

STARTER PLATES

Crawfish Quesadilla

crawfish tails marinated in our own cajun spice blend with homemade creamy marinade, three cheeses, served with smoked salsa 10.95

Louisiana Crawfish Cakes

a blend of Louisiana crawfish, bell peppers, fennel, crisply fried, with house remoulade 11.95

Olde N'awlins BBQ Shrimp

fresh shrimp sautéed in a New Orleans style sauce 9.95

BBQ Ribs

St Louis style ribs marinated in our special BBQ Sauce 10.95

Eggplant Bites

crispy fried eggplant bites topped with parmesan cheese served with our red gravy 7.50

Garlic Tabasco Hot wings

tossed in our special Tabasco Sauce with blue cheese dressing 8.95

Boudin Balls

served with smoked onion aioli 7.95

Fried Green Tomatoes

topped with a shrimp remoulade 10.50

Frog Legs

Louisiana cajun seasonings, lightly fried in herb panko bread crumbs sprinkled with parsley 9.95

Homemade Fried Onion Rings

served with our homemade smoked onion sambal aioli 6.95

Fried Calamari

served with our homemade red gravy 7.75

CHEF CRAFTED SOUPS AND SALADS

Spinach Salad

baby spinach, red onion, hard boiled egg, bacon, poppy seed dressing 8.95

Oyster and Artichoke Soup

Cup 6.50 Bowl 7.75

Chicken and Andouille Sausage Gumbo

served with steamed rice

Cup 5.95 Bowl 7.25

Salad Toppings

grilled or blackened chicken breast 4.95

grilled or blackened catfish 5.95

grilled or blackened shrimp 5.95

fried oysters or soft shell crab 6.95

Portobello Mushroom Bisque

*creamy blend of mushrooms and cognac
Cup 5.50 Bowl 6.75*

Iceberg Wedge

bacon, red onion, tomato, crumbled blue cheese, buttermilk blue-cheese dressing 7.95

Caesar Salad

romaine hearts, grated parmesan cheese, garlic herb croutons, creamy caesar dressing 7.95

Strawberry Walnut Salad

fresh strawberries, blue cheese, candied walnuts, strawberry balsamic vinaigrette 8.95

We also have House Balsamic Vinaigrette, Thousand Island, Ranch, and Fat Free Raspberry Vinaigrette dressing available

NEW ORLEANS PO BOYS

Meatball Parmesan 8.95	Italian Sausage Parmesan 9.25
Chicken Parmesan 9.25	Grilled Chicken 8.95
Panned Chicken Cutlet 8.95	Crawfish Cake 12.95
Pork Debris 9.50	Panned Veal Cutlet 8.95
Fried Shrimp & Oyster 11.25	Fried Catfish 8.95
Fried Oyster 11.95	Fried Shrimp 8.95
Soft Shell Crab 12.95	Veal Parmesan 8.95
Alligator Sausage 8.95	Hot Roast Beef 9.50
Frenchmen Street Po Boy	Royal Beast
Fried green tomatoes, gulf shrimp, and green onion mayonnaise 11.95	roast beef, turkey, and ham fully dressed on french bread 11.95

All Po Boys come dressed with lettuce, tomato, mayonnaise

SPECIALTY SANDWICHES

Hot Ham and Swiss Chisesi ham, swiss cheese, smoked onion aioli, on a seeded bun 7.95	Traditional Club turkey, ham, cheese, tomato, bacon, lettuce, mayonnaise, on whole wheat 8.95
Grilled Cheese Sandwich your choice of swiss, cheddar, havarti, on multi grain or texas toast 6.25	California Burger topped with avocado, mushrooms, sprouts, and havarti cheese 10.25
Wild Blue Burger blue cheese, wild mushrooms, sautéed onions, applewood smoked bacon, herb aioli 12.75	Café Marigny #1 THE ORIGINAL HOUSE FAVORITE! Oven roasted turkey, cucumbers, avocado, sprouts, and havarti cheese on multi-grain toast 8.95
BLT smoked bacon, fried green tomatoes, and lettuce on multi-grain or texas toast 8.95	The Chris Burger fried green tomatoes, havarti cheese, smoked onion aioli 14.95
Brasserie Burger 9oz freshly ground beef served with lettuce, tomato, red onion 8.50	Fried Oyster BLT fried local oysters, bacon, lettuce, and tomato, on Texas Toast 12.50

*add french fries or homemade potato salad to any sandwich for an extra \$1.95
or add sweet potato fries for \$2.50*

your choice of green onion mayonnaise, sambal aioli, housemade mayonnaise

Sandwich & Po Boy Add On's

*add \$1.15 bacon, sautéed mushrooms, sautéed onions,
avocado, sprouts, cucumbers, jalapeños,
cheddar cheese, havarti cheese, swiss cheese, blue cheese*

HOUSE SPECIALTIES

Fried Seafood Plate

catfish, shrimp, and oysters with french fries 18.95
add soft shell crab 6.95

Crabmeat & Shrimp Au Gratin

rich and creamy a local favorite 16.95

Stuffed Bell Peppers

stuffed with our homemade jambalaya 14.95

New Orleans BBQ Shrimp and Grits

stone ground grits, smothered collard greens with andouille sausage 17.95

Grillades & Grits

pork grillades, stone ground grits, smothered collard greens with andouille sausage 16.95

Liver and Onions

with sautéed mushrooms and stone ground grits 13.95

Redfish Amandine

with our special amandine sauce on top of a bed of fresh sautéed spinach and mushrooms 18.95

BRASSERIE PLATTERS

Shrimp Platter

your choice of grilled, blackened, or fried 15.95

Hamburger Steak

sautéed onions and mushrooms 12.95

(2) Fried Soft Shell Crab Platter

17.50

Southern Fried Chicken

OUR SPECIAL RECIPE! Marinated chicken fried to a golden brown served over toast 10.95

Crawfish Dressing Stuffed Ribeye

stuffed with our famous crawfish dressing then blackened 27.95

Fried Oyster

seasonal 16.95

Catfish Platter

blackened or fried 13.95

Chicken Breast Platter

your choice of grilled, blackened or fried 10.95

14oz Black Angus Rib Eye

grilled to your liking 23.95

Grilled Alligator or Andouille Sausage Platter

locally made 12.95

All house platters served with your choice
of a side and sauce:

Olive Oil and Garlic Pasta

French Fries

Sautéed Spinach and Mushrooms

Red Beans and Rice

White Beans and Rice

Vegetable of the Day

Creamed Spinach

Smothered Collard Greens and Andouille

Potato Salad

Pasta Red Gravy

Side Salad

Garlic Bread

Sweet Potato Fries

Macaroni & Cheese

béarnaise or hollandaise sauce
brown or red gravy

ITALIAN CUISINE

**Meatballs or Italian Sausage with
Red Gravy or Butter & Garlic**

*served over your choice of pasta
penne, spaghetti, or fettuccini 10.95*

Veal Parmesan

*topped with mozzarella cheese and
served over spaghetti 15.50*

Tomato and Basil Pasta

*fresh diced tomatoes and basil tossed in our creole
sauce with a hint of garlic tossed in linguini pasta
and sprinkled with parmesan cheese 13.95*

Garlic Shrimp and Oyster Penne Pasta

*local shrimp and oysters sautéed in
olive oil and garlic 17.95*

Chicken Parmesan

topped with mozzarella cheese and served over spaghetti 14.95

Blackened Chicken Alfredo

blackened chicken breast, served over penne pasta 15.50

Royal Eggplant Pasta

*sliced tomatoes, green onion, chopped garlic,
simmered in a creamy parmesan sauce over
linguini pasta topped with fried eggplant 16.95*

Veal or Chicken Carbonara

*served with spaghetti, peas, bacon,
and our Alfredo sauce 15.95*

Eggplant Forest Mushroom Lasagna

roasted garlic bechamel, spinach sauté 18.95

SPECIALTY SIDES

\$4.50

Olive Oil and Garlic Pasta

French Fries

Red Beans and Rice

White Beans and Rice

Sweet Potato Fries

Creamed Spinach

Potato Salad

Smothered Collard Greens and Andouille

Side Salad

Garlic Bread

Pasta Red Gravy

Vegetable of the Day

Macaroni & Cheese

Sautéed Spinach and Mushrooms

"MARIGNY BRASSERIE" LOGO T-SHIRTS FOR SALE FOR 17.50

18% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE

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BREAKFAST MENU
8:00am til 1:00pm DAILY

Free Wi-Fi *All You Can Drink Mimosa 15.00*
Mimosa 2.00 8:00am til 11:00am *Bloody Mary 2.00 8:00am til 11am*

BRASSERIE FAVORITES

Frenchmen Breakfast 9.95
2 eggs any style, alligator sausage or andouille
sausage, grits or hashbrowns and toast

Oatmeal 2.95
add your topping banana, raisins

BBQ Shrimp and Grits 13.95
served with stone ground grits

Belgium Waffle 5.25
add a fruit topping for an additional 1.00

Liver and Onions 8.95
char-grilled liver with caramelized onions with
your choice of grits or hashbrowns

Traditional Pancakes 5.25
add fruit topping for an additional \$1.00

Brasserie Breakfast 6.50
2 eggs any style, choice of bacon or
ham and grits or hashbrowns

French Toast 5.25
add a fruit topping for an additional 1.00

Biscuits & Gravy 6.50
House made andouille sausage gravy
over buttermilk biscuits

Grits & Grillades 12.95
pork grillades, grits, collard greens
& andouille

THE BENEDICTS

Eggs Sardou 11.95
creamed spinach, grilled artichoke
bottoms, topped with hollandaise

Eggs Marigny 11.95
fried green tomatoes, poached eggs,
artichoke remoulade, hollandaise

Cajun Eggs Benedict 10.95
poached eggs, Chisesi ham, and hollandaise

Executive Chef Benedict 14.95

fried eggplant, grilled ham, poached eggs, topped with our tarragon reduction sauce

Oyster Benedict 14.95
fried oysters, poached eggs, topped with
hollandaise on top of a fresh baked biscuit

Eggs Atchafalaya 11.95
topped with crawfish and creamed spinach,
two poached eggs, hollandaise sauce

Crawfish Benedict 13.95
served with our famous crawfish cakes
laced with hollandaise

GOURMET OMELETTES

all eggs come with your choice of grits or hash browns and toast

Spanish 9.25
Homemade salsa, peppers, onions,
avocado, ham, sour cream

Seafood 11.95
sautéed shrimp, crawfish, diced onion, peppers

The Shrimp 10.75
Sautéed shrimp, Havarti cheese,
mushrooms, and a touch of garlic

Veggie 9.95
diced onions, bell pepper, tomatoes, green onions,
and mushrooms, topped with cheddar cheese

The Bayou 9.50
Crawfish, green onions, havarti

Three Cheese 8.00
Swiss, cheddar, havarti

SPECIALTY SIDES

White or Wheat Toast 1.25

Grilled Ham Steak 3.50

Hash Brown Potatoes 1.95

Blueberry Muffin 2.95

Biscuit 1.95

Grits 2.25

Andouille or Alligator Sausage 3.95

Bacon (4) 2.75

Fruit Medley 3.95

fresh strawberries, bananas, and oranges