



N'AWLINS STARTERS

Traditional Oysters: Oysters on the half-shell, served with French bread
(6) \$14.99 (12) \$24.99

Oysters N'Awlins: Oysters on the half-shell, chargrilled to your liking, served with our N'Awlins garlic butter sauce, with Parmesan cheese
(6) \$16.99 (12) \$27.99

N'Awlins Crab & Spinach Dip: Parmesan-crust, served with French bread
\$16.99

Down South Boudin: Two N'Awlins-signature Boudin links stuffed with Dirty rice; served with French bread and N'Awlins sauce
• Beef \$13.99 • Chicken \$13.99 • Crawfish \$14.99
• Shrimp \$14.99 • Seafood \$15.99

Creole Crab Cakes: Two meaty cakes served with N'Awlins sauce
\$24.99

Fried Mud Bug Tails (appetizer portion): Fried crawfish tails served with N'Awlins sauce
\$14.99

N'Awlins Crawfish Bread: Crawfish with our favorite blend of N'Awlins seasonings, including signature herbs & spices, with two cheeses
\$14.99

N'Awlins Lobster Mac & Cheese: Maine lobster and mac 'n' cheese, bathed in a three-cheese sauce, served oven-crust
\$22.99

N'Awlins-Signature Gumbo: A combination of chicken and sausage or our seafood stew
• Chicken and Sausage (Cup) \$7.99 (Bowl) \$11.99
• Seafood (Cup) \$8.99 (Bowl) \$12.99

N'AWLINS SOUPS & SALADS

SOUPS

N'Awlins Soup of the Day: Ask your server
(Cup) \$6.99 (Bowl) \$8.99

Ⓥ Vegan Spiced Lentil Soup
(Cup) \$6.99 (Bowl) \$8.99

SALADS

N'Awlins House Salad: Iceberg lettuce, purple onion, carrots, cheese, and croutons with your choice of dressing
\$8.99

N'Awlins Seafood Salad: Romaine lettuce, shrimp and/or crawfish, red onions, Roma tomatoes, bell peppers, capers, feta cheese with Balsamic vinaigrette
\$18.99

N'AWLINS CLASSICS

N'Awlins 2nd Line Salmon: Grilled salmon topped with crawfish, shrimp, in a white wine cream sauce, over Dirty rice
\$28.99

Annie Lee's Catfish: Blackened catfish fillet, topped with shrimp and crawfish, in a lemon garlic butter sauce over Dirty rice
\$29.99

Rosie Lee's Red Fish: Pan-grilled Redfish, topped with jumbo lump crabmeat and shrimp in a browned butter wine sauce, with Dirty rice
\$44.99

Canal Street Steak: Ribeye-cut, marinated in butter and thyme, served with two sides, and French bread
(10 oz) \$35.99 (16 oz) \$41.99

Willie Mae's Steak & Lobster: 8 oz filet mignon beneath a steamed Maine lobster, served with two sides.
\$64.99

N'Awlins Cajun Smoked Trio: A smoked turkey leg marinated in a white wine smoked sauce, stuffed with lobster, shrimp and crawfish, served with yellow Cajun rice.
\$55.99

The Boot Burger: 100% ALL BEEF patty served with fresh cut log and homemade N'Awlins sauce (lettuce, tomato, onion, pickles & American cheese), served with N'Awlins fresh-cut fries
\$15.99

Ⓥ N'Awlins Beyond Beef® Burger: 100% veggie burger done N'Awlins' way with lettuce, tomato, onion, pickles, and cheese, served with N'Awlins fresh-cut fries
\$16.99

N'AWLINS CAJUN SPECIALTIES

Jazzy Jambalaya: N'Awlins vegetables mixed in a red roux with Andouille sausage, chicken, and shrimp served over rice
\$23.99

N'Awlins Crawfish Étouffée: Louisiana crawfish, simmered in our classic brown roux, suffocated with a Cajun seasoning, served over rice
\$21.99

N'Awlins Shrimp & Grits: Classic creamy, buttery grits and sautéed shrimp with or without Andouille sausage
\$22.99

N'Awlins Pasta Bowls: Penne noodles and your choice of protein, served in our Cajun Alfredo sauce
• Chicken \$17.99 • Shrimp \$19.99
• Crawfish \$21.99 • Vegetarian \$16.99

N'AWLINS FRIED

N'Awlins Baskets: All served with N'Awlins fresh-cut fries
• Wings 10/\$15.99 | 20/\$26.99 • Tilapia (2)\$15.99
• Shrimp (8)\$17.99 • Catfish (2)\$17.99
• Crawfish \$19.99 • Fried Lobster Tails \$41.99
• Cajun Chicken Tenders \$15.99

N'Awlins Po' Boy: All served with N'Awlins fresh-cut fries
• Chicken \$15.99 • Hot Link Sausage \$14.99
• Catfish \$16.99 • Shrimp \$18.99 • Crawfish \$19.99
• Fried Oysters \$20.99

N'Awlins Crab Fingers (seasonal): Fried or sautéed in a garlic butter sauce
\$19.99

N'Awlins Boudin Balls: N'Awlins-signature Boudin, with your choice of protein, shaped in balls then breaded and deep-fried; served with N'Awlins dipping sauce
• Beef \$11.99 • Chicken \$11.99
• Shrimp \$12.99 • Crawfish \$12.99

N'AWLINS STEAM & BOIL

Choice of Seafood: Snow Crab, King Crab, Shrimp, Crawfish (seasonal)

Choice of Flavor: Cajun, Buttery Garlic, Naked

Choice of Heat: None, Mild, Hot
Select Your Extras:

• Potatoes (3) \$2.99 • Sausage (3) \$2.50
• Corn (1) \$1.25

All Seafood sold by the pound at Market Price.

PLATTERS

N'Awlins Sampler: Fried catfish, crawfish and Cajun tenders served with N'Awlins fresh-cut fries
\$41.99

N'Awlins Seafood Platter: Two catfish fillets, shrimp, fried oysters, and crawfish, served with N'Awlins fresh-cut fries (Feeds two people)
\$55.99

N'AWLINS LITTLE JITTER BUGS

All kids meals are served with one side

Chicken Nuggets \$7.99
Grilled Cheese Sandwich \$4.99
Catfish Nuggets \$7.99
Baby Boot Sliders (2) \$7.99

N'AWLINS TREATS

All desserts can be served a la mode for an additional \$2.00

VooDoo Brownie \$8.99
Bourbon Pecan Pie \$9.99
King Cake (Seasonal) \$8.99
N'Awlins Beignets (4) \$9.99
Peach Cobbler \$8.99

N'AWLINS SIDES

Broccoli \$7.99
Cajun Mashed Potatoes \$7.99
Fried Okra \$8.99
Green Beans \$7.99
Asparagus \$7.99
Collard Greens \$7.99
Dirty Rice \$8.99
Red Beans & Rice \$8.99
Sweet Potato Mash \$7.99
Baked Mac & Cheese \$8.99
Side of Shrimp (fried or grilled) \$8.99
Loaded Baked Potatoe \$10.99
Yellow Cajun Rice \$7.99
N'Awlins Grits \$7.99

Please note, (V) denotes vegan / vegetarian fare



N'AWLINS SIGNATURE DRINKS

- Albita Boot \$15**
Monopalowa Vodka, Albita Purple Haze, Lemonade, Ginger Beer
- Highland Park Martini \$25**
Mount Gay 1703, Pomegranate Liquor, Ginger Ale
- Bourbon St LIT \$30**
Crown, Jack, Grand Marnier, Remy, Sweet-n-Sour, Sprite
- N'Awlins Lemon Drop \$15**
Tito's, Triple Sec, Sweet-n-Sour, Fresh Lemons
- Triple D Margarita \$25**
Ghost Tequila, Patron, Cointreau, Fresh Lemon Juice, Fresh Lime Juice, with a Tajin Rim
- Sazerac \$15**
Absinthe Rinse, Peychauds Butters, Angostura Bitters, Bulleit Whiskey, Hennessy
- Old Fashion \$15**
Maker's, Angostura Bitters, Sugar
- French 75 \$15**
Bombay, Fresh Lemon Juice, Simple Syrup, Champagne
- Hurricane \$15**
Barcardi Silver, Capt Morgan, Passion Fruit/Pineapple Juice, Orange Juice, Grenadine
- N. O. Gimlet \$15**
Ketel One, Fresh Lime Juice, Rose's Lime Juice
- Oak Cliff \$25**
Dusse, Lemonade, Ginger Beer
- West Bank \$??**
Hendricks Gin, St Germaine, Lavender Syrup, with Lemon juice garnished with blue berry pure and lemon wedge
- La'Tex \$25**
Strawberry Peach Daiquiri, Ever Clear, Rum
- Mardi Gras \$40**
Hemp Vodka, Triple Sec, Pineapple, Grenadine
- HooDoo Magic \$40**
Capt Morgan, Malibu, Blue Curaco, Midori, Pineapple Juice
- The Pontchartrain \$40**
Hennessy, Grand Marnier, Triple Sec and Orange Juice

N'AWLINS BOTTLE LIST

- Louis XIII \$6,500
- Hennessy \$400
- Remy \$425
- Crown \$325
- Crown Apple \$325
- Jameson \$300
- Ketel One \$350
- Ciro. \$300
- Ciroc Apple \$300
- Ciroc Peach \$300
- Ciroc Red Berry \$300
- Ciroc Pineapple \$300
- Grey Goose \$400
- Tito's \$275
- Don Julio \$375
- Don Julio 1942 \$650
- Azul \$700
- Patron \$350
- 1800 Gold \$275
- 1800 Silver \$275
- Casamigos \$375
- Botanist \$375
- Hendicks \$325

N'AWLINS CHAMPAGNE LIST

- Perrier Jouet \$300
- Perrier Jouet Rose \$450
- Moet \$200
- Moet Rose \$300
- Ace of Spades Rose \$1000
- Dom Perignon \$700
- Dom Perignon Rose \$1000
- Veuve Clicquot \$300
- Veuve Clicquot Rose \$450