

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

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

Sides

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

Additions

(In addition to an Entrée or Salad)

Grilled Chicken	\$7
Sautéed Shrimp (6)	\$8 Sautéed or
Fried Oysters (6)	\$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

Creole Italian Tossed Salad

Chopped Romaine Lettuce, Artichokes and Cherry Tomatoes with Olive Salad and Parmesan Cheese Tossed with Herbed Vinaigrette Dressing & Garnished with Croutons

\$10

Chicken Au Citron

Sautéed Chicken Breast in a Lemon Demi Cream Sauce With Whipped Potatoes and Vegetable of the Day

\$24

Grilled Duck Breast

Grilled Duck Breast with Blackberry Demi Glace with a Parmesan, Leek & Mushroom Risotto

\$30

Pasta Allison

Sautéed Shrimp and Roasted Fennel with Garlic, Tomatoes, Herbs and Extra Virgin Olive Oil Tossed with Linguini

\$26

Crawfish Tasso and Eggplant Napoleon

Creole Crawfish and Tasso Imperial Over Fried Eggplant and Angel Hair Pasta With a Broiled Tomato

\$35

