



APPETIZERS

Fried Green Tomatoes

Garden fresh fried green tomatoes topped with sauteed shrimp, mushrooms and a Creole beurre rouge 8.49

Chargrilled Oysters

Fresh Gulf oysters, shucked to order and grilled with garlic butter and freshly grated parmesan cheese 17.99 dozen 10.99 half dozen

Oysters on the Half Shell

Fresh Gulf oysters, shucked to order and served with our house-made cocktail sauce and black pepper mignonette 14.99 dozen 8.99 half dozen

Mojo Shrimp

Fried Gulf Shrimp and Jalapenos tossed in Mojo sauce 9.99

Shrimp & Crab Spring Rolls

Served with mojo and hoisin sauces 7.99

Blackened Shrimp Pie

Blackened Gulf shrimp with onions, red and green bell peppers, pepper jack cheese and a hint of garlic in a light puff pastry with lemon butter 7.99

Crescent City Nachos Au Gratin

Spicy Cajun cheese, fresh salsa, bacon served au gratin with our sour cream, fried jalapenos, green onions, and homemade tortilla chips 8.99 **with seasoned beef** add 1.49 **with fried shrimp** add 3.99

Crabmeat Wontons

Fresh crabmeat, cream cheese and Creole seasoning in Gyoza wraps, flash fried and served with our mojo sauce 8.49

BBQ Shrimp & Grits

Fried grit cakes, caramelized onions in a spicy bbq stock 9.99

Pan Seared Yellowfin Tuna

Thinly sliced and served rare with wonton chips, pickled cucumbers, sesame seeds and a Thai chili mustard sauce 9.99

Stuffed Mushrooms

Fresh Monterrey mushrooms stuffed with shrimp and crabmeat, deep-fried and served with horseradish sauce 8.99

SOUPS

Corn & Crab Bisque

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants cup 3.99 / bowl 5.99

Gumbo Ya-Ya

A classic dark roux gumbo of chicken, andouille sausage and duck cup 3.99 / bowl 4.99

Seafood Gumbo

A classic "Big Easy" gumbo made with Native crab, Gulf shrimp, and Gulf oysters cup 4.99 / bowl 6.99

Soup of the Day

Made with the freshest ingredients available market price

Crescent City Soup & Salad

A bowl of Corn & Crab Bisque, Gumbo Ya-Ya, Seafood Gumbo, or our Soup of the Day with your choice of Caesar, House, or Sensation Salad

SALADS

Featuring our very own made-from-scratch dressings...creamy balsamic vinaigrette (our house), Comeback, bleu cheese, 1000 island, sensation, ranch, and honey mustard. Fat Free Dressings: ranch or sundried tomato vinaigrette

Warm Grilled Chicken Salad

marinated boneless chicken, grilled and served over a bed of fresh spring mix with granny smith apple, fresh grapes, diced celery, spiced pecans, and gorgonzola cheese in a balsamic vinaigrette 12.99

Grilled and Chilled Chicken Salad

marinated boneless breast of chicken, grilled, then chilled and served atop fresh green leaf, spring mix and iceberg lettuces with cheddar and jack cheeses, bacon, green onion, egg and tomato 12.99

Creole Fried Chicken Salad

mixed greens topped with our Creole fried chicken tenders, roma tomatoes, bacon, egg, two cheeses and green onions 12.99

Mojo Chicken Salad

panko-crusted chicken tossed in our sweet and tangy mojo sauce atop a bed of fresh spinach with shaved onion, roasted red peppers, spiced pecans, and crispy-fried wontons with a sesame-soy dressing 13.99

Cajun Seafood Pasta Salad

fried shrimp & jalapenos over chilled mixed pastas tossed with tomatoes, green onions, celery, and comeback dressing 13.99

Cajun Cobb Salad

mixed greens tossed in creamy red wine vinaigrette topped with chilled blackened shrimp, avocado, chopped egg, bleu cheese, tomatoes, bacon, and green onions 12.99

Caesar Salad

garden fresh romaine tossed with crispy garlic croutons and shaved parmesan in a tangy Caesar dressing 5.49

House Salad

mixed greens, cheddar and jack cheeses, roma tomatoes, pepper, and cajun croutons 4.49

Sensation Salad

our original signature salad...mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette 4.49

SANDWICHES

all sandwiches are served with your choice of French fries, fresh fruit, Mardi Gras slaw, or mashed potatoes. (sweet potato fries...add 1.00) House or Sensation Salad...add 3.99, Caesar Salad...add 4.99

New Orleans Sloppy Roast Beef Po Boy

House-braised roast beef smothered with gravy and swiss cheese with a mayo mustard mix, lettuce, tomato, and sliced pickles 10.99

Shrimp Po Boy fresh Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles & our seafood remoulade sauce 10.49

The Swamp Thing

Fried shrimp, jalapenos, caramelized onions, and andouille on toasted French bread with lettuce, tomato, sliced pickles & our seafood remoulade sauce 11.99

Buffalo Shrimp Po Boy

Fried shrimp tossed in our spicy buffalo sauce on toasted French bread with lettuce, tomato, sliced pickles & our blue cheese dressing on the side 11.99

Prime Rib Po Boy

Certified Black Angus Prime Rib of beef au jus, perfectly aged and slowly roasted to seal in natural juices ... 13.99 Blackened add .50

Big Easy Burger

Topped with cheddar and jack cheeses, caramelized onions and sauteed mushrooms 11.49

Back Bay Beast braised roast beef & fried shrimp on toasted French bread with lettuce, tomato, pickle, & spicy mayo 13.99

Blackened Chicken Sandwich

Boneless, skinless chicken breast dusted with Cajun spices, blackened and topped with pepperjack cheese and fried jalapenos 9.99

Catch of the Day Sandwich

Fresh, never frozen, from the Gulf to you, served with Creole tartar sauce on the side... market price **blackened** add .50

BAYOU FAVORITES

House or Sensation Salad add 3.99, Caesar Salad add 4.99

Shrimp & Grits

Fresh Gulf shrimp sauteed with mushrooms and caramelized onions in a light garlic butter sauce and served over creamy, stone-ground cheese grits 14.99

Shrimp Etouffee

Gulf shrimp cooked in a spicy--and we mean spicy-- sauce of tomato, onion, bell pepper, garlic, celery, and cayenne pepper, served over rice 13.99

Cajun Enchilada

Fresh Gulf shrimp and crabmeat, peppers, onions and pepperjack cheese rolled in a flour tortilla, topped with a spicy Creole cheese sauce and served over dirty rice 15.99

Shrimp Carnival

Generous portions of Shrimp Etouffee, Shrimp Creole, and Jumbo Fried Shrimp 20.99

Shrimp Creole

Fresh Gulf shrimp simmered in a spicy Creole tomato sauce and served over rice 13.99

Surf & Turf & Grits

Fresh Gulf shrimp, tender cuts of Filet Mignon, caramelized onions, & mushrooms in garlic butter over stone-ground cheese grits 17.99

Seafood Crepes

Filled with cream cheese and crabmeat, topped with Gulf shrimp, crabmeat, mushrooms, green onions in a sherry cream sauce; served over dirty rice 17.99

Catfish Plaquemine

Fried MS Delta Heartland catfish topped with shrimp, tasso, mushrooms, green onions in a creole cream sauce, served with dirty rice 16.99

Steak and Shrimp Tacos

Blackened shrimp and filet mignon, slaw, fried jalapenos, sriracha ranch; served over corn tortillas and dirty rice 14.99

Red Beans and Rice

With smoked andouille sausage and tasso ham; all smoked in house 9.99

ENTREES

All entrees include choice of mashed potatoes, steamed garden vegetables, French fries, au gratin potatoes, dirty rice, fresh-cut fruit, mardi gras slaw, creamed spinach, or sweet potato fries.

Crab-Stuffed Crab Cakes

Lump crabmeat, swiss & brie cheeses and a delicate chardonnay butter sauce 20.99

Crab Cakes Orleans

Topped with shrimp, mushrooms, green onions, and creole cream sauce 20.99

Jumbo Fried Shrimp

One dozen fresh Gulf shrimp lightly dusted in corn flour and Creole seasoning 17.99

Eggplant Orleans

Creamy Crabmeat Holleman and brie cheese sandwiched between crispy wheels of eggplant and topped with shrimp, mushrooms and romano cheese in a light Creole cream sauce 17.99

Ribeye

Twelve ounces of choice cut, Certified Black Angus ribeye served with French fried tobacco onions served with a house salad 23.99

Prime Rib

Certified Black Angus Prime Rib of beef au jus, perfectly aged and slowly roasted to seal in natural juices. Served with a house salad 24.99 blackened add 1.00



Fun Plates for Kids

(12 years or younger, please)... 6.99

Includes kids drink

Choose One

Grilled Chicken Tenders
Fried Chicken Tenders
Hamburger

Pasta & Alfredo Sauce
Cheese Quesadillas
Fried Shrimp

Choose One

Fresh Fruit
French Fries
Steamed Garden Veggies
Steamed Broccoli
with Lemon Butter
Creamed Spinach
Sugar Snap Peas

Cheese Grits
Mashed Potatoes
Rice & Gravy
Cajun Dirty Rice
Garden Salad
Parmesan Cheese Bread

Choose Your Drink



FRESH FISH

All Fresh Fish items are served with a Caesar, House or Sensation Salad, as well as choice of sweet potato fries, mashed potatoes, steamed garden vegetables, french fries, au gratin potatoes, creamed spinach, dirty rice, fresh-cut fruit or mardi gras slaw.

At Crescent City Grill we serve over nine tons of fresh Gulf finfish every year. We receive a fresh seafood shipment from our suppliers in New Orleans and across the Gulf Coast seven days a week. Our favorite fresh fish varieties are speckled trout, flounder, grouper, redfish, sheepshead, black drum, mahi mahi, triple tail, snapper, and pompano. We typically have at least three or more in-house daily.

Check the board or ask your server for today's fresh Gulf catch selection.

Grilled Catch of the Day

Lightly seasoned with Creole spices and topped with lemon butter...market price blackened...add 1.00

Blackened Tuna

Fresh sushi-grade yellowfin tuna, blackened to medium rare 23.99

Orleans Topping

sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce 5.99

Pontchartrain Topping

backfin crabmeat, sauteed mushrooms and lemon butter sauce 5.99

Grilled Salmon

Grilled to medium and topped with lemon butter 19.99

CHICKEN

All entrees include choice of mashed potatoes, steamed garden vegetables, French fries, au gratin potatoes, dirty rice, fresh-cut fruit, sweet potato fries, creamed spinach, or mardi gras slaw.

Zydeco Chicken

Marinated, grilled chicken breast topped with sauteed andouille, mushrooms and romano cheese in a Cajun cream sauce 11.99

Basin Street Chicken

Marinated boneless, skinless breast of chicken smothered with cheddar and jack cheeses, sauteed mushrooms, caramelized onions and tomatoes 11.99

PASTA

Mardi Gras Pasta

Shrimp, bermuda onions, tomatoes and bell pepper in a light seafood cream sauce over fettuccini 14.99

Blackened Chicken Fettuccini

Boneless breast of chicken blackened in a cast iron skillet, sliced and served on a bed of fettuccini tossed with mushrooms and green onions in a Creole cream sauce..12.99

Shrimp and Lobster Angel Hair

Sauteed gulf shrimp, lobster, house-made tasso, corn, and caramelized onions in a seafood cream sauce 16.99

Pasta Jambalaya

Grilled chicken breast, sauteed shrimp, house-made andouille, shiitake mushrooms, onions and bell peppers in a spicy creole-cream sauce tossed with assorted pasta 15.99

CRESCENT CITY VEGETABLE SAMPLER

CHOOSE 3 ...6.99

CHOOSE 4 ...8.99

ADD A 6OZ. GRILLED CHICKEN BREAST...4.99

ADD A 4OZ. FRESH CATCH OF THE DAY...market price

Roasted Asparagus

Mashed Potatoes

Warm Spinach

Creamed Spinach

Fresh-Cut Fruit

Steamed Broccoli with Lemon Butter

Fried Green Tomatoes

Au Gratin Potatoes

Sugar Snap Peas

Mardi Gras Slaw

Cheese Grits

Steamed Garden Vegetables



Welcome to the back of the menu. Most people don't reach this page. You are lucky though it's one of our favorite pages. We used to stick outdated special events and gift card solicitations back here, but no one really cared, so we figured this would be a good place to talk about booze and beer. If you're a fan, read on. If not, we would love to sell you a gift card (they make excellent birthday presents).

We have two bars that stock some of the world's best spirits- including over 200 Bourbon, Rye, and Scotch whiskies and over 30 bitters. Just ask your server and if we have it (and odds are that we do), we'll serve it.

At Crescent City Grill we have a 1,000 label wine list that, for several years running, has won Wine Spectator magazine's Best of Award of Excellence. We are very proud of it and we'd love for you to see it. But the list is big. Really, really big. It's **HUGE**. Ask your server and he or she will be glad to bring it to your table.

One would assume that a restaurant with a 1,000-label wine list and hundreds of whiskies would have a large beer inventory. One would be correct. Mahogany Bar was recognized as one of Draft magazine's Top 100 Beer Bars In America. We have over 150 beers, and over 40 are available on tap. We have bottles and cans, too. Craft beer, local beer, draft beer, we've got it. And as you have probably already guessed we have an extensive beer list. Guess who will bring it to you? That's right, **your** server.

Cheers!

HERE ARE A FEW OF OUR CLASSIC COCKTAILS.
THEY COST \$7 AND YOU WON'T HAVE TO LOOK AT A VOLUMINOUS LIST TO DRINK ONE

Hog Old Fashioned

Mahogany Bar Private Barrel Bourbon,
sugar, Angostura bitters, orange

Sazerac

Rye Whiskey, sugar, Peychaud's bitters,
absinthe, lemon

Moscow Mule

Vodka, lime, ginger beer

Dark & Stormy

Demerara Rum, Blackstrap Rum, lime,
ginger beer

Manhattan

Rye Whiskey, Carpano Antica Vermouth,
Angostura bitters

Negroni

Gin, Carpano Antica Vermouth, Campari

Fun Fact: (by the way, the old back of the menu didn't have fun facts) We are so dedicated to the art of making perfect cocktails that we purchased a specifically engineered ice machine whose sole purpose is to make ice cubes for our cocktails (true story). It makes the perfect cocktail ice cube- pure, sparkling, and flawless in shape. If we are that committed to an ice cube, imagine how we feel about the rest of the stuff that goes into the glass. If you don't believe us, guess who (whom?) you can ask- correct again, **your** server.

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