

## Appetizers

<b><i>Annadele's Signature Savory Cheesecake</i></b>	<b>12.00</b>
<i>Caramelized Onion &amp; Smoked Shrimp Cheesecake, New Orleans Style BBQ Shrimp &amp; Sautéed Mushrooms</i>	
<b><i>Crawfish Risotto</i></b>	<b>10.00</b>
<i>Creamy Arborio Rice with Louisiana Crawfish Tails &amp; Parmesan Cheese</i>	
<b><i>Crab Cakes Grand Isle</i></b>	<b>10.00</b>
<i>Two Crab Cakes Served with Smoked Tomato Butter Sauce Garnished with Flash Fried Spinach</i>	
<b><i>Fried Eggplant Medallions</i></b>	<b>8.00</b>
<i>Served with Marinara Sauce, Garnished with Parmesan Cheese</i>	
<b><i>Fried Green Tomatoes Tchefuncte</i></b>	<b>9.00</b>
<i>Topped with a Refreshing &amp; Tangy Shrimp Ravigote</i>	
<b><i>Baked Oyster Rockefeller</i></b>	<b>9.00</b>
<i>Three Oysters with Traditional Rockefeller Topping, Set on a French Bread Croustade, Finished with Hollandaise Sauce &amp; Garnished with Crispy Bacon</i>	
<b><i>Shrimp Pontchartrain</i></b>	<b>9.00</b>
<i>Boiled Shrimp Served with Choice of Remoulade or Cocktail Sauce, Atop a Chiffonade of Romaine Lettuce with Sliced Tomato</i>	

## Soups

<b><i>Seafood Gumbo</i></b>	<b>Cup \$6</b>
<i>A Rich Blend of Louisiana Seafood &amp; Andouille</i>	<i>or</i>
<b><i>"Award Winning" Creole Turtle Soup</i></b>	<b>Bowl \$8</b>
<i>A House favorite with Chopped Egg &amp; a Dash of Sherry</i>	<i>or</i>
	<b>Trio \$9</b>
<b><i>Soup Du Jour</i></b>	
<i>Chef's Specialty</i>	

*Gratuity of 20% Will Be Added to Parties of 6 or More  
Split Entrees \$5  
Outside Dessert Plating Fee \$3 Per Person  
Corkage Fee \$20*

## Greens

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

## Sides & Additions

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





## Entrees

<b>Chicken Parmesan</b>	18.00
<i>Fried Chicken Breast served with Marinara Sauce &amp; Linguini Pasta Alfredo</i>	
<b>Veal</b>	32.00
<i>Panèed Veal Topped with Sautéed Crawfish, Roasted Garlic &amp; Fresh Basil, In a Light Shellfish Velouté, Served with Whipped Potatoes &amp; a Spinach Stuffed Artichoke Bottom</i>	
<b>Surf &amp; Turf</b>	30.00
<i>4oz Beef Tournedos Topped with our New Orleans Style BBQ Shrimp, Served with a Crab Cake, Yukon Gold Whipped Potatoes &amp; Grilled Asparagus</i>	
<b>Filet Bordelaise</b>	35.00
<i>Hand Cut 8oz Filet Mignon, set atop Yukon Gold Whipped Potatoes, Spinach Parmesan Stuffed Broiled Tomato, Topped with Garlic Butter</i>	
<b>Fish Meuniere</b>	26.00
<i>Golden Fried Gulf Fish Topped with a Creole Meuniere, Served with Brabant Potatoes &amp; Creamed Spinach, Choice of Almonds or Pecans</i>	
<b>Gulf Fish Pontchartrain</b>	30.00
<i>Sautéed Fish, Topped with Sautéed Shrimp &amp; Jumbo Lump Crabmeat, Yukon Gold Whipped Potatoes &amp; Green Beans Amandine</i>	
<b>Pesto Pesce</b>	28.00
<i>Pesto Crusted Grilled Fresh Fish of the Day Served with Crawfish Risotto &amp; Parmesan Broiled Tomato</i>	
<b>Boar Linguine</b>	24.00
<i>Wild Boar, Braised in Red Wine &amp; Rich Stock, Tossed with Linguine, Mushrooms, Leeks &amp; Oven Roasted Tomatoes, Garnished with Manchego</i>	
<b>Seafood Au Gratin</b>	32.00
<i>Shrimp, Crawfish &amp; Jumbo Lump Crab in a Rich Velouté Topped with Cheddar Cheese &amp; Baked, Served with Fresh Roasted Carrots And Parsnips Tossed with Tarragon Butter</i>	

## *Seasonal Specials*

### *Grilled Andouille*

*Grilled Andouille Sausage Served with  
Sweet Potato, Bacon & Caramelized Onion Hash  
And a Seasonal Fruit Chutney*

**\$7**

### *Eggplant Annadele's*

*Panèed Eggplant Medallions Topped with  
Artichoke Hearts, Fresh Tomato and Shrimp  
Sautéed in a Light Cream Sauce with Shallots  
and Garlic, Set atop Angel Hair Pasta  
& Garnished with Parmesan Cheese*

**\$24**

### *Grilled Fish & Fried Shrimp*

*Grilled Gulf Fish Topped with Fresh  
Basil, Roasted Garlic, Parsley &  
Green Onions, In a Classic White Wine Cream  
Sauce, Set atop Whipped Potatoes,  
Finished With Fried Shrimp & Garnished  
With Parmesan Cheese*

**\$24**

### *Grilled Quail*

*Grilled Quail, Finished with Garlic,  
Rosemary Olive Oil, Served with  
A Corn Grit Cake and Sautéed Vegetable du Jour,  
Garnished with Crispy Bacon*

**\$28**



