

# French Market Grille West

## Appetizers

### Shell-On Boiled Shrimp

Accompanied by our homemade cocktail sauce, lemon wedge and saltines.

1/4 lb \$5.95  
1/2 lb \$11.50  
1 lb \$18.00

### Oysters on the Half-Shell

Fresh from Louisiana or Florida. Served with cocktail sauce, lemon and saltines.

1/2 doz \$6.95  
1 doz \$11.50

### Chicken Liver Paté

A velvety smooth blend of liver, sherry, butter, a hint of onions and lightly seasoned. Served with homemade toasted bread.

\$5.85

### Soup Du Jour

Our Chef's whim. Ask your server.

8 oz cup \$4.45  
16 oz bowl \$8.25

### Crawfish



Whole boiled crawfish brought in live and boiled at French Market Grille West. Availability is seasonal.

1 lb \$7.95  
2 lbs \$13.45

### Andouille Sausage



Served with provolone and cheddar cheese and saltines. This special treat is smoked and comes from Louisiana.

\$4.95

### Red Beans and Rice



A New Orleans tradition. We chop ham and Andouille sausage and add it to red beans, spice it up good, and top with diced green onions.

8 oz cup \$4.65  
16 oz bowl \$7.85

### Marinated Shrimp



1/4 lb. shrimp marinated in a creole mustard, tarragon, and red pepper sauce. Served on leaf lettuce.

\$7.25

### Creole Filé Gumbo



Our special blend of shrimp, crab, fish, chicken, beef, vegetables, rice and more seasonings than we can list.

8 oz cup \$4.85  
16 oz bowl \$8.75

### Cajun Popcorn



Crawfish tail meat dipped in spices and deep fried. With sherry wine sauce.

\$8.95

### Jambalaya



Shrimp, "Cure 81" ham, Andouille sausage with rice and vegetables in a tomato sauce.

8 oz cup \$5.15  
16 oz bowl \$8.95

### Smoked Salmon

Smoked Salmon garnished with cream cheese, purple onions, capers, and toasted bread.

\$8.95

## Salads

### Shrimp Remoulade with Avocado

Creamy New Orleans style sauce laced with delicious shrimp, capers and a hint of tarragon.

\$9.45

### Oyster Salad

Spinach salad with our baconlegg dressing, fried oysters and sautéed onions.

\$8.85

### Chicken or Tuna Salad

Fresh chicken with walnuts and fruit or Albacore white tuna salad served on greens with a special dressing. Garnished with eggs and fruit.

\$7.95

### Grilled Blackened Chicken Salad

A 5 ounce boneless, skinless chicken breast, blackened and served on a bed of mixed lettuce, tomato, black olives and ranch dressing.

\$8.75

### Grilled Salmon Salad

A 5 ounce Atlantic Salmon filet, grilled and served on a bed of mixed greens, tomatoes, black olives and avocado dressing.

\$9.95

### Shrimp or Crawfish Pontchartrain

A heaping presentation of four mixed greens with big shrimp or crawfish in our special dressing (it's like thousand island, but better). Garnished with eggs, tomato, and black olives.

\$9.45

### Mixed Greens

A salad of tossed fresh greens of the season. Select from avocado, vinaigrette, pontchartrain, blue cheese, ranch, diet french, and honey mustard dressing.

\$3.00

### Spinach Salad

Garnished with mushrooms, tomatoes and a bacon, egg and lemon dressing.

\$5.95

### Jim's Caesar

Chef Beck's creation topped with choice of fried soft shell crab, fried oysters, chicken or shrimp.

\$8.85

With Beef \$10.95

More Than Two Dressings \$0.35

## Po' Boys

From New Orleans, Po' Boys are the forerunner of the hoagie, grinder, and sub. Your choice of spicy chicken, catfish, shrimp, soft shell crab, or oysters. Battered in seasoned corn flour and fried. Served on crisp french bread with creole tartar sauce, creole coleslaw, and tomato slices.

**Cajun Chicken or Catfish** 6" \$6.95 10" \$9.95

**Shrimp "our leading seller"** 6" \$7.95 10" \$11.95

**Oyster "the peacemaker"** 6" \$7.95 10" \$11.95

**Soft Shell Crab** 6" \$8.95 10" \$12.95

**F.C. Philly Cheese Steak** 6" \$6.95 10" \$10.45

The classic roast beef, grilled onions and green peppers, and jalapeño peppers with provolone cheese, done New Orleans Style.

**The Shrimpaletta** 6" \$7.95 10" \$11.95

Chilled boiled shrimp marinated in a mustard sauce with sliced tomatoes, our homemade olive dressing and mayonnaise.

\* No substitutions for potato chips. We will gladly substitute or provide extra items at an appropriate additional charge.

**NOTICE:** Seafood may inherently contain shell or other hard substances.

French Market Grille West is not liable for any injury or damage caused by the existence of shell or other hard substance in seafood.

Advisory: The consumption of raw or undercooked foods such as meats, fish and eggs which may contain harmful bacteria, may cause serious illness or death. [290-5014.03(4)2]

# Lunch Specials

Served 11 AM to 3 PM.  
All include salad, buttered french bread, and coffee, tea or soft drink.

## Pasta of the Day

The chef's whim on linguine.

\$8.95

## Fresh Spinach Salad with Gumbo or Soup DuJour

Garnished with mushrooms, tomatos and a bacon egg and lemon dressing. Includes a cup of our great seafood gumbo or Soup DuJour. (Mixed Green Salad NOT Included).

\$7.95

## Seafood Quiche

Crabmeat and shrimp in a light egg and cheese quiche.

\$7.95

## Marinated Cajun Catfish

A generous portion of farm raised catfish. Buttermilk battered and fried. Served with rice.

\$8.95

## Crepes Louisiana

Scallops, shrimp, crabmeat, and mushrooms sautéed in sherry, wrapped in two homemade crepes and topped with a light sauce. Served with rice.

\$8.95

## Red Beans & Rice

A hearty portion of red beans simmered with ham and Andouille sausage on white rice topped with green onions.

\$7.85

## Spicy Fried Chicken Breast

Juicy and tender. Accompanied by rice covered with gravy. Allow a little extra cooking time.

\$7.95

## Shrimp Creole Orleans

Shrimp in a creole sauce with green peppers, tomatos and onions. Served with rice.

\$9.95

## Louisiana Sampler Platter

A tasting of our seafood gumbo, red beans and rice, plus shrimp creole. (No Substitutions Please).

\$8.95

## Crab Chop

A lunch size version of our popular dinner item. Like a crab cake only better! Crabmeat bound by (white sauce cream, apple brandy, corn flour, and butter). Add green onions, seasonings and sautéed. Served with rice, lemon, and creole tartar sauce.

\$9.85

## Crawfish Pie

A generous portion of this cajun favorite. Crawfish tails in a mixture of roux, sautéed vegetables, cream, sherry, and seasonings fried in a light pastry.

\$9.00

## Jambalaya

Shrimp "Cure 81" ham, Andouille sausage with rice and cajun vegetables in a tomato sauce.

\$8.95

## Fried Shrimp / Oyster

A French Market Favorite. Served with homemade tartar sauce.

\$8.85

# Remember...

Everything we produce can be packed up to go!  
We'll cater your party too!

# Also...

Coffee, Tea or Milk	\$1.50
Barq's Root Beer or Soda	\$1.95
Cajun Martinis in a Mason Jar – Gin or Vodka	\$9.75
Fresh Brewed Espresso	\$2.50
Fresh Brewed Cappuccino	\$2.95
Cafe Au Lait - New Orleans style	\$2.75


# Smart Choice

These healthy, broiled items are served with a lemon garlic wine sauce rather than butter. Each comes with salad, steamed vegetables and brown rice.

Boneless, Skinless Chicken Breast	\$8.50
Marinated Cajun Catfish	\$8.75
Vegetarian Wheat Pasta with shrimp	\$10.95
Jumbo Shrimp (4)	\$8.95

Major credit cards accepted.

An 18% gratuity will be added for all parties of 6 or more.

 You'll notice some spicy flavor.
  Nice & Cajun Hot.
   Order Some Extra Beers!!

Advisory: The consumption of raw or undercooked foods such as meats, fish and eggs which may contain harmful bacteria, may cause serious illness or death. [290-5014.03(4)2]

**NOTICE:** Seafood may inherently contain shell or other hard substances.

French Market Grille West is not liable for any injury or damage caused by the existence of shell or other hard substance in seafood.