

NOLA'S LUNCH

HOUSE FAVORITES

SALADS

Add chicken, shrimp or crawfish 6
Crab 7 or salmon 8

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   10

HAUNTED HOUSE SALAD – Crisp greens with red onion, black olives, cucumber, tomatoes, pepperoncini and croutons  5

KING REX CAESAR – Traditional Caesar tossed with our own house-made dressing and Cajun croutons  6



NOLA'S GREEK SALAD – Marinated grilled chicken, roasted red pepper, kalamata olives, pepperoncinis and feta cheese with Nola's Greek dressing  9

DRESSINGS

House vinaigrette, bleu cheese, Creole honey mustard, ranch, *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   8



CUP 7
BOWL 10

ORLEANS OYSTER STEW – A decadent creamy stew topped with whole oysters    9

CUP 9
BOWL 12


BURGERS AND SANDWICHES

Served with choice 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   13
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   13

KING OLIVER'S CHICKEN BREAST – Fried, charred, filthy or glazed with Cajun honey bourbon on a brioche bun, with lettuce, tomato, onion, pickle and your choice of cheese   12



FATS WALLER HALF MUFFALETTA – Smoked ham and genoa salami (you can substitute Cajun turkey) with provolone cheese and olive relish  14


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   9

NOLA BURGER – A half-pound blackened ground beef topped with Andouille, salami and provolone cheese   13

BUDDY BOLDEN BURGER – Half-pound ground beef, with lettuce, tomato, onion, pickle and your choice of cheese.  12

ADD ON TOPPINGS 1
PREMIUM TOPPINGS 2

CHEESE OPTIONS

American, Provolone, Pepper jack, Bleu Cheese




HALF AND HALF COMBO

Choose half of a po boy, a quarter muffaletta, half of a croque monsieur, or half of a Choco veggie sandwich and a house or caesar salad, or any soup.

12

LUNCH FAVORITES

Served with choice of 2 sides, unless indicated otherwise

-  **VOODOO CHICKEN** – A Cajun-fried chicken breast topped with shrimp and jumbo lump crab in a mornay sauce    12
- BOURBON STREET BABY BACKS** – A half rack of Cajun-rubbed ribs cooked until they fall off the bone, glazed with our spicy New Orleans BBQ sauce 12
-  **SKIFFER CRAB CAKES** – (2) of our famous pan seared jumbo lump crab cakes served over a creamy white wine sauce    20


DECATUR STREET SALMON – House-cut Atlantic salmon, served on a wood cedar plank 22



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 with Marchand De Vin and your choice of one side. Order grilled or blackened 13



VEILLER VEGETABLE KABOBS – 1 skewer of bell peppers, onions, cherry tomatoes, mushrooms, and eggplant. Served atop a bed of white rice with tomato buerre blanc, and your choice of one side   9

PASTA





Add chicken, shrimp or crawfish 6
Crab 7 or salmon 8

-  **MARDI GRAS PASTA** – A spicy mix of holy trinity, shrimp and crawfish with rotini in a creamy parmesan sauce   10
- FETTUCCINE ALFREDO** – The classic creamy garlic and parmesan dish   7



CREOLE PASTA – Fettuccine tossed in our chunky tomato and vegetable Creole sauce   7

LOBSTER MAC AND CHEESE – Lobster and macaroni noodles baked in a rich mornay sauce, topped with bread crumbs and parmesan   11







LUNCH CREOLE AND CAJUN SPECIALTIES











-  **HOO DOO ETOUFEE** – The standard in Cajun cuisine. Shrimp, chicken or crawfish topped with white rice   8
- FAT CITY CREOLE** – A traditional chunky tomato and vegetable dish with your choice of shrimp, crawfish or chicken with white rice  9
- ADD ALFREDO SAUCE FOR A CREAMY CREOLE** 2
- ADD JUMBO LUMP CRAB** 7

SATCHMO'S RED BEANS AND RICELY – Savory and spicy red beans with white rice, prepared with Andouille sausage and tasso ham 6
ADD CRAWFISH OR SHRIMP 6




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   7

SIDES

-  **RED BEANS AND RICE** 3
-  **MAQUE CHOUX**  3
- SAUTÉED GREEN BEANS**  2
- DIRTY RICE** 3
- CHEESE GRITS**  3
- SMASHED RED POTATOES**  2
- HOUSE SALAD** 5

- COLESLAW**   2
- MAC AND CHEESE**   3
- CAJUN FRIES**  2
- FRIED CORN ON THE COB**   2
- SAUTÉED MUSHROOMS**  3
- FRIED GREEN TOMATOES**   3

LEGEND OF ALLERGIC NEEDS:

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|  contains gluten |  may contain nuts |
|  contains dairy |  vegetarian |
|  contains shellfish | |



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 foodborne illness.