



Aperitif

Prosecco

Limoncello Iced Tea

Honeysuckle Martini

Moscato d'Asti

Moscow Mule

Flirtini

Irish Coffee

Ol' Fashioned

Bulleit™ Bourbon & Cider

Pat O'Brien's™ Hurricane

Rum Punch

Gin & Tonic

Amaretto & Pineapple

Brandy Milk Punch

Small Plates

Crab Cakes Grand Isle \$10/\$18

One or Two Crab Cakes Served with Smoked Tomato Butter

Buffalo Shrimp & Tasso \$12

Six Jumbo Shrimp stuffed with Tasso in a Tangy Sauce

Fried Green Tomatoes Tchefuncte \$14

Topped with a Refreshing & Tangy Shrimp Ravigote

Annadele's Signature Savory Cheesecake \$14

Caramelized Onion & Smoked Shrimp Cheesecake, Topped with Classic New Orleans BBQ Shrimp & Sautéed Mushrooms

Fried Calamari or Shrimp \$14

served with Sweet Thai Chili Sauce

Fried Oysters with Spinach & Artichoke Dip \$18

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

Fried Eggplant Medallions \$10

Served with Marinara & Topped with Parmesan Cheese

Shrimp Pontchartrain \$10

Boiled Shrimp served with White House Remoulade or Cocktail Sauce

Crawfish Risotto \$16

Rich Creamy Arborio Rice, Parmesan Cheese & Louisiana Crawfish Tails

Seafood Crepe \$18

Housemade Crepe stuffed with Jumbo Lump Crabmeat, Gulf Shrimp, Louisiana Crawfish Tails & Creamy Italian Cheeses



Soups

Seafood & Andouille Gumbo or Creole Turtle \$7/\$9

Salads

Wedge Salad \$14

Romaine Lettuce, Tomatoes, Crispy Bacon, Grilled Shrimp, Bleu Cheese Dressing

Annadele's Salad \$10

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

Roasted Beet Salad \$10

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

Strawberry Salad Ponchatoula \$11

Strawberries & Baby Spinach, Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds

Classic Caesar \$10

Crisp Romaine Tossed with Our House-Made Caesar Dressing
Garnished with Croutons, Parmesan Cheese & Anchovy

Additions To Any Salad or Entrée

Grilled Chicken Breast \$7 • Six Sautéed Shrimp \$8 • Six Fried Oysters \$10

Second Course

Grilled Chicken Grace \$26

Topped with Fresh Tomatoes, Artichokes & Fresh Basil over Angel Hair, Tossed with
Sautéed Garlic, Baby Spinach & Parmesan

Gulf Fish Meuniere \$28

Golden Fried Gulf Fish Meuniere, Topped with Almonds or Pecans
Brabant Potatoes and Vegetable du Jour

The Hopedale \$38

Broiled Fish du Jour, Topped with Sautéed Jumbo Lump Crabmeat, Lemon Beurre Blanc
Served with Brabant Potatoes & Vegetable du Jour

Chicken Lafayette \$26

Sautéed Chicken Breast Topped with a Tasso & Mushroom Cream Sauce
Served Over Yukon Gold Whipped Potatoes & Vegetable du Jour

Eggplant Alexander \$24

Fried Eggplant Medallions, Topped with Sautéed Shrimp, Tomatoes, Fresh Herbs in a Lemon Butter Sauce
Served with Yukon Gold Whipped Potatoes and Vegetable du Jour

Bogue Falaya Pork Chop \$28

Fried 12 oz Pork Chop, Mushroom and Dijon Cream Sauce Served with Yukon Gold Whipped Potatoes and
Asparagus

Chicken, Veal or Eggplant Parmesan \$24

Panéed Chicken Breast, Veal, or Eggplant Topped with Marinara Sauce & Provolone Cheese Served with
Marinara Sauce & Linguine Pasta Alfredo

Filet \$48

8oz Center Cut Filet Mignon, Garlic Clarified Butter,
Served with Yukon Gold Whipped Potatoes & Vegetable du Jour

Black & Bleu Ribeye \$48

12oz. Ribeye Topped with Caramelized Onions and Bleu Cheese
Butter Served with a Yukon Gold Whipped Potatoes & Grilled
Asparagus

New York Strip \$48

10oz prime New York Strip, Garlic Clarified Butter, Yukon Gold
Whipped Potatoes & Grilled Asparagus

Surf & Turf \$42

4 oz. Beef Tournedo Topped with our New Orleans Style BBQ Shrimp with Mushrooms, Garlic & Rosemary.
Served with a Crab Cake, Yukon Gold Whipped Potatoes & Grilled Asparagus

Veal \$36

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

Seafood Au Gratin \$34

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

Crawfish Annadele \$34

Crawfish in a Rich Garlic Alfredo Sauce Tossed with Linguini and Parmesan

Children's Menu

Fried Shrimp or Chicken Nuggets with French Fries or Angel Hair \$12.00

Child Pasta with Alfredo Sauce or Butter \$5.00

20% Gratuity added to parties of 6 or more

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Private Dining Rooms Available for Weddings, Rehearsal Dinners, Bridal Luncheons, 4 Bed & Breakfast Suites