

## 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*** 9.00

*Topped with a Refreshing & Tangy Shrimp Ravigote*

***Baked Oyster Rockefeller*** 9.00

*Three Oysters with Traditional Rockefeller Topping, Set on a French Bread  
Croustade, Finished with Hollandaise Sauce & Garnished with Crispy Bacon*

***Shrimp Pontchartrain*** 9.00

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

## Soups

***Seafood Gumbo***

*A Rich Blend of Louisiana Seafood & Andouille*

***Cup \$6***

*or*

***"Award Winning" Creole Turtle Soup***

***Bowl \$8***

*A House favorite with Chopped Egg & a Dash of Sherry*

*or*

***Trio \$9***

***Soup Du Jour***

*Chef's Specialty*

*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> <i>Fried Chicken Breast served with Marinara Sauce &amp; Linguini Pasta Alfredo</i>	<b>18.00</b>
<b>Veal</b> <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>32.00</b>
<b>Surf &amp; Turf</b> <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>30.00</b>
<b>Filet Bordelaise</b> <i>Hand Cut 8oz Filet Mignon, set atop Yukon Gold Whipped Potatoes, Spinach Parmesan Stuffed Broiled Tomato, Topped with Garlic Butter</i>	<b>35.00</b>
<b>Fish Meuniere</b> <i>Golden Fried Gulf Fish Topped with a Creole Meuniere, Served with Brabant Potatoes &amp; Creamed Spinach, Choice of Almonds or Pecans</i>	<b>26.00</b>
<b>Gulf Fish Pontchartrain</b> <i>Sautéed Fish, Topped with Sautéed Shrimp &amp; Jumbo Lump Crabmeat, Yukon Gold Whipped Potatoes &amp; Green Beans Amandine</i>	<b>30.00</b>
<b>Pesto Pesce</b> <i>Pesto Crusted Grilled Fresh Fish of the Day Served with Crawfish Risotto &amp; Parmesan Broiled Tomato</i>	<b>28.00</b>
<b>Boar Linguine</b> <i>Wild Boar, Braised in Red Wine &amp; Rich Stock, Tossed with Linguine, Mushrooms, Leeks &amp; Oven Roasted Tomatoes, Garnished with Manchego</i>	<b>24.00</b>
<b>Seafood Au Gratin</b> <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>	<b>32.00</b>

## *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**



