



SALADS

Add charred or filthy chicken, shrimp or crawfish 5 Crab or salmon 7

TRINITY COBB SALAD — Our house greens topped with lines of crawfish tails, blue crab and chilled shrimp, black olives, red bell pepper, boiled egg, bleu cheese, diced tomato, cheddar, red onion and crumbled bacon. Served with your choice of dressing \Box \begin{cases}

HAUNTED HOUSE SALAD – Crisp greens with red onion, black olives, cucumber, tomatoes, pepperoncini and croutons 🎤 45

KING REX CAESAR - Traditional Caesar tossed with our own house-made dressing and Cajun croutons 🗇 4.5 **GARDEN DISTRICT SPINACH SALAD** – Fresh baby spinach with red pepper jelly vinaigrette, toasted almonds, red onion and crumbled bleu cheese 🗇 🗞 5

NOLA'S GREEK SALAD – Marinated grilled chicken, roasted red pepper, kalamata olives, pepperoncinis and feta cheese with Nola's Greek dressing 🗇

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

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 9 3

CIIP **BOWL** 10

ORLEANS OYSTER STEW - A decadent creamy stewtopped with whole oysters ♥☐ 🦻

CUP 7 **BOWL** 10 WHOEEE! GARLIC SOUP WITH TASSO HAM - World-class roasted garlic soup with minced tasso ham \$\varphi\)

CUP 5 RNWI

TREME' TURTLE SOUP — The traditional New Orleans soup with turtle, tomatoes, spinach and finished with a hard boiled egg and dry sherry ♥ 🗇

CUP 7 **BOWL** 10

BURGERS AND SANDWICHES

Served with 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 🖣 🔊 12 1/2 PO BOY 8

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 ♥ 🗇 12

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**

FATS WALLER HALF MUFFALETTA — Smoked ham and genoa salami (you can substitute Cajun turkey) with provolone cheese and olive relish ♥

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

HALF AND HALF COMBO

Choose half of a po boy, a quarter muffaletta, half of a croque monsieur, or half of any of our cold sandwiches and a salad or any soup.

Salads: House, Caesar or Spinach Salad

12

COLD

SIDNEY BECHET SMOKED HAM – Ham sliced thin with spicy pimento cheese, lettuce and tomato on a toasted baguette ♥☐

10

8

9

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

BURGERS

FRENCH QUARTER POUNDER – 1/4 pound ground beef, blackened upon request ♥ 🗇

NOLA BURGER – A half-pound blackened ground beef

topped with Andouille, salami and provolone cheese 🛡 🗇 12 **BUDDY BOLDEN BURGER** – Half-pound ground beef.

Build your own. Choose your toppings \$\vec{y}\$ 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

LUNCH FAVORITES

Served with two sides

%	VOODOO CHICKEN -	A Cajun-fried chicken breast	
	topped with shrimp an	d jumbo lump crab in a mornay	
	sauce ♥①⑤		12

BOURBON STREET BABY BACKS — A half rack of Cajunrubbed ribs cooked until they fall off the bone, glazed with our spicy New Orleans BBQ sauce 11

DIXIE MARINATED SIRLOIN – A 10 oz. steak marinated in Nola's vinaigrette 20

OF.	SKIFFER CRAB CAKES —(2) of our famous pan sear	ed
	jumbo lump crab cakes served over a creamy white	
	wing cauce #AS	20

DECATUR STREET SALMON – House-cut Atlantic salmon 18
TRY IT ON A WOOD CEDAR PLANK 20

ST. CLAUDE KABOBS -1 skewer of generous hunks of Andouille, filet steak tips and grand 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 12

PASTA

Add shrimp, crawfish or chicken (charred or filthy) 5 Crab or salmon 7

MARDI GRAS PASTA — A spicy mix of holy trinity, shrimp and crawfish with rotini in a creamy parmesan sauce ♥□點

8

FETTUCCINE ALFREDO — The classic creamy garlic and parmesan dish ♥ □ ♪

CREOLE PASTA — Fettuccine tossed in our chunky tomato and vegetable Creole sauce ♥ 𝒆 𝔻

LOBSTER MAC AND CHEESE — Baked macaroni noodles in a rich mornay sauce topped with bread crumbs and parmesan ♥□♪

LUNCH CREOLE AND CAJUN CLASSICS

HOO DOO ETOUFEE — The standard in Cajun cuisine. Shrimp, chicken or crawfish topped with white rice (spice it up however you like) ♥ ঌ 7

FAT CITY CREOLE — A traditional chunky tomato and vegetable dish with your choice of shrimp, crawfish or chicken topped with white rice § 7

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

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 🖫 🗇

6

SIDES

RED BEANS AND RICE	3	COLESLAW ☐Ø	2
MAQUE CHOUX 🗇	3	MAC AND CHEESE ☐♥ ₱	3
SAUTÉED GREEN BEANS 💆	2	CAJUN FRIES &	2
DIRTY RICE	3	FRIED CORN ON THE COB ☐♥	2
CHEESE GRITS 🗇	3	SAUTÉED MUSHROOMS 🖋	3
SMASHED RED POTATOES 🗇	2	FRIED GREEN TOMATOES ♥♂□	3
LEGEND OF ALLEI contains gluten contains dairy contains shellfish	RGIC NEEDS: may contain nuts vegetarian		

We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed. We are obligated to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk for foodbourne illness.