



Night

*Please make your server aware of any food allergies as we cook in the Cajun tradition and all ingredients may not be listed on the menu.

Starters

All starters are meant for sharing

- Blue Cheese and Fig Torte 9
- Louisiana Crawfish Boulettes 11
- Fried Green Tomato Remoulade 9
- WJS Boudin Pepperjack Eggrolls 9
- Spicy Deviled Eggs with WJS Bacon 7
- Fried Chicken Livers with Pepper Jelly 9

Soups.....5/10

- Chicken and Andouille Gumbo
- Butterbeans with Shrimp
- Soup of the Day

Salads

- Caesar 3/9
- Wedge 10
- Garden 3/9

Additional toppings : Chicken Breast or Grilled Shrimp 6 each

- Smoked Chicken, Boiled Eggs, Avocado, WJS Bacon, Blue Cheese, Mixed Greens, Blue Cheese Dressing 13
- Warm Brussels Sprout Salad with Bacon, Pecans, Goat Cheese, Red Onions, Apple Cider Bacon Vinaigrette 13

Sandwiches served with choice of one side or soup or salad.....14

- The Burger
- Chicken Sandwich (grilled or fried)
- Blackened Mississippi Delta Catfish
- Black Eyed Pea Veggie Burger (contains Pecans)
- FGT WJS BLT

Additional toppings: Cheddar, Blue, Swiss, Mozzarella, Brie, WJS Bacon, Mushrooms, Onions 1 each

The Trio cup of gumbo, cup of butterbeans with shrimp, one roasted stuffed pepper, and rice18

Mains served with a side Caesar

Barbeque Louisiana Shrimp with French bread 24

Wayne Jacob's Smoked Ribs with your choice of side 24

Redfish Filet with seasonal vegetables 27

*Black Iron Skillet Filet Mignon with herb compound butter and garlic smashed potatoes 32

***Please check out our new deli case fully stocked with handmade Wayne Jacob's Smokehouse products for all of your traditional Cajun smoked meats and snacks. Please ask your server for any help with a purchase.**

Three Course Prix-Fixe smaller version of any **starter or soup or gumbo or side salad**, and any one **Dinner** option with a side, with bread pudding or pie.....27

Dinners served with choice of one side.....20

	Roasted Stuffed Bell Peppers (Beef and Shrimp)	Chicken Fried Chicken
Louisiana Shrimp and Crab Fettuccine	Louisiana Crawfish Boil Stew	Mississippi Delta Fried Catfish

Sides.....5

Baked Macaroni and Cheese	Garlic Smashed Potatoes	Mustard Greens	
Butterbeans with Shrimp	Fresh Cut French Fries	Seasonal Vegetables	Fried Green Tomatoes

House Made Desserts Your server can will be happy to let you know the details of what is available6

Drinks Community Coffee or Tea 3, Coca-Cola Products 3 , OJ or Cranberry Juice 3/glass or 9/carafe, Milk or V8 3, Pellegrino 5, Hot Herbal Teas 3

- *There is a \$10 corkage on each outside bottle of wine or six-pack of beer.**
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- *For parties of 6 or more, an 18% gratuity will be automatically included.**

At Eat New Orleans, we make local dishes with farm-fresh ingredients, serving the best versions of the family favorites we grew up eating. We use local seafood and seasonal produce whenever possible to help support the fishing and farming ways of life that are integral to Louisiana culture. The work of local artists is featured on our walls. Every day, we strive to create a friendly and comfortable environment that welcomes visitors and appreciates locals. Please join us. In an effort to preserve and celebrate the unique traditions of South Louisiana we try to utilize local products as much as we can. Some of our menu items may change seasonally to showcase the best of what our region has to offer. Whenever possible we choose local, farm raised, handmade, or products made here in house for your enjoyment.

Please let us know about your experience. There will be a comment card and a family recipe with your check for your future use. Or just email us at **eat900dumaine@gmail.com**

Thank you for dining with us today. Please visit Wayne Jacob's Smokehouse for the best Andouille, Tasso, and smoked and fresh meats in the area. 769 W. 5th Street LaPlace, LA 70068. 985-652-9990. Or order online at www.wjsmokehouse.com