



Lunch Menu

Appetizers

Crab Cake Grand Isle \$5

Smoked Tomato Butter Sauce

Fried Eggplant Medallions Creole \$5

Three Medallions with Parmesan Cheese Served with Marinara Sauce

Fried Green Tomatoes Tchefuncte \$14

Three Tomatoes Topped with Jumbo Lump Crab Meat & Lemon Buerre Blanc

Annadele's Savory Cheesecake \$12

Caramelized Onion & Smoked Shrimp Cheesecake, Topped with

Classic New Orleans BBQ Shrimp

Shrimp Ponchartrain \$9

Boiled Shrimp, Remoulade or Cocktail Sauce, Chiffonade of Romaine Lettuce with Sliced Tomato



Soups

Seafood Gumbo

"Award Winning" Turtle Soup

Soup du Jour

Cup \$6 Bowl \$8 Trio \$9

Salads

Annadele's Salad \$7 / \$11

Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers, House or Bleu Cheese Dressing

Roasted Beet Salad \$8 / \$12

Roasted Beets set atop a bed of Baby Spinach Tossed in a Sherry Vinaigrette, with Shaved Red Onions,

Goat's Cheese and House-Made Croutons

Classic Caesar \$7 / \$11

Crisp Romaine, Tossed in our House-Made Caesar Dressing, Garnished with Croutons, Parmesan & Anchovy

Strawberry Salad Ponchatoula \$8/ \$12

Strawberries & Mesculin Lettuce, Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds

Additions To Any Salad

Grilled Chicken Breast \$6 • Six Sautéed Shrimp \$7 • Six Fried Oysters \$9

Entrées

Sautéed Shrimp Pasta \$15

Sautéed Shrimp with Spinach, Tomatoes, Basil and Garlic Tossed with Angel Hair Pasta

Fresh Fish of the Day \$16

Grilled Fish Served with Red Bliss Potato Cake & Seasonal Vegetable,
Finished with Meuniere Sauce & Pecans

Veal, Chicken or Eggplant Parmesan \$16

Your Choice of Panéed Veal, Chicken or Eggplant Medallions
with Marinara & Provolone Cheese Served over Linguini Alfredo

Grilled Chicken with Pasta \$13

Grilled Chicken, Fresh Tomatoes, Artichoke Hearts & Fresh Basil, Angel Hair,
Garlic, Parmesan Cheese & Spinach

Petite Filet \$20

Hand-Cut 4oz Tenderloin, Clarified Butter,
Served with Yukon Gold Whipped Potatoes & Seasonal Vegetable



19.95

Three-Course Special

Course 1

Annadele's Classic Caesar Salad

*Substitute
Soup \$2*

Course 2

Shrimp Creole

Spicy Shrimp Creole served with White Rice

Blackened Chicken

Served with Mashed Potatoes & Seasonal Vegetable

Course 3

Chocolate Mousse

New Orleans Style Bread Pudding

Homemade Desserts \$5

New Orleans Style Bread Pudding • Chocolate Mousse
Creme Brulee • Cheesecake • Bluebell Vanilla Ice Cream

Please No Split Plates

•20% Gratuity added to parties of 6 or more