Marcela's
CREOLE COOKERY

LUNCH

⚜ APPETIZERS ⚜

CAJUN FRIES	**4.95**
FRIED ALLIGATOR	**8.95**
FRIED OYSTERS	**11.95**
FRIED CRAWFISH	**8.00**
FRIED SHRIMP	**6.95**

⚜ PO – BOYS ⚜

Authentic New Orleans Style

"PO - Boys" served with Potatoes Ya-Ya and come dressed with Lettuce, Tomato, Mayo, and garnished with Pickles

FRIED OYSTERS	**14.95**	**FRIED CRAWFISH**	**10.50**
ANDOUILLE SAUSAGE	**8.95**	**CRAB CAKES (2)**	**10.95**
BARBEQUE SHRIMP	**10.95**	**FRIED ALLIGATOR**	**10.95**
FRIED SHRIMP	**9.95**	**HALF SHRIMP HALF OYSTER**	**12.45**
FRIED CHICKEN STRIPS	**6.95**	**FRIED CATFISH** *hand cut* ***strips***	**9.50**

⚜MUFFALETTA PO-BOY⚜

Traditional New Orleans

Cured Ham, Genoa Salami, Provolone Cheese & Special Olive Spread (For Vegetarian ask for no meats and more cheese) **9.50**

No Po-Boys after 5p.m. due to bread availability

⚜ LUNCHES ⚜

THE SAMPLER **12.95**
Shrimp, Andouille & Bacon Jambalaya, slice Crawfish Pie and a cup of Shrimp Gumbo

CAJUN CRAWFISH ETOUFFE *Crawfish Tails* **13.95**
steeped in a Spicy Delicious Sauce served over a bed of Rice

SHRIMP & ANDOUILLE ETOUFFEE **13.95**
Shrimp and diced Andouille Sausage

JAMBALAYA *Andouille Sausage, Shrimp and Bacon* **13.95**
cooked with Rice, Vegetables and Special Seasonings

FRENCH QUARTER COMBO (Jeff's Combo) **10.95**
Slice Crawfish Pie and Shrimp, Andouille & Bacon Jambalaya

CHEESE RAVIOLI **12.00**
With Cream Creole Sauce
Add diced Andouille Sausage 1.95

RED BEANS & RICE **7.50**
Add Andouille Sausage Link 4.50

⚜ GUMBOS ⚜

SHRIMP	**Cup 5.00**	**Bowl**	**10.00**
SHRIMP & CRAB	**Cup 6.00**	**Bowl**	**12.00**

⚜ SALADS ⚜

SIDE CAESAR **5.50**
Iceberg Lettuce, Croutons, and Classic Caesar Dressing

SIDE HOUSE **4.95**
Iceberg Lettuce, Diced Tomatoes, Carrots and Purple Cabbage, Red Wine Bleu Cheese or Citrus Italian Dressing

SHRIMP REMOULADE SALAD **10.95**
Iceberg Lettuce topped with Shrimp and Remoulade Dressing garnished with Tomatoes, Carrots and Purple Cabbage

⚜ SIDES ⚜

CRAWFISH PIE SLICE	**7.50**
ETOUFFEE	**6.95**
FRIED CATFISH	**7.50**
JAMBALAYA *Bacon, Sausage and Shrimp*	**6.50**
BEANS & RICE	**4.00**
GARLIC BREAD *per person*	**2.75**

⚜ DRINKS ⚜

HURRICANE	**9.00**
MARCELA'S WHISKEY SOUR	**9.00**
SPICY BLOODY MARY	**9.00**
NEW ORLEANS ABITA BEER	**4.50**
Bottles	
IPA	**4.50**
WINE *by the Glass*	**6.95**
CHAMPAGNE COCKTAIL	**6.95**
BAR	**9.00**
SODAS	**1.75**
HOT TEA	**2.00**
COFFEE & CHICORY	**2.50**
ICE TEA	**2.00**

⚜ DESSERTS ⚜

TRADITIONAL NEW ORLEANS	**7.00**
BREAD PUDDING *with Whiskey Sauce*	
PECAN PIE SLICE	**7.00**
PEACH COBBLER	**7.00**
A La Mode 1.50	

Marcela's CREOLE COOKERY

DINNER

⚜ APPETIZERS ⚜

NEW ORLEANS FAMOUS 11.95
BARBEQUE SHRIMP *Prawns served in a Spicy delicious Butter Garlic Sauce with French Bread*

BOUDIN SAUSAGE *Pork* 6.95

2 CRAWFISH EGGROLLS 7.50
Topped with Etouffee Sauce

FRIED ALLIGATOR 8.95

FRIED OYSTERS 11.95

STUFFED MUSHROOMS 8.00
Crab Meat Stuffing

CRAB CAKES 1 for 5.95 — 2 for 10.00

⚜ GUMBOS ⚜

SHRIMP Cup 5.00
SHRIMP & CRAB Cup 6.00

⚜ SALADS ⚜

CAESAR
Iceberg Lettuce, Croutons, and Classic Dressing 5.50

HOUSE
Iceberg Lettuce, Diced Tomatoes, Carrots and Purple Cabbage, with a choice of Red Wine Bleu Cheese or Citrus Italian Dressing 4.95

⚜ OUR SIGNATURE DISHES ⚜

FRENCH QUARTER SAMPLER *Jambalaya, Crawfish Pie, and a cup of Shrimp Gumbo, starting with a small Dinner Salad* 16.95

CAJUN TRIO *Jambalaya, Fried Catfish, cup of Crawfish Etouffee starting with a small Dinner Salad* 16.95

FRIED CATFISH PLATTER *A Louisiana delicacy served with Cajun Fries and an Iceberg Lettuce Remoulade Salad* 16.95

CATFISH AND CRAWFISH *Dusted and panneed Catfish Fillet topped with Cream Crawfish Sauce served with Potatoes Ya-Ya and Vegetable* 17.95

BAKED STUFFED FLOUNDER *with Crabmeat Stuffing* 18.95
Two Flounder Fillets stuffed with Crabmeat Stuffing, topped with a Cream Creole Sauce and served with Potatoes Ya-Ya and Vegetable

CRAWFISH MONICA, A New Orleans Classic 16.95
Crawfish and diced Andouille Sausage in a Garlic Herb Butter Cream Sauce served over Pasta

BLACKENED RED SNAPPER 18.95
8 to 10oz Fillet Blackened to perfection topped with Crawfish Etouffee Sauce served with Potatoes Ya-Ya and Vegetable

⚜ ENTREES ⚜

FAMOUS NEW ORLEANS BARBEQUE SHRIMP *Prawns sauteed in a sauce of Butter, Garlic and 15 different Spices, served with warm French Bread for dipping* **20.95**

STUFFED PRAWNS *6 Butterflied Prawns stuffed with our very own Crabmeat Stuffing, broiled to perfection served with Potatoes Ya-Ya and Vegetable* **20.95**

CAJUN CRAWFISH ETOUFFEE *Crawfish steeped in a Spicy Delicious Sauce served over a bed of Rice* **15.95**

SHRIMP & ANDOUILLE ETOUFFEE *Shrimp and diced Andouille Sausage in a Spicy Delicious Sauce served over Rice* **15.95**

CHEESE RAVIOLI *with Cream Creole Sauce* **14.95**
Add diced Andouille Sausage 1.95

UPTOWN CHICKEN *Encrusted ,panneed Chicken Breast topped with Andouille Sausage Cream Creole Sauce served with Potatoes Ya-Ya and Vegetable* **15.50**

SHRIMP & GRITS *Cheese Grits topped with Shrimp sautéed in our special Butter Creole Sauce* **15.95**

PASTA TCHOUPITOULAS *Pasta topped with Prawns, Shrimp, and Crawfish in a Cream Creole Sauce* **17.95**

BLACKENED CHICKEN with SHRIMP *Blackened Chicken Breast topped with Spicy Creole Shrimp, served with Potatoes Ya-Ya and Vegetable* **15.50**

⚜ SIDES ⚜

CRAWFISH PIE SLICE	**7.95**
ETOUFFEE	**7.50**
GARLIC BREAD *Per person*	**2.75**
BOUDIN SAUSAGE *Pork*	**6.95**
FRIED CATFISH	**7.50**
JAMBALAYA *Bacon, Sausage & Shrimp*	**6.95**
RED BEANS & RICE	**5.00**

⚜ DRINKS ⚜

HURRICANE	**9.00**
MARCELA'S WHISKEY SOUR	**9.00**
SPICY BLOODY MARY	**9.00**
NEW ORLEANS ABITA BEER	**4.50**
Bottles	
IPA	**4.50**
WINE *by the glass*	**6.95**
CHAMPANGE COCKTAIL	**6.95**
BAR	**9.00**
IRISH COFFEE	**7.50**
SODAS	**1.75**
HOT TEA	**2.00**
COFFEE & CHICORY	**2.50**
ICE TEA	**2.00**

⚜ DESSERTS ⚜

TRADITIONAL NEW ORLEANS BREADPUDDING *with Whiskey Sauce* **7.00**

PECAN PIE **7.00**

PEACH COBBLER **7.00**
A La Mode 1.50

FLAMBEAU DESSERT *Prepared Table Side Bananas Foster* **11.50**

20% Gratuity added to Parties of 6 or more

Visit our Retail Display by the Front Door

Alligator Heads, Mardi Gras Masks
Marcela's Creole Cookery Seasoning,
Community Coffee & Chicory

Marcela's

CREOLE
COOKERY