



Sunday Brunch Menu

Appetizers

Crab Cake Grand Isle \$12

Two Crab Cakes Served with Smoked Tomato Butter

Fried Eggplant Medallions \$8

Served with Marinara & Topped with Parmesan Cheese

Fried Green Tomatoes Tchefuncte \$10

Topped with a Refreshing & Tangy Shrimp Ravigote

Annadele's Signature Savory Cheesecake \$12

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

Oysters with Spinach & Artichoke Dip \$14.00

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

Shrimp Pontchartrain \$10

Boiled Shrimp Tossed in Remoulade or Cocktail Sauce, Served atop a Chiffonade of Romaine Lettuce with Sliced Tomato

Crawfish Risotto \$14

Rich Creamy Arborio Rice, Parmesan Cheese & Louisiana Crawfish Tails



Soups

Seafood Gumbo

"Award Winning" Turtle Soup

Soup du Jour

Cup \$7 Bowl \$9 Trio \$10

Salads

Annadele's Salad \$9

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

Roasted Beet Salad \$9

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 \$10

Strawberries & Mesculin Lettuce, Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds

Classic Caesar \$8

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

Additions To Any Salad

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

ENTRÉE

Pain Perdu \$14

Three Slices of French Toast Topped with a Bourbon Pecan and Brown Sugar Sauce,
Served with Grilled Andouille Sausage

Grilled Chicken Grace \$18

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

Shrimp & Grits \$18

Cheddar Cheese Grits Topped with Classic New Orleans Style BBQ Shrimp

Crab Cakes Benedict \$20

Two Poached Eggs Over Crab Cakes, Bearnaise Sauce,
Served with Brabant Potatoes and Vegetable du Jour

Gulf Fish Meuniere \$28

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

The Hopedale \$35

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

Chicken Lafayette \$18

Sautéed Chicken Breast Topped with a Tasso & Mushroom Cream Sauce
Served Over Whipped Potatoes & Grilled Asparagus

Eggs Benedict \$18

Two Poached Eggs & Canadian Bacon, English Muffin,
Hollandaise Sauce over Cheddar Cheese Grits with Grilled Asparagus

Pasta Caminada \$28

Golden Fried Oysters in a Basil Cream Sauce over Linguini, Garnished with Fried Spinach

Eggplant Gabrielle \$24

Fried Eggplant Medallions, Topped with Sautéed Shrimp, Tomatoes, Fresh Herbs in a Lemon Butter Sauce
Served with Garlic Whipped Potatoes and Seasonal Vegetable

Pesto Pesce \$30

Pesto Crusted Grilled Gulf Fish, Served with
Crawfish and Parmesan Risotto and Grilled Tomato

Steak & Eggs \$39

Two 4oz Beef Tournedos Topped with Poached Eggs, Bearnaise Sauce,
Served with Brabant Potatoes and Grilled Asparagus

Sides

Asparagus \$8

Vegetable de Jour \$5

Brabant or Mashed Potatoes \$5

Cheddar Cheese Grits \$5

Sautéed or Creamed Spinach \$7

Children's Menu

Fried Shrimp with French Fries or Angel Hair \$12.00

Fried Chicken Tenders with French Fries or Angel Hair \$12.00

Scambled Eggs and Canadian Bacon \$10.00

Buttered Angel Hair \$5.00

Gratuuity of 20% will Be added to Parties of 6 or more

Split Entrees \$5

Outside Dessert Plating Fee \$3

Corkage Fee \$20

All Substitutions are Subject to a \$4 Charge