THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH, INCLUDING OYSTERS, AS IS THE CASE WITH RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC LIVER, STOMACH, OR BLOOD, OR HAVE ANY OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.**

All of our oyster dishes use only fresh in-house shucked oysters.

RAW OYSTERS

DOZEN \$10

OYSTERS ROCKEFELLER

HALF DOZEN \$9.50

Our version with 7 greens.

OYSTERS BIENVILLE

HALF DOZEN \$9.50

Fresh oysters topped with a sauce of onions, garlic, mushrooms, shrimp, romano cheese and a white wine, then baked till brown.

OYSTERS NASELLO

HALF DOZEN \$9.50

Classic Sicilian - Oysters, Italian bread crumbs, pecorino romano cheese, extra virgin olive oil with fresh herbs & bacon.

OYSTERS BORDELAISE

HALF DOZEN \$9.50

Oysters flash fried then placed back in shell and topped with my Mama's garlic sauce.

OYSTERS BLEU CHEESE

HALF DOZEN \$9.50

A Chef Jaeger original. Flash fried oysters placed on top of a bed of sautéed baby spinach, topped with bleu cheese sauce, fresh bacon bits and Maytag bleu cheese.

FUNKY CHINATOWN OYSTERS

HALF DOZEN \$9.50

A Chef Jaeger original. Flash-fried oysters tossed in a sweet & hot citrus-infused sauce.

OYSTERS 3 WAYS

HALF DOZEN \$12

Pick 3 of our oyster selections.

SOUPS

FRESH OYSTER STEW

The fresh oysters are the star in this traditional milk-based stew.

CUP \$7 | BOWL \$9

SEAFOOD GUMBO

A traditional roux base with tomatoes, okra, shrimp & crab served over Louisiana rice.

CUP \$5 | BOWL \$7

TURTLE SOUP

A robust swamp turtle stew with aromatic vegetables, lemon & sherry.

CUP \$7 | BOWL \$9

SALADS

SPINACH SALAD

Baby Spinach, toasted pecans, red grapes, shaved red onions, crispy bacon crumbles & maytag bleu cheese crumbles in red wine vinaigrette.

\$8

BIG 'OLE SEAFOOD SALAD

An array of fresh seasonal seafood piled high over seasonal greens, avocado, tomato & boiled eggs, served with your choice of house-made dressing on the side.

\$16

CLASSIC SHRIMP REMOULADE

Gulf shrimp tossed in our house Remoulade and served over seasonal greens garnished with fried green tomatoes & boiled eggs.

\$12

HOUSE SALAD

Romaine, baby spinach, mixed greens, shaved purple onions and a sprinkle of pecorino romano cheese, served with your choice of dressing.

\$6

FRIED SEAFOOD ENTREES

(Served with hand-cut fries, onion rings, house salad, cocktail & tartar sauce)

FRIED SHRIMP

Fresh Gulf shrimp fried to perfection & served with french fries & onions.

\$15

FRESH SHUCKED OYSTERS

Served with hand-cut french fries & onion rings.

\$16

LOUISIANA FARM RAISED FRESH CATFISH

Served grilled or fried with hand-cut french fries & onion rings.

\$16

STUFFED CRAB IN NATURAL SHELL

Served with hand-cut french fries & onion rings topped with garlic crab sauce.

\$16

COMBO SEAFOOD

Pick two: choice of shrimp, oyster, catfish or stuffed crab.

\$17

SEAFOOD PLATTER (FRIED OR BAKED)

Shrimp, oysters, catfish & stuffed crab. The oysters are made Nasello style on the baked platter.

\$19

CHEF'S SPECIALS

(Served with house salad with your choice of house made dressing)

VEAL PARMESAN

\$16

Pink veal cooked in Italian bread crumbs, smothered in our house red sauce, topped with romano, provolone & mozzarella cheeses.

MEATBALLS

\$14

Juicy hand-formed meat balls like Mama would make. Served over Chef's garlic, olive oil & fresh herbed pasta.

FRESH FISH MEUNIERE OR AMANDINE

\$22

Lightly dusted with seasoned flour, pan sautéed, then topped with our signature Meuniere sauce. You may add almonds if you like.

FRESH GULF FISH

\$21

Fresh Gulf fish served grilled, blackened or baked, placed atop fresh sautéed vegetables topped with Garlic crab sauce, or shrimp brandy cream sauce.

GRILLED JUMBO SHRIMP

\$20

Jumbo fantailed Gulf shrimp served with fresh sautéed vegetables, topped with garlic crab sauce or shrimp brandy cream sauce.

CHILDREN'S MENU

SHRIMP & FRIES

\$6

CATFISH & FRIES

\$6

MEATBALL & SPAGHETTI

\$6

CHICKEN STRIPS & FRIES

\$6

MINI BURGERS & FRIES

\$6

FOUR CHEESE BAKED MACARONI

\$5

DESSERTS

CARAMELIZED BREAD PUDDING

\$6

Dried cranberry, banana & coconut in our otherwise traditional bread pudding, with caramelized whiskey sauce.

TIRA MI SU

\$6

House-made with mascarpone, honey & fresh whipped cream, dusted with powdered sugar & coco powder.

HOUSE-MADE CRÈME BRULET CHEESECAKE

\$6

ANGELO BROCATO'S SPUMONI ICE CREAM

\$6

NEW ORLEANS SEAFOOD STEAKS

PRESENTS OUR SPECIAL MENU:

SIZZLIN' STEAKS, VEAL, LOBSTER & FISH

ALL STEAKS ARE CERTIFIED BLACK ANGUS

ALL STEAKS, VEAL, LOBSTER & FISH ARE SERVED WITH A HOUSE SALAD WITH YOUR CHOICE OF DRESSING

36 OZ. PORTERHOUSE FOR 2 **\$68**

Have the best of both worlds! The filet and the strip.

9 OZ. FILET **\$29**

Certified Black Angus beef, house cut and seared in a black iron skillet.

13 OZ. FILET **\$37**

Certified Black Angus beef, house cut and seared in a black iron skillet.

16 OZ. RIBEYE **\$26**

USDA Prime. House cut and seared in a black iron skillet.

14 OZ. NEW YORK STRIP **\$26**

STEAK SERCOVICH **\$25**

A dedication to Louisiana Oyster Fishermen, especially my friend Bubby.

2-4 oz. Tournado's of Black Angus filet of beef cooked to your specification, then placed in a pool of creamy oyster sauce. Topped with flash-fried Louisiana oysters which are then topped with garlic sauce.

STEAK & LOBSTER **\$49**

9 oz. filet & 1 ¼ Maine Lobster stuffed with our crabmeat dressing.

WHITE VEAL WITH JUMBO LUMP CRABMEAT **\$24**

White veal dusted in Panko crumbs, then topped with jumbo lump Louisiana crabmeat in a garlic butter sauce.

CHEF'S SPECIAL: FISH **\$25**

Fresh filet of Gulf fish lightly dusted in a seasoned flour, then pan sautéed with two Louisiana jumbo shrimp, covered in a generous portion of jumbo lump crabmeat in our garlic butter sauce.

1 ¼ LB. MAINE LOBSTER (BOILED) **\$21.95**

*Add crab stuffing with garlic crab sauce. The lobster is then baked.

2 LB. MAINE LOBSTER (BOILED) **\$39**

*Add crab stuffing with garlic crab sauce. The lobster is then baked.

SIDES

SOULFUL GREENS OVER RICE **\$2.95**

Soulfully cooked three green combination with pork served over rice

STEWED STRING BEANS **\$2.95**

Sicilian stewed snap beans & smoked sausage over rice

HOUSE-MADE FRIES **\$2.95**

FRESH SAUTÉED VEGETABLES **\$2.95**

POTATOES AU GRATIN **\$4.95**

BROCCOLI AU GRATIN **\$4.95**

4 CHEESE BAKED MACARONI **\$4.95**

STEAK TOPPINGS

WILD MUSHROOMS **\$4.95**

In a reduced Merlot sauce.

JUMBO LUMP CRABMEAT **\$5.95**

In a garlic butter sauce.

GULF SHRIMP **\$5.95**

In a brandy cream sauce.

Thank you Charlie & Mary!



Charles & Mary Jaeger 1950