

# M E N U E X P R E S S RESTAURANT DELIVERY

985-875-7700

<http://www.menuexpressdelivery.com>

## Palmettos on the Bayou

### Starters

Louisiana Crab Cakes	\$16.75
<i>Served with ravigote sauce.</i>	
Oysters Florentine	\$16.75
<i>5 baked oysters topped with spinach Madeline and baked to perfection</i>	
Cilantro Lime Shrimp	\$12.95
<i>5 chilled tail on Jumbo shrimp tossed in a house spicy cilantro lime sauce</i>	
Spinach and Artichoke Dip	\$11.95
<i>Served with crispy plantains.</i>	
Boudin Eggrolls	\$10.75
<i>Local boudin eggroll, lightly fried, served with house remoulade sauce</i>	
Bayou Smoked Debris Fries	\$11.95
<i>Smoked Pulled Pork, French Fries, Gouda Queso</i>	

### Soups

Chicken and Sausage Gumbo (cup)	\$5.95
Chicken and Sausage Gumbo (Bowl)	\$9.50

### Salads

Side Charred Caesar Salad	\$9.50
Grilled House Choice Bread Basket	\$4.75
Side House Salad	\$9.50
Summer Corn and Crab Salad Louis	\$28.75
<i>Mixed greens, charred corn, crab salad, creole tomatoes, eggplant croutons with a honey lemon vinaigrette</i>	
Grilled Chicken Charred Caesar Salad	\$17.95
Grilled Shrimp Caesar Charred Salad	\$17.95

### Sandwiches

Wagyu Cheese Burger	\$16.75
<i>Comes dressed with cheddar cheese, served with house seasoned french fries.</i>	
Blackened Gulf Fish Sandwich	\$15.00
<i>Market Price. Fresh Gulf fish fully dressed with a sweet and spicy slaw. Served with Cajun seasoned French Fries.</i>	

### Entrees

Catch Pontchartrain	\$27.50
<i>Fresh Gulf fish pan seared and topped with fresh crabmeat and lemon butter sauce served with summer vegetables</i>	
Trout Amandine Plate	\$23.95
<i>Served with mashed potatoes and green beans</i>	
Seafood Pasta Diane	\$29.95
<i>Fresh Gulf seafood tossed in a spicy seafood cream sauce served over angel hair pasta, artichokes, mushrooms and peppers</i>	
Shrimp & Gouda Grits	\$21.50
<i>Gulf shrimp in a creole base served with creamy gouda grits.</i>	
Pecan Smoked Duck Breast	\$29.95
<i>Maple leaf farms pecan smoked duck breast with a satsuma glaze served with a white bean cassoulet and sauteed spinach</i>	
Braised Pork Shoulder	\$23.95
<i>Slow cooked and served with summer veggies and corn pudding with a pork jus</i>	
8 oz. Cast Iron Seared Filet	\$45.50
<i>Cast iron seared 8 oz. filet topped with crawfish cream sauce, served with potato gratin and veggie Napoleon</i>	

### BAYOU BBQ BUNDLE

**All bundles come with Pint of gouda mac and cheese, Pint of potato salad, Pint baked beans, 4 brownies and 4 rolls**

Bayou BBQ Bundle	\$54.00
<i>1/2 lb Pulled Pork, 1/2 Rack Ribs, 4 Chicken Thighs, 1 LG Smoked Sausage, ** Requires 72hr notice</i>	
Smoked Chicken Bundle	\$39.50
<i>8 smoked chicken thighs, ** Requires 72hr notice</i>	
8 Hour Pulled Pork Bundle	\$39.50
<i>2 pounds pulled pork, smoked for 8 hours, ** Requires 72hr notice</i>	

### By the Quart

Shrimp and Grits(Quart)	\$36.00
Chicken and Sausage	\$27.50
Gumbo(Quart)	
Bread Pudding(Quart)	\$19.15

### Sides

<b>Pint \$7.15 / Quart \$13.15</b>	
Smoked Gouda Mac and Cheese	
Creole Potato Salad	
Spinach Madeline	
Baked Beans	
Creamy Gouda Grits	

### Kid's Meals

Kid's Chicken Tenders	\$9.50
<i>Served with gouda mac and cheese</i>	
Kid's Gouda Mac and Cheese	\$8.00

### Desserts

Turtle Cheesecake	\$9.50
Chocolate Mousse	\$8.00
Creole Bread Pudding	\$7.00
<i>Topped with a caramel sauce and candied nuts</i>	
Creme Brulee	\$9.50

### On Sundays Regular Menu Available after 2 PM

#### Sunday Brunch

*Served 10 am - 2 pm*

Seafood Omelette	\$23.95
<i>Fresh Gulf seafood, peppers, onions and stuffed with a dill cream cheese served with JOJO potatoes and a biscuit or wheat toast</i>	
Steak Omelet	\$22.75
<i>Steak, peppers, onions and pepper jack cheese served with jojo potatoes a biscuit or wheat toast</i>	
Steak and Eggs	\$17.95
<i>6 oz. Filet of beef, 2 eggs and JOJO potatoes</i>	
Bananas Foster French Toast	\$16.75

*Bananas, rum sauce and whipped cream.*

**Chicken and Waffles** \$19.00

*A crispy Belgian waffle, a breaded chicken thigh, topped with a hot honey syrup and whipped cream cheese*

**Shrimp and Grits** \$21.50

*Gulf shrimp in a creole tomato base served over creamy gouda grits*

**Debris and Grits** \$20.25

*Beef debris served over creamy grits topped with a fried egg*