

“LAISSEZ LES BON TEMPS ROULER”
(LET THE GOOD TIMES ROLL)

CRAB CAKE SLIDERS

CREOLE SEASONED JUMBO LUMP, SPICEY TARTAR SAUCE - \$9

CAJUN CRAWFISH MAC & CHEESE

BAKED MACARONI, CREAMY ALFREDO SAUCE, FRESH SPICY CRAWFISH - \$7.5

TENDER GATOR BITES

MARINATED & BATTER-FRIED, TABASCO RANCH DIP - \$8.5

PULLED PORK SLIDERS

CURED & BRAISED IN TANGY BBQ SAUCE, TOASTED POTATO ROLL - \$8

WINDY CITY WINGS

CRISPY CELERY & BLUE CHEESE, SERVED MEDIUM, HOT, MAMBO, BBQ, ASIAN FIRE - \$9.5

DAYBOAT SHRIMP SKEWARS

JUMBO CREOLE SHELLFISH, HORSERADISH-TABASCO AIOLI \$10

CENTRAL GROCERY STROMBOLI ROLLS

ROLLED & BAKED PEPPERONI & MOZZARELLA, TRADITIONAL POMODORO DIP - \$7.5

HOT CRAB DIP

JUMBO LUMP CRAB, CREAMY CHEESE BLEND, SUN-DRIED TOMATO & SPINACH CRISPS - \$9.5

ACADIAN BBQ RIBLETS

SLOW-COOKED, PORK RIB-TIPS, SAVORY BBQ SAUCE, COLESLAW - \$9

LOADED FRIES

TOPPED WITH MELTED CHEDDAR, BACON, SCALLIONS, SOUR CREAM - \$8

SPOON & FORK

SHRIMP & ANDOUILLE GUMBO

*TRADITIONALLY PREPARED, PLUMP CAJUN SAUSAGE
CUP \$6 BOWL \$10 (TABASCO ON HAND!)*

CREAMY TOMATO BISQUE

*HOMEMADE TOMATO, BASIL & CREAM
CUP \$4.5 BOWL \$6.5*

GARDEN ZYDECO

*A UNIQUE CREATION OF FRESH GREENS DU JOUR
SIDE \$6 ENTREE \$9
ADD GRILLED CHICKEN \$2 OR GRILLED SHRIMP \$3*

CRECENT CITY CAESAR

*ROMAINE HEARTS, PARMESAN, HAND-CUT CROUTONS, HOMEMADE DRESSING
SIDE \$5.5 ENTREE \$8
ADD GRILLED CHICKEN \$2 GRILLED SHRIMP \$3*

HAPPY MARDI GRAS YA'LL



JACKSON SQUARE SPECIALS

SUBSTITUTE FRESH GREENS ON ANY ORDER - \$2

SHRIMP Po' Boy

CRISPY, SPICY SHRIMP PILLED HIGH, FRENCH BREAD, SHREDDED LETTUCE, TOMATO, MAYO, HOMEMADE SPICY REMOULADE & FRIES - \$10.75

PUB BURGER

8OZ GROUND SIRLOIN, HAND-CUT FRIES, LETTUCE, TOMATO - \$9.5

ADD YOUR PREFERRED CHEESE, SMOKED BACON OR SAUTÉED ONIONS - \$.75 BLACKENED - \$1

CHICKEN MELT

GRILLED CHICKEN, PESTO, CARAMELIZED ONION, ROASTED RED PEPPERS, PROVOLONE CHEESE - \$11

BLACKENED - \$1

POISSON & FRITES (FISH & CHIPS)

FRESH HADDOCK, BEER BATTERED & GOLDEN BROWN, CAPER TARTAR SAUCE, HAND-CUT FRIES - \$12

TENDERS BASKET

LIGHTLY BREADED, FRESH CHICKEN TENDERS, HAND-CUT FRIES, BBQ OR HONEY MUSTARD - \$10.5

GRILLED AUBERGINE SUB

CAJUN BREADED EGGPLANT, LIGHTLY FRIED, MUFFALETTA SPREAD, TOASTED FRENCH BREAD - \$9.75

COUNTRY HAND-CUT FRIES - \$4.5

HOMEMADE 12" PIZZA PIES

THE BIG EASY

SPICY ANDOUILLE, CRAWFISH GRAVY, SPINACH, PIMENTOS, MOZZARELLA - \$15

POMODORO

FRESH POMODORO SAUCE, BASIL & THREE CHEESE BLEND - \$11

THE CAPONE

CRUMBLED SAUSAGE, PEPPERONI, CARAMELIZED ONION, ROASTED PEPPERS, MOZZARELLA - \$14

PRIMAVERA

BASIL PESTO, CARAMELIZED ONIONS, PEPPERS, SPINACH, PORTOBELLO, MOZZARELLA - \$13

CHICKEN ALFREDO

GRILLED CHICKEN, FRESH BABY SPINACH, THREE CHEESE ALFREDO CREAM SAUCE - \$14

THE ORIGINAL 18TH

INQUIRE ABOUT OUR SEASONAL CREATION

DESSERT ON BOURBON STREET

BANANAS FOSTER CHEESECAKE

OUR HOMAGE TO BRENNAN'S CLASSIC DESSERT, MADE IN HOUSE - \$7.5

TRADITIONAL KING CAKE

CREATED LOCALLY, INSPIRED BY GAMBINOS - \$3 /PIECE

