

Appetizers

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

Crawfish Risotto 14.00
Creamy Arborio Rice with Louisiana Crawfish Tails & Parmesan Cheese

Crab Cakes Grand Isle 12.00
*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 10.00
Topped with a Refreshing & Tangy Shrimp Ravigote

Oysters with Spinach & Artichoke Dip 14.00
*Six Fried Oysters set atop Spinach & Artichoke Dip,
Served with Toasted Crostini*

Shrimp Pontchartrain 10.00
*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 \$7
or
"Award Winning" Creole Turtle Soup Bowl \$9
A House favorite with Chopped Egg & a Dash of Sherry or
Trio \$10

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

All Substitutions are Subject to a \$4 Charge

Greens

<i>Classic Caesar</i>		8.00
<i>Crisp Romaine Tossed with Caesar Dressing Garnished with House-Made Croutons, Parmesan Cheese & Anchovy</i>		
<i>Annadele's Salad</i>		9.00
<i>Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers & Croutons, Tossed with White Remoulade or Blue Cheese Dressing</i>		
<i>Roasted Beet Salad</i>		9.00
<i>Roasted Beets set atop a Bed of Baby Spinach Tossed in a Sherry Vinaigrette, With Shaved Red Onions, Goat's Cheese & Croutons</i>		
<i>Strawberry Salad Ponchatoula</i>		10.00
<i>Strawberries & Mesclun Lettuce Tossed with Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds</i>		
<i>Add Grilled Chicken</i>	7.00	
<i>Add 6 Sautéed Shrimp</i>	8.00	
<i>Add 6 Fried Oysters</i>	10.00	

Sides

<i>Brabant Potatoes</i>	\$5
<i>Grilled Asparagus</i>	\$8
<i>Creamed Spinach</i>	\$6
<i>Vegetable De Jour</i>	\$5
<i>Crawfish Risotto</i>	\$14
<i>Angel Hair or Linguini</i>	\$5
<i>Alfredo Linguini</i>	\$7
<i>Pommes Frites</i>	\$5
<i>Sautéed Green Beans</i>	\$5
<i>Whipped Potatoes</i>	\$5

Additions

(In addition to an Entrée or Salad)

<i>Grilled Chicken</i>	\$7
<i>Sautéed Shrimp (6)</i>	\$8 Sautéed or
<i>Fried Oysters (6)</i>	\$10





Entrees

Chicken Parmesan 20.00

*Panéed Chicken Breast Topped with Marinara Sauce & Provolone Cheese
Served with Marinara Sauce & Linguini Pasta Alfredo*

Veal 32.00

*Panéed Veal Topped with Sautéed Crawfish, Roasted Garlic & Fresh Basil,
In a Light Shellfish Velouté, Served with Whipped Potatoes
& a Spinach Stuffed Artichoke Bottom*

Surf & Turf 32.00

*4oz Beef Tournedos Topped with our New Orleans Style BBQ Shrimp,
Served with a Crab Cake, Yukon Gold Whipped Potatoes & Grilled Asparagus*

Filet Bordelaise 37.00

*Hand Cut 8oz Filet Mignon, set atop Yukon Gold Whipped Potatoes,
Spinach Parmesan Stuffed Broiled Tomato, Topped with Garlic Butter*

Fish Meuniere 28.00

*Golden Fried Gulf Fish Topped with a Creole Meuniere, Served with
Brabant Potatoes & Creamed Spinach, Choice of Almonds or Pecans*

Gulf Fish Pontchartrain 32.00

*Sautéed Fish, Topped with Sautéed Shrimp & Jumbo Lump Crabmeat,
Yukon Gold Whipped Potatoes & Green Beans Amandine*

Boar Linguine 28.00

*Wild Boar, Braised in Red Wine & Rich Stock, Tossed with Linguine,
Mushrooms, Leeks & Oven Roasted Tomatoes, Garnished with Manchego*

Seafood Au Gratin 32.00

*Shrimp, Crawfish & Jumbo Lump Crab in a Rich Velouté Topped with
Cheddar Cheese & Baked, Served with Fresh Roasted Carrots And
Parsnips Tossed with Tarragon Butter*

Seasonal Specials

House Pâté

Fresh Herbs and Liver served with Buttered Crostini

\$9

Summer Salad Caprese

*Fresh Mozzarella, Tomato Slices and Basil,
finished with Extra Virgin Olive Oil and
Balsamic Gastrique*

\$10

Grilled Gulf Fish

*Grilled Gulf Fish served with Coconut Sticky
Rice, Fresh Mango Chutney and Fried
Plantains*

\$26

West Indian Style Shrimp Curry

*Shrimp and Aromatic Vegetables slow cooked
in a Curry Broth finished with Coconut Milk
and Fresh Mint served over steamed Rice*

\$24

Grilled Chicken Marsala

*Grilled Chicken Breast topped with
Mushrooms in a Marsala Wine sauce served
with Lemon Roasted Potatoes and Spinach &
Artichoke Soufflé*

\$24

4oz Petite Filet

*4oz Petite Filet topped with Roasted Red Peppers
and Artichokes over a Manchego Cheese Potato Gratin
finished with a Green Onion Oil and Balsamic Reduction*

\$30



