

# Oysters on the half-shell

Half dozen \$3.75

Dozen \$7.00

## Appetizers

### Shrimp and Grits \$7.00

Southern-fried grits topped with shrimp in cream sauce

### Shrimp Cake \$6.00

Shrimp with tarragon and seasonings, pan-fried and topped with chipotle mayonnaise

### Marinated Shrimp \$5.00

Topped with shallots, celery and parsley over French bread

### Grilled Shrimp and Onions \$5.00

Spicy grilled shrimp on French bread

### Shrimp and Sausage Pattie \$5.00

Shrimp and country sausage, deep fried and topped with Creole mustard sauce

### Ecstasy \$7.00

Shrimp sauteed in extra virgin olive oil, sherry, lime juice, over mixed spring lettuce with bleu cheese dipping sauce

### Firecracker Shrimp \$7.00

Bursting with flavor. Special bar-b-que topped with horseradish cream sauce

### Crawfish Maque Choux \$5.75

Crawfish smothered with white corn, tomato and seasonings

### Crawfish Balls \$6.00

Whole tails, rolled with seasoned bread crumbs

### Des Allemands Catfish \$6.00

Strips of tender catfish fried or grilled

### Fried Pasta Shells \$5.50

Two shells stuffed with crabmeat and shrimp



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New Orleans 70113

504-523-8571  
504-525-4925

### Crabmeat Au Gratin \$7.00

Jumbo lump crabmeat -- wow -- egg yolks, Pet milk, whipping cream and butter. Baked

### Fried Green Tomatoes \$5.00

Topped with shrimp and remoulade sauce

### Oyster Shooter \$7.00

Oysters sauteed in olive oil, Balsamic vinegar, and cane syrup, with sun-dried tomatoes and seasonings.

### Stuffed Oysters \$6.75

Oysters stuffed with seasoned bread crumbs, imported Parmesan cheese, olive oil and baked

### Fried Oysters \$6.00

With bleu cheese dressing on a bed of greens

### Stuffed Artichoke Bottoms \$5.50

Stuffed with crabmeat

### Fried Mirlitons \$5.00

Sliced Louisiana vegetable pear (or Chayote) fried and topped with crawfish sauce

### Gator Stew \$5.00

Alligator cooked in a from-scratch picante sauce.  
It won't snap back

## Soups and Salads

### Vegetable Soup Cup \$5.50

With shrimp and crabmeat

### Shrimp Cleopatra \$8.00

Our special dressing on the order of Caesar

### Oyster Brie Cheese Soup Cup \$5.50

Rich with whipping cream, brie and half-and-half

### Gumbo Cup \$5.50

### Shrimp Remoulade \$8.00

Gail's own version of traditional New Orleans remoulade

### Shrimp Salad & House Dressing \$8.00

Olive oil, Balsamic vinegar and honey

### Shrimp Salad & Honey Mustard \$8.00

## Do-Boys

### Oyster Loaf \$11.75 Regular \$7.50

Shortie \$5.25

### Fried Shrimp Shortie \$5.50 Regular \$7.75

### Oyster-Shrimp Shortie \$6.00 Regular \$8.00

### Roast Beef \$6.50

### Grilled Shrimp \$8.50

### Catfish \$7.00

### Soft-shell crab or Trout (when available)

Dressed (lettuce and tomato) .50 & .90 extra

Souvenir menus available at counter. Please ask.  
Gratuities appreciated.