

HORS D'OEUVRES

HOUSE FAVORITES

COLD APPETIZERS

VENUS OYSTERS ON THE HALF SHELL – Plump and juicy Gulf oysters, served with cocktail sauce and horseradish or mignonette 🍷

ORDER OF 6

MARKET PRICE

ORDER OF 12

MARKET PRICE

DEM DERE OYSTER SHOOTER – Gin or vodka with a freshly shucked oyster and cocktail sauce 🍷 8

STREETCAR SHRIMP COCKTAIL – 8 jumbo shrimp peeled and deveined, served with the world's best cocktail sauce 🍷 14

ELEGUA'S BLACK MAGIC DEVILED EGGS – 4 deviled eggs topped four ways. One blackened crawfish tail, one blackened shrimp, one blackened blue crab finger and a fried oyster 🍷🍷🍷 10

OGOUN'S CAJUN CANDIED NUTS – Pecans, walnuts, almonds and peanuts, garlic and Cajun spices sweetened, then roasted 🍷 8

PAPA LEGBA'S POPCORN – Popped in bacon grease and conjured with Cajun spices 6

HOT APPETIZERS

SKIFFER CRAB CAKES – 2 pan seared jumbo lump crab cakes with a creamy white wine sauce 🍷🍷 18

NOLA'S FONDUE – A rich casserole with shrimp, spinach, mushrooms, oysters and jumbo lump crab in a creamy sauce topped with pepper jack and baked golden. Served with our house crustinis for dipping 🍷🍷 *Serves 2-4 people* 23

WHO DAT? FRIED OYSTERS – 10 plump oysters fried in our Cajun breading, served with house made cocktail and tartar sauce 🍷🍷 18

JACKED-UP OYSTERS – 6 freshly shucked oysters on the half shell topped with bacon, jalapeño, pepper jack cheese and Cajun butter sauce, baked golden 🍷🍷 MARKET PRICE

COUYON FRIED CATFISH BITES – Breaded and fried golden, served with cocktail and tartar sauces 🍷🍷 16

COCODRIE FRIED ALLIGATOR – Tenderized Louisiana alligator tail meat, fried golden and served with Nola's remoulade sauce 🍷🍷 18

CRAWFISH OR SHRIMP REMOULADE – Jumbo shrimp or crawfish tails with our own remoulade sauce, served on fried green tomatoes 🍷🍷 13

MR. BIG SHOT'S OYSTERS ROCKEFELLER – 6 oysters on the half shell topped with our spinach and Pernod cream sauce, and broiled to perfection 🍷🍷 MARKET PRICE

VIVIANA'S CRAWFISH QUESO – A spicy, creamy blend of white queso, onions and peppers. With a generous portion of crawfish served with warm tortilla chips. 🍷🍷 14

CAJUN CHICKEN FINGERS – Spicy breaded and fried chicken fingers, served with your choice of sauce 🍷🍷 9

BEAUCOUP FRIED PLATTER – 4 of our favorite frys. Alligator, butterfly shrimp, oysters and catfish. Served with cocktail and tartar sauces 🍷🍷 *Serves 2-4 people* 22

AN AHNVEE FOR BOUDIN (BOO DAN) – 2 plump pork and rice stuffed sausages, grilled and served with Cajun mustard cream sauce 🍷 15

LEGEND OF ALLERGIC NEEDS:

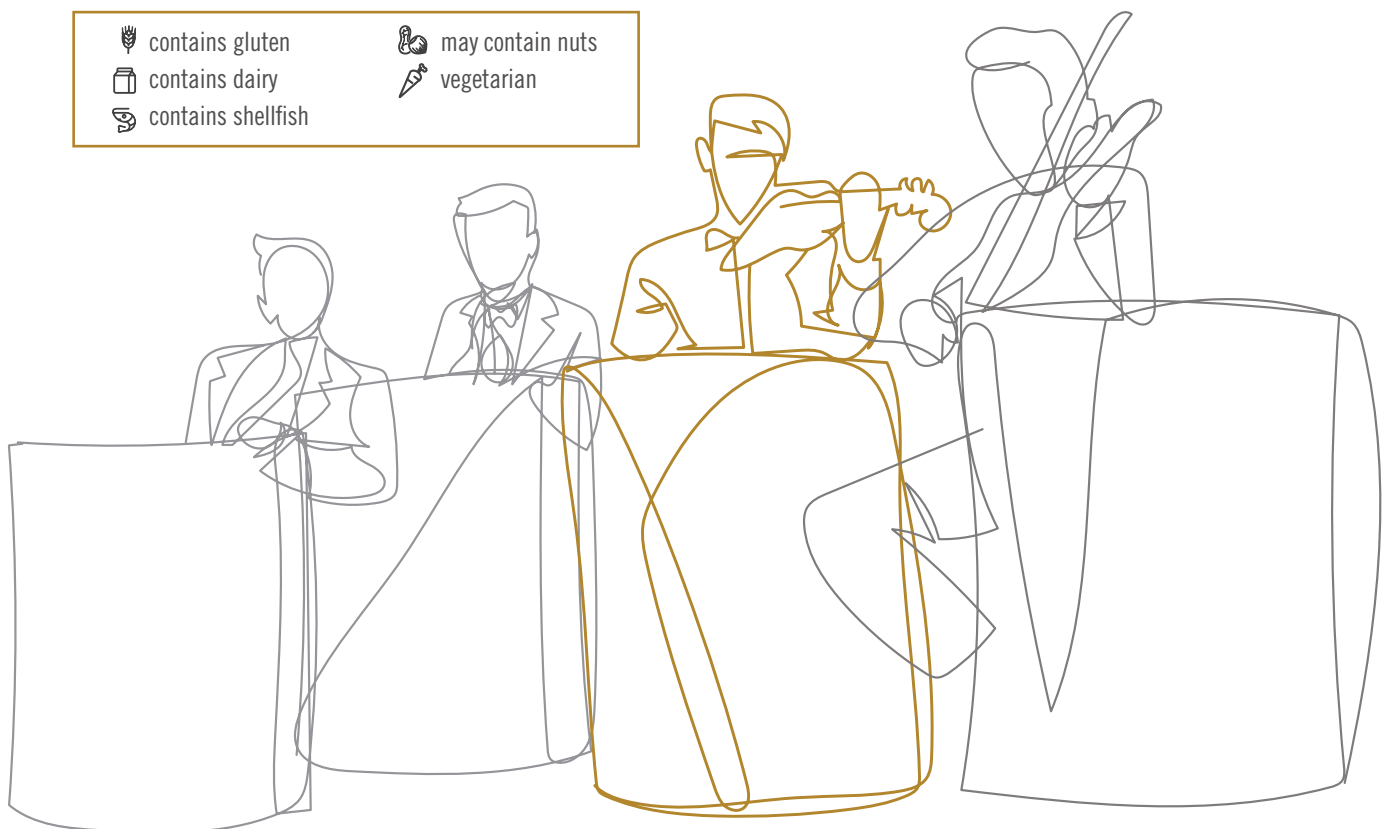
🍷 contains gluten

🍷 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. All menu items subject to availability.

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 🍴🍴

CUP 7
BOWL 10

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

CUP 9
BOWL 12

SALADS

Add charred or filthy chicken, crawfish or shrimp 6
jumbo lump crab or salmon 7

TRINITY COBB SALAD – Our house greens topped with lines of crawfish tails, blue crab and chilled shrimp with black olives, red bell pepper, boiled egg, bleu cheese, diced tomato, cheddar, red onion and crumbled bacon. Served with your choice of dressing 🍴🍴 18

KING REX CAESAR – Traditional Caesar tossed with our own house-made dressing and Cajun croutons 🍴🍴 9

NOLA'S GREEK SALAD – Marinated grilled chicken, roasted red pepper, Kalamata olives, pepperoncini and feta cheese with Nola's Greek dressing 🍴 14

HAUNTED HOUSE SALAD – Crisp greens with red onion, black olives, cucumber, tomatoes, pepperoncini and croutons 🍴🍴 8

DRESSINGS

House vinaigrette, bleu cheese, Creole honey mustard, ranch, *red pepper jelly vinaigrette*, Caesar, Cajun ranch, Greek, or olive oil and red wine vinegar

SANDWICHES

Served with choice of 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

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

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

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 9

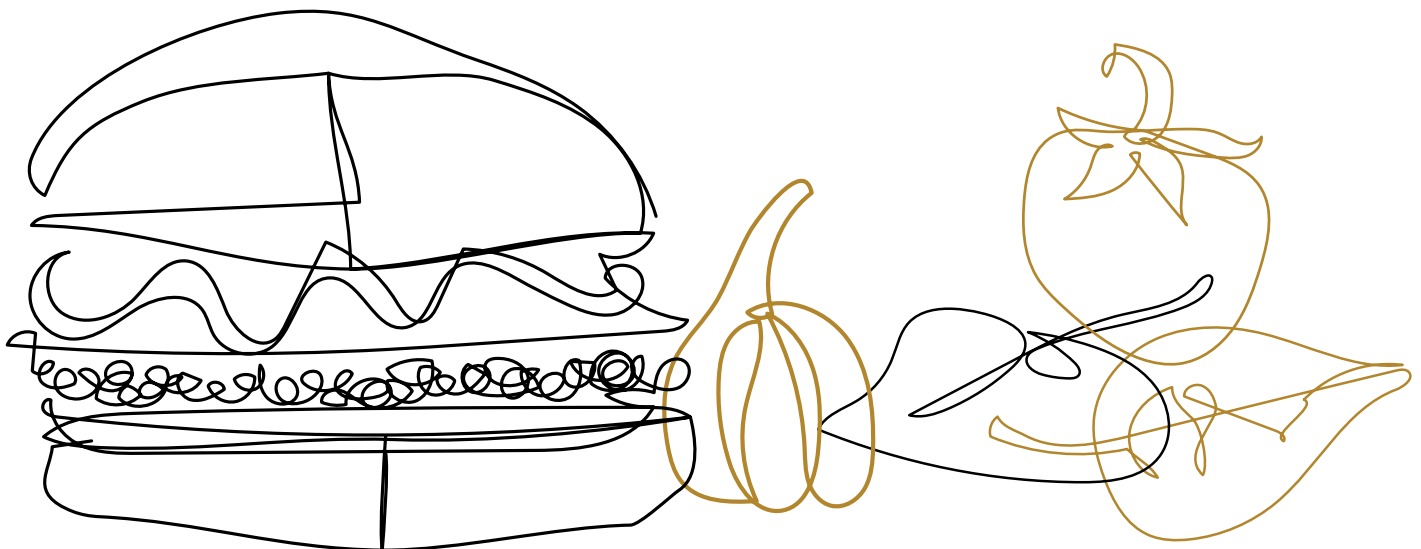
NOLA BURGER – A half-pound blackened ground beef topped with Andouille, salami and provolone cheese 🍴🍴 13

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

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

CHEESE OPTIONS:

American, Provolone, Pepper jack, Bleu Cheese



NOLA'S SPECIALTIES

Add a house salad 5

VOODOO CHICKEN – Two Cajun-fried chicken breasts topped with shrimp and jumbo lump crab in a mornay sauce. Served with choice of two sides 🍷🍷 22

THE BIG EASY – A 16 oz. blackened ribeye on a bed of dirty rice, topped with crawfish étouffée and choice of one side 🍷 30

MAN GOT CHOPS – A 12 oz. porterhouse pork chop charred (grilled) or filthy (blackened) topped with our apple chutney and tobacco onions. Served with choice of two sides 🍷 18

HOO DOO ÉTOUFÉE – The standard in Cajun cuisine. Shrimp, chicken or crawfish topped with white rice 🍷 15

FAT CITY CREOLE – A traditional chunky tomato and vegetable dish with your choice of shrimp, crawfish or chicken with white rice 🍷 16

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 11

ADD CRAWFISH OR SHRIMP 6

SKIFFER CRAB CAKE DINNER – 3 of our pan-seared jumbo lump crab cakes served over a creamy white wine sauce. Served with choice of two sides 🍷🍷 28

BOURBON STREET BABY BACKS – A full rack of Cajun-rubbed ribs cooked until they fall off the bone, served with our spicy New Orleans BBQ sauce. Served with choice of two sides 22

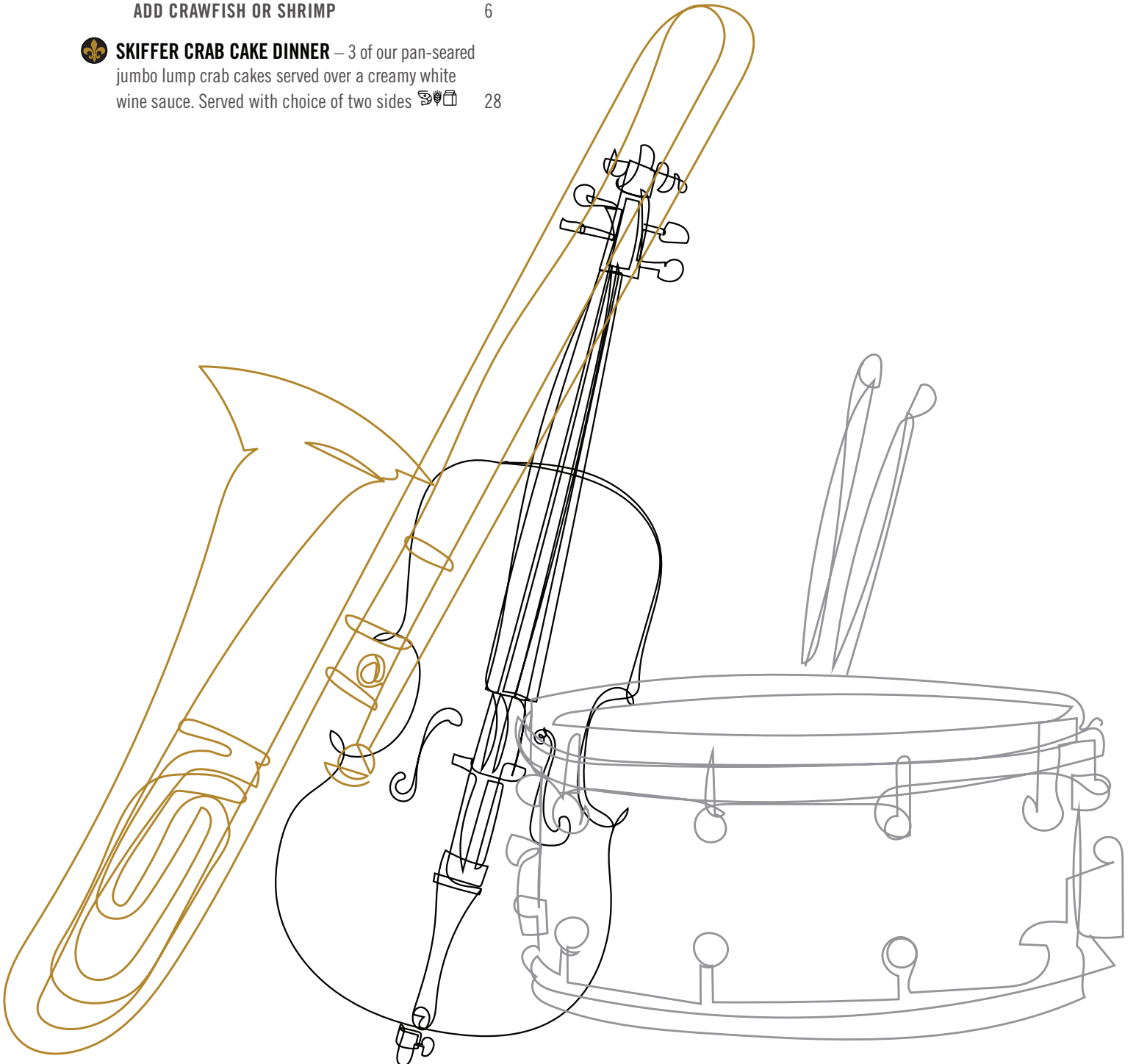
GRI GRI SHRIMP WITH CHEESE GRITS – A mound of creamy cheese grits with Andouille and sweet corn in a spicy Creole butter sauce topped with 8 jumbo shrimps 🍷 18

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 🍷 12

RO DAY RATATOUILLE – Three pieces of battered and fried eggplant, served with julienned vegetables and roasted tomato beurre blanc 🍷 15

OSCAR STYLE FILET – An 8 oz. center cut filet, beautifully cooked and topped with one of Nola's famous Skiffer crab cakes, finished with a creamy white wine sauce. Served with choice of two sides 🍷🍷 36

Variety of hot sauces available on request.



FROM THE GRILLADES

Choose filthy, charred or Cajun fried
Choice of 2 sides, unless indicated otherwise
Add a house salad 5

NAPOLEON'S FILET – An 8 oz. center cut filet cooked to your liking 28

GA LEE CHICKEN – Two 4 oz. tender and juicy chicken breasts Cajun-fried, charred or filthy. Best with one of our premium sauces 🍷 14

ST. CLAUDE KABOBS – 2 skewers of generous hunks of Andouille, filet steak tips, skewered and grilled shrimp 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 🍷 23

VEILLER VEGETABLE KABOBS – 2 skewers of bell peppers, onions, cherry tomatoes, mushrooms, and eggplant. Served atop a bed of white rice with tomato bierre blanc and your choice of one side 🍷🍷 14

ST. PETER'S STREET RED SNAPPER – Sweet, nutty, lean fish with firm texture. Also great filthy 19

ROYAL STREET SHRIMP – 8 jumbo shrimp skewered and cooked to perfection, can also be fried 16

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

CHARTRES STREET CATFISH – Fresh water catfish Cajun classic. Served best Cajun-fried 🍷 14

ALLON'S RIBEYE – 16 oz. of the richest steak on the planet 25



PREMIUM SAUCES

VOODOO STYLE
A mornay sauce with jumbo lump crab and shrimp 🍷🍷 8

PONTCHARTRAIN
A slightly spicy white wine sauce with shrimp and crab 🍷🍷 3

MARCHAND DE VIN
A red wine sauce with mushrooms and tasso ham 3

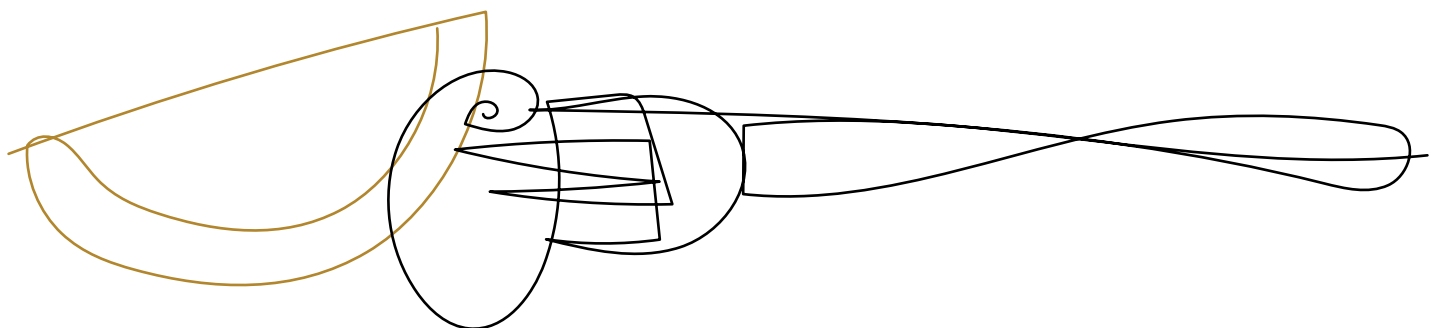
MARDI GRAS STYLE
A rich seafood sauce thickened with dark roux with crawfish or shrimp 🍷🍷 6

BUERRE BLANC
A white wine buttery cream sauce with garlic and shallots 🍷🍷 3

CREOLE
A chunky tomato based vegetable sauce 🍷🍷 3

MORNAY
A white cream sauce with grated Gruyère cheese 🍷 3

ROASTED TOMATO BUERRE BLANC
Puréed roasted tomatoes and spices in a white wine buttery cream sauce with garlic and shallots 🍷🍷 4



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PASTA

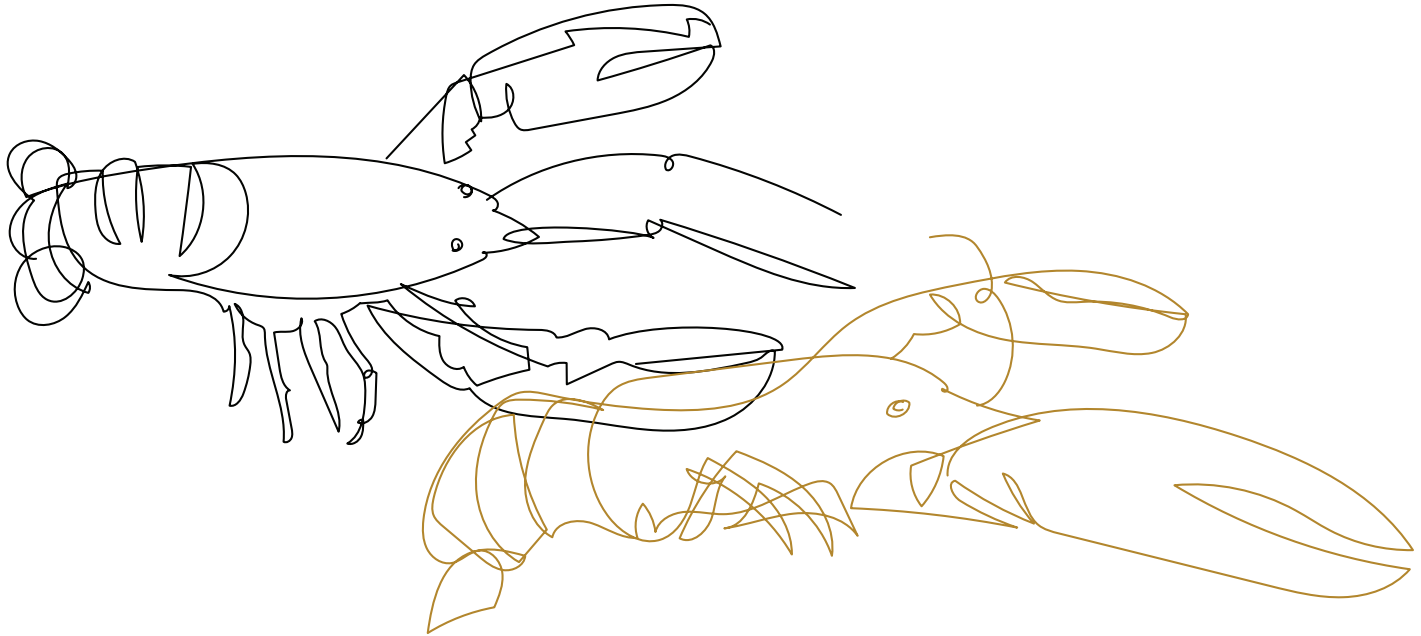
Add chicken, shrimp or crawfish 6
Crab 7 or salmon 8

MARDI GRAS PASTA – A spicy mix of holy trinity, shrimp and crawfish with rotini in a creamy parmesan sauce 🍴🍷🍴 18

FETTUCCINE ALFREDO – The classic creamy garlic and parmesan dish 🍴🍷🍴 12

CREOLE PASTA – Fettuccine tossed in our chunky tomato and vegetable Creole sauce 🍴🍷 10

LOBSTER MAC AND CHEESE – Lobster and macaroni noodles baked in a rich mornay sauce, topped with bread crumbs and parmesan 🍴🍷🍴 18



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

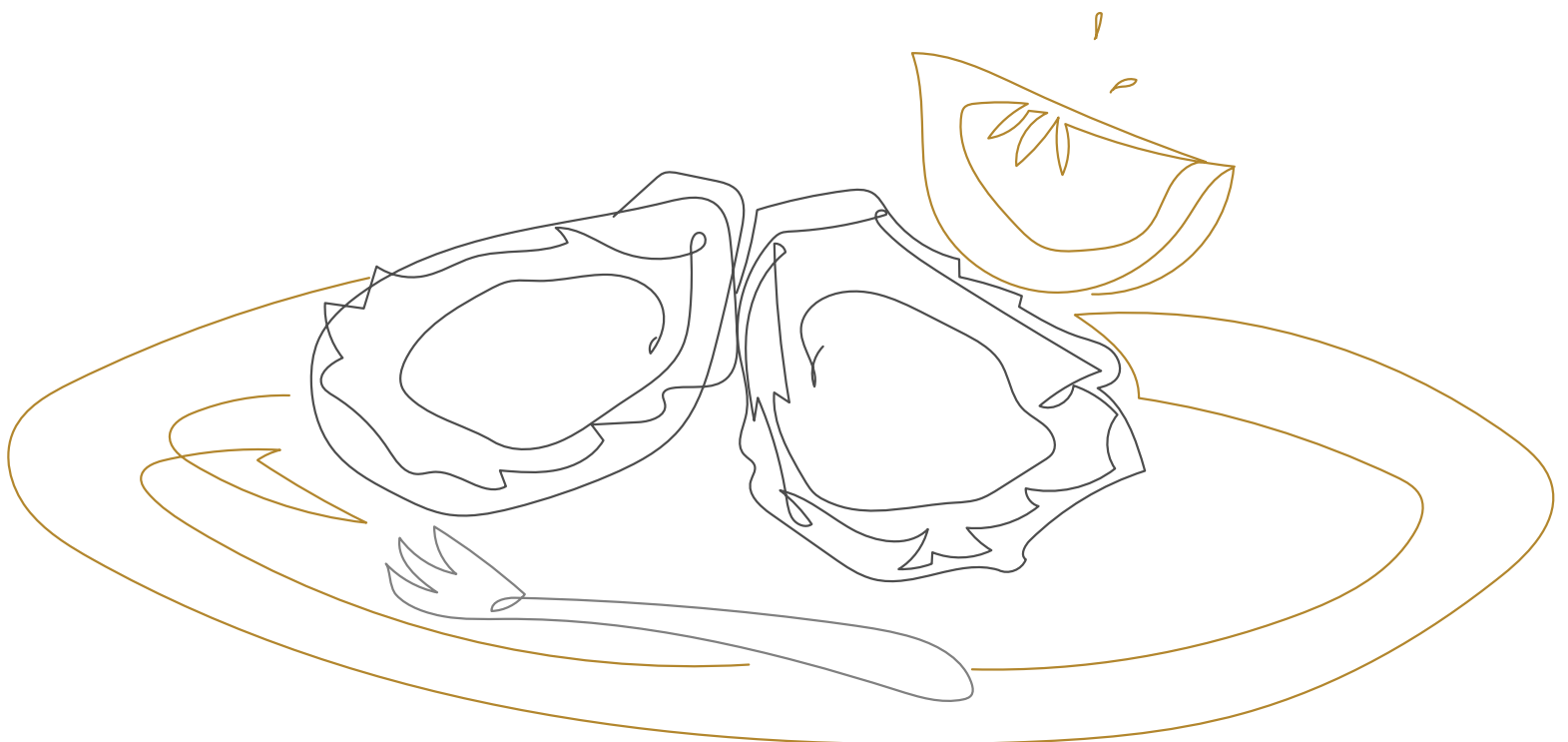
MAC AND CHEESE 🍴🍷🍴 3

FRIED GREEN TOMATOES 🍴🍷 3

CAJUN FRIES 🍴🍷 2

FRIED CORN ON THE COB 🍴🍷🍴 2

SAUTÉED MUSHROOMS 🍴 3



DESSERT



BEIGNETS

A traditional New Orleans style fritter, fried and coated with powdered sugar and served with warm spiced rum sauce 🍷🍰🍴 6

BANANAS FOSTER

A classic flambé of bananas and brown sugar served with vanilla ice cream 🍷🍰🍴 7

KEY LIME PIE

A smooth and creamy, tart and tangy favorite, topped with whipped cream 🍷🍰🍴 8



RICH CHOCOLATE CAKE

Very rich, moist and delicious! This will definitely satisfy your chocolate craving 🍷🍰🍴 7

NOLA'S BREAD PUDDING

This is the ultimate New Orleans' style comfort food. Rich and creamy, served warm and drizzled in hot rum sauce and raisins 🍷🍰🍴 6

BOURBON AMARENA CHEESECAKE

Our New York style cheesecake topped with amarena cherries and a housemade bourbon cherry sauce 🍷🍰🍴 8

Add a scoop of vanilla ice cream 2

BEVERAGES

A fine line of Pepsi products

IBC Bottled Root Beer

Proudly serving Tulsa's own Cirque Coffee, hot brewed and cold brew

Sweet and unsweet tea

A variety of Bottled Cult Kombucha

Ablis Sparkling Lemon CBD Soda



“NEW ORLEANS FOOD IS AS DELICIOUS AS THE LESS CRIMINAL FORMS OF SIN”

- Mark Twain



PROHIBITION ERA DICTIONARY

Prohibition ended in 1933, but the colorful colloquialisms it brought about will live on forever.

ABSENT TREATMENT: Dancing with a shy person, inexperienced dancer or awkward partner.

AIR TIGHT: Extremely desirable or attractive. (Note: A “sheik” is an attractive male.)

AMECHE: A phone. (Also use for telephone: “blower.”)

BABY VAMP: A very popular young woman or an attractive girl. (Note: “Vamp” on its own refers to a flirt.)

BANANA OIL!: That’s doubtful!

BANGTAIL: A race horse.

BARNEYMUGGING: Sexual intercourse.

BLIND PIG: A speakeasy or other establishment where illicit alcohol was served.

BLUENOSE: Someone who is prudish, puritanical or morally upright.

BRONX CHEER: The sound of raspberries you make to indicate disapproval.

BUG-EYED BETTY: Used to refer to an undesirable, ugly woman.

BUNNY: Someone who seems lost, but endearingly so.

BURNING WITH A BLUE FLAME: Drunk. (Also used for drunk: “blotto,” “boiled as an owl,” “half-shot,” “half-screwed,” “lit up like the commonwealth,” “loaded to the muzzle,” “over the bay,” “pie-eyed,” “polluted.”)

CASH OR CHECK?: “Will you kiss me now or do we wait until later?”
Note: “Check” on its own means to take a raincheck on kissing or save the kiss for another time.

CELLAR SMELLER: A guy who only comes around when there’s free booze.

COFFIN VARNISH: Homemade liquor.

CREEP JOINT: A brothel.

DEAD HOOVER: A terrible dancer, someone with two left feet.

DEAD SOLDIER: An empty container of alcohol. Example: After draining your beer, you might proclaim that soldier dead.

DECLARATION OF INDEPENDENCE: A divorce. (Also use: “dropping the pilot.”)

“DI MI!”: “My goodness!” or “Holy shit!”

EEL’S HIPS: A phrase similar to “The Cat’s Meow” or “The Monkey’s Eyebrows.”

ELECTRIC CURE: Electrocutation or electric shock.

FACE STRETCHER: An older lady still trying to look young (and usually failing).

FAKELOO ARTIST: A con man.

FLAT TIRE: Used to indicate that one’s date did not meet expectations. Example: “She seemed so interesting, but she was nothing but a flat tire!”

FORTY-NINER: A male gold digger.

FROLIC PAD: A dance club or nightclub. (Note: If it’s a really swanky place with rich patrons, that’s called a “clip joint.”)

GROUND GRIPPERS: Shoes or sneakers. (Also use: “kicks,” “stompers.”)

HIT ON ALL SIXES: To perform at full-capacity or nail it one-hundred percent.

INSURED: To be engaged to marry.

JACK: Another name for money. (Other words for money: “rubes,” “kale,” “mazuma.”)

JOHNSON BROTHER: A criminal.

KNEE-DUSTER: A skirt.

LALAPAZAZA: A good sport.

MUSTARD PLASTER: Someone who isn’t wanted but won’t leave.

“NERTS!”: “That’s awesome!”

OFF-TIME JIVE: To be inappropriate, impolite; to have bad manners.

TOGGED TO THE BRICKS: Dressed to the nines.

