

NOLA

SEAFOOD & STEAKHOUSE

STARTERS

OYSTERS on the HALF SHELL

Served one way, you choose!

Steamed OR *Raw

6 pieces - 10.95 / 12 pieces - 17.95

Rockefeller	Charred
Oysters baked with bacon, spinach dip, & Parmesan cheese	Oysters cooked on the Char-grill with butter & herbs

6 pieces - 14.95 / 12 pieces - 22.95

CRAB DIP 9.95

Creamy homemade dip garnished with Crab meat, roasted red peppers & scallions; With garlic pita chips **MILD**

GATOR BITES 10.95

Fried Gator bites with a remoulade sauce

NAWLINS SHRIMP 9.95

Lightly breaded in a sweet & spicy glaze

GARLIC MUSSELS 13.95

Mussel's sautéed in a garlic wine sauce with garlic, tomatoes, onions, roasted red peppers & scallions

SHRIMP COCKTAIL 11.95

Plump Shrimp cooked & chilled; served with a homemade cocktail sauce

FRIED OYSTERS 9.95

Hand breaded & golden fried Oysters; served with a homemade tartar sauce

SCALLOP PIECES 10.95

Scallop pieces breaded & fried golden; Served with a tangy creole sauce

CRAWFISH NACHOS 12.95

Piled high garlic pita chips topped with lettuce, tomatoes, banana peppers, black olives, jack cheddar cheese, salsa, sour cream & our Cajun Crawfish tails **SPICY**

FRIED PICKLES 7.95

Hand-battered pickle chips fried to perfection

GUMBO 7.95 SPICY

Homemade stew consisting of celery, onions, green bell peppers with Shrimp, Tilapia & Andouille sausage; topped with white rice

CHICKEN WINGS 6.95

Six chicken wings tossed one way: Plain, BBQ, **Cajun**, Teriyaki, **Mild**, or Lemon Pepper

ALL FLATS OR DRUMS \$1 UP-CHARGE

FRIED MUSHROOMS 7.95

Mushrooms battered & fried golden

SPINACH DIP 8.95

Made fresh in house, artichoke & spinach in a Parmesan blend; With garlic pita chips

FRIED CALAMARI 8.95

Crispy Calamari with a herb marinara sauce

SIGNATURE DISHES

Served with your choice of two sides

NOLA SEAFOOD TRIO

Lobster Tail, Cluster of Snow Crab & Garlic Shrimp Scampi

33.95

FRIED CATCH

Alligator, Shrimp & Catfish

27.95

KING TRIO

Lobster Tail, Crab cake & Cluster of Snow Crab

32.95

SALMON TRIO

Grilled Salmon, Grilled Shrimp & Crab Cake

29.95

BLACKENED SEAFOOD TRIO

Tilapia, Alligator & Catfish

26.95 SPICY

SNAPPER DUO

Snapper grilled & topped with our famous shrimp scampi; With a side of Crab Cake

29.95

OLD MANS PLATTER

½ LB SNOW CRAB LEGS
½ LB PEEL-N-EAT SHRIMP
½ LB WHOLE CRAWFISH
½ LB MUSSELS
½ LB CLAMS
½ DOZEN OYSTERS

42.95

NAWLINS FRIED TRIO

Oysters, Shrimp & Scallop pieces

27.95

ALL FRIED COMBINATION

Oysters, Shrimp & Tilapia

25.95

FISHERMAN'S DUO

Mahi-Mahi topped with a mango salsa; With a side of Lobster tail

32.95

SOUTHERN BOIL

1 LB Peel-N-Eat Shrimp & 1 LB Whole Crawfish

33.95 MILD

* SURF & TURF

Served with your choice of two sides

CANAL 34.95 **KING 29.95**

12 OZ Ribeye steak & Lobster Tail 16 OZ NY Strip steak & Crab Cake

QUEEN 37.95

Filet Mignon steak, Crab Cake & Grilled Shrimp

BOURBON 31.95

Sirloin steak & 1 LB of Snow Crab Legs

SEAFOOD

ALLIGATOR 22.95

Tender Alligator bites served to your preference of fried, grilled or **blackened**

SHRIMP SHRIMP SHRIMP

Gulf Shrimp; fried, grilled or **blackened**. You call it!

•TWELVE 15.95

•EIGHTEEN 21.95

Served with your choice of two sides

CRAB LEGS

Served with melted butter

1 ½ LB SNOW CRAB 27.95

1 LB KING CRAB 48.95

SOUTHERN FRIED OYSTERS 19.95

Hand-picked Chesapeake bay Oysters battered & fried

CRAB CAKES 18.95

Two New Orleans style Crab Cakes grilled to perfection

BOILED SHRIMP 18.95

1 LB of Peel-N-Eat Shrimp boiled with **Old Bay** & Garlic

WHOLE CRAWFISH 18.95

1 LB of Crawfish boiled with **Cajun** & garlic

TILAPIA 15.95

Two fillets served fried, grilled or **blackened**

SALMON 18.95

Wild Caught, Fresh hand-cut filet **blackened** or grilled with a kick of lemon pepper

RED SNAPPER 25.95

Grilled & topped with our famous Shrimp scampi

SWEET & SPICY SALMON & SHRIMP 24.95 MILD

Salmon & Shrimp grilled then glazed with our sweet & spicy chili sauce

CATFISH 16.95

Two fillets served fried, grilled or **blackened**

*BLACKENED AHI TUNA 19.95 SPICY

Rubbed in our secret blackening spices & cooked medium rare

FISH & CHIPS 13.95

Fried crisp fish over a bed of French fries

MAHI-MAHI 19.95

Wild caught, **blackened** & topped with a tropical mango salsa

FILET MEDALLIONS 26.95

Filet Medallions in a peppercorn cognac cream sauce

NY STRIP 24.95

16 oz cut of meat, full bodied texture & slightly firmer than ribeye

* STEAKS

Served with your choice of two sides

T-BONE 27.95

Part New York Strip & Part Filet Mignon; 16 OZ Bone in steak

RIBEYE

Well marbled for peak flavor, deliciously juicy; Very tender

12 OZ 23.95

16 OZ 28.95

SIRLOIN 14.95

8 OZ Lean cut of meat, firm in nature

FILET MIGNON 26.95

8 OZ cut. Most tender beef cut, mild in flavor

SANDWICHES

Served with French fries

PO' BOY 14.95

Served on toasted French bread with lettuce, tomato, & remoulade sauce
Fried Shrimp or Fried Oysters (Choose One)

CRAB CAKE SANDWICH 13.95

Served on a toasted artisan brioche with a New Orleans style Crab Cake, lettuce, tomato, & remoulade sauce

BLACKENED CHICKEN SANDWICH 11.95

Blackened Chicken breast on French bread with lettuce, tomato, mayonnaise & American cheese.

SPICY

SIX SHRIMP 5.95

Fried, grilled or **blackened**

ADD TO ANY ENTRÉE!

SNOW CRAB CLUSTERS:

1/2 LB: 9.95

1 LB: 18.95

CRAB CAKE

7.95

CAJUN CLASSICS

JAMBALAYA

15.95

Chicken, & Shrimp, sautéed with garlic butter, diced tomatoes, onions, mushrooms, banana peppers, roasted red peppers & Cajun seasoning in a tomato sauce layered over a bed of white rice

{SPICY}

Served with a side salad

RED BEANS & RICE

Creamy mixture of red beans, celery, onions & green peppers served with rice; & your choice of:

• **PLAIN 13.95**

• **BLACKENED CHICKEN 14.95**

• **BLACKENED SHRIMP 15.95**

CRAWFISH ÉTOUFFÉE

16.95

Crawfish tails smothered in a butter blend of onions, green peppers & celery to make a delicious sauce; topped with rice

PAELLA

16.95

Chicken, Shrimp, red peppers, black olives, green onions & rice sautéed with garlic in a tomato sauce; topped with Mussels & Clams in shell

GUMBO

17.95

Homemade stew consisting of celery, onions, green bell peppers with Chicken Andouille sausage, Shrimp, & Tilapia; topped with white rice

CRAFT SALAD

15.95

PICK A GREEN:

HOUSE

Iceberg Mix, red onions, tomatoes, cheese & croutons

CAESAR

Romaine, Parmesan cheese & croutons

DRESSINGS:

Ranch, Honey Mustard, 1000 Island, Blue Cheese, Italian, Oil & Vinegar, Caesar & Balsamic Vinaigrette

PICK A PROTEIN:

- **Fried Oysters** •
- **Honey Glazed Chicken** •
- **Grilled Salmon** •
- **Sirloin Strips** •
- **Grilled Shrimp** •

PASTAS

Served with a side salad

ISLAND PASTA 27.95

Lobster, Crab, Clams, Mussels, and Shrimp sautéed in lemon garlic wine sauce with scallions, diced tomatoes & roasted red peppers; tossed in Penne noodles

SHRIMP SCAMPI 16.95

Shrimp in a lemon garlic wine sauce with freshly diced tomatoes, roasted red peppers & scallions; tossed in Fettuccine noodles

FETTUCCHINE ALFREDO 16.95

Chicken, Shrimp, or Broccoli (Choose one)

(Add an additional for \$4.95)

NEW ORLEANS PASTA 17.95

Salmon & Scallop pieces in a garlic wine sauce with freshly diced tomatoes, roasted red peppers & scallions; tossed in Penne noodles

SEAFOOD PASTA 21.95

Shrimp & Scallop pieces sautéed in a tomato cream sauce with roasted red peppers, scallions & tomatoes; tossed in Penne noodles **MILD**

MARDI GRAS PASTA 14.95

Chicken Andouille sausage sautéed in a garlic tomato sauce with onions, roasted red peppers, scallions &

PASTA PRIMAVERA 14.95

Mushrooms, onions, roasted red peppers, scallions, black olives, & fresh tomatoes in a garlic wine sauce; tossed in fettuccine noodles

SPICY

SOFT DRINKS & TEA

2.95

Pepsi • Diet Pepsi • Dr. Pepper
Diet Dr. Pepper • Mountain Dew
Cheerwine • Sierra Mist
Pink Lemonade • Coffee
Tea (Sweet or Unsweet) • Hot Tea

Bottled Water 1.95

San Pellegrino Sparkling Water 4.95

POULTRY

Served with your choice of two sides

SOUTHWEST CHICKEN & SHRIMP

15.95

Grilled Chicken breast glazed with honey mustard, topped with melted jack-cheddar cheese & bacon; served with a side of grilled shrimp

CHICKEN TENDERS 13.95

Chicken tenders hand-battered & deep-fried golden

BOURBON CHICKEN & SHRIMP

15.95

Grilled Chicken breast & shrimp glazed with our homemade Bourbon barbecue sauce

NOLA CHICKEN & SHRIMP 14.95

Grilled Chicken breast and Shrimp glazed with a sweet & spicy chili sauce **MILD**

TERIYAKI GLAZED CHICKEN 12.95

Grilled chicken breast glazed with teriyaki sauce

CAJUN CHICKEN 555 14.95

Sautéed Chicken, onions & tomatoes seasoned with a blend of spices that will be sure to please a Cajun lover!

SPICY

CHICKEN STIR FRY 13.95

Chicken sautéed with red peppers, mushrooms, & broccoli in a sesame teriyaki sauce

SMOTHERED CHICKEN 13.95

Grilled chicken breast smothered with sautéed mushrooms & onions, topped with melted jack-cheddar cheese

CHICKEN NEW ORLEANS 16.95

Grilled Chicken breast topped with a Shrimp cream sauce consisting of roasted red peppers, scallions & tomatoes

SIDE ITEMS 3.95

- **French Fries** •
- **Green Bean Medley** •
- **Broccoli** •
- **Mashed Potatoes** •
- **Homemade Coleslaw** •
- **White Rice** •
- **Baked Potato** •
- **House Salad** •

Iceberg Mix, red onions, tomatoes, cheese & croutons

- **Caesar Salad** •

Romaine, Parmesan cheese & croutons

- **Dirty Rice** •

Roux, mushrooms, scallions, red peppers, & turkey sausage

DESSERTS

BEIGNETS 6.95

Fried Pastries tossed & covered with powdered sugar; Served with a chocolate dipping sauce. You can't visit NOLA without trying this favorite!

KEY LIME PIE 6.95

Scratch made graham cracker crust, Key Lime filling with fresh lime juice; served with whipped cream

FRIED CHEESECAKE 5.95

Vanilla Cheesecake in a crispy fried shell. Served with chocolate sauce & whipped cream.

BANANAS FOSTER CHEESECAKE

6.95

Cheesecake filling with a bananas foster fusion, ripe bananas, banana liqueur & 151 rum. This ones for the books!

3 LAYER CHOCOLATE CAKE 8.95

From scratch Chocolate cake, this colossal slice will be sure to please! Served with vanilla ice cream & a chocolate drizzle.

FROZEN MUD PIE 6.95

Fluffy coffee filling piled onto a cookie crust & topped with a rich, thick chocolate topping.

VANILLA ICE CREAM 3.95

Vanilla ice cream drizzled with chocolate & topped with whipped cream.

**NEW ORLEANS
INSPIRED**



**AMERICAN
COMFORT**