

Appetizers

Annadele's Signature Savory Cheesecake 12.00
*Caramelized Onion & Smoked Shrimp Cheesecake,
New Orleans Style BBQ Shrimp & Sautéed Mushrooms*

Crawfish Risotto 10.00
Creamy Arborio Rice with Louisiana Crawfish Tails & Parmesan Cheese

Crab Cakes Grand Isle 10.00
*Two Crab Cakes Served with Smoked Tomato Butter Sauce
Garnished with Flash Fried Spinach*

Fried Eggplant Medallions 8.00
Served with Marinara Sauce, Garnished with Parmesan Cheese

Fried Green Tomatoes Tchefuncte 14.00
Topped with Jumbo Lump Crabmeat in a Lemon Basil Beurre Blanc

Oysters Gratin 10.00
*Sautéed Oysters in a Garlic Butter Sauce with Bacon & Parmesan Cheese,
Served with Grilled French Bread*

Shrimp Pontchartrain 9.00
*Boiled Shrimp Served with Choice of Remoulade or Cocktail Sauce,
Served atop a Chiffonade of Romaine Lettuce with Sliced Tomato*

Soups

Seafood Gumbo
A Rich Blend of Louisiana Seafood & Andouille Cup \$6

"Award Winning" Creole Turtle Soup Bowl \$8
A House favorite with Chopped Egg & a Dash of Sherry

Soup Du Jour Trio \$9
Chef's Specialty

Gratuity of 20% will Be added to Parties of 6 or more
Split Entrees \$5
Outside Dessert Plating Fee \$3
Corkage Fee \$20

Greens

Classic Caesar	7.00
<i>Crisp Romaine Tossed with Caesar Dressing Garnished with House-Made Croutons, Parmesan Cheese & Anchovy</i>	
Annadele's Salad	7.00
<i>Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers & Croutons, Tossed with White Remoulade or Blue Cheese Dressing</i>	
Roasted Beet Salad	8.00
<i>Roasted Beets set atop a Bed of Baby Spinach Tossed in a Sherry Vinaigrette, With Shaved Red Onions, Goat's Cheese & Croutons</i>	
Strawberry Salad Ponchatoula	8.00
<i>Strawberries & Mesclun Lettuce Tossed with Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds</i>	
Add Grilled Chicken	6.00
Add 6 Sautéed Shrimp	7.00
Add 6 Fried Oysters	9.00

Sides & Additions

Brabant Potatoes	\$4	Grilled Chicken	\$6
Grilled Asparagus	\$6	Sautéed Shrimp	\$7
Sautéed of Creamed Spinach	\$5	Fried Oysters	\$9
Vegetable of the Day	\$4	Jumbo Lump Crabmeat	\$10
Crawfish Risotto	\$10	Whipped Potatoes	\$4
Angel Hair or Linguini	\$5	Sauce Béarnaise	\$3
Pommes Frites	\$4	Sautéed Green Beans	\$4



Entrees

Chicken Parmesan <i>Fried Chicken Breast served with Marinara Sauce & Linguini Pasta Alfredo</i>	18.00
Veal Serena <i>Panéed Veal Topped with Lump Crabmeat Served over Angel Hair with Grilled Asparagus, Finished with Sauce Béarnaise</i>	32.00
Surf & Turf <i>4oz Beef Tournedos Topped with our New Orleans Style BBQ Shrimp, Served with a Crab Cake, Yukon Gold Whipped Potatoes & Grilled Asparagus</i>	30.00
Filet Bordelaise <i>Hand Cut 8oz Filet Mignon, set atop Yukon Gold Whipped Potatoes, Spinach Parmesan Stuffed Broiled Tomato, Topped with Garlic Butter</i>	35.00
Fish Meuniere <i>Golden Fried Gulf Fish Topped with a Creole Meuniere, Served with Brabant Potatoes & Creamed Spinach, Choice of Almonds or Pecans</i>	26.00
Gulf Fish Pontchartrain <i>Sautéed Fish, Topped with Sautéed Shrimp & Jumbo Lump Crabmeat, Yukon Gold Whipped Potatoes & Green Beans Amandine</i>	30.00
Pesto Pesce <i>Pesto Crusted Grilled Fresh Fish of the Day Served with Crawfish Risotto & Parmesan Broiled Tomato</i>	28.00
Spiced Lamb <i>Garam Masala Spiced New Zealand Lamb Chops, Served with Israeli Couscous & Edamame, Finished with a Pomegranate Gastrique</i>	32.00
Crabmeat Imperial Au Gratin <i>Jumbo Lump Crabmeat Simmered In Smokey Gouda Cream, Served with Oven Roasted New Potatoes & Broiled Tomato</i>	32.00