

Favorites

Gulf Fresh Fish *Market Price*

Highly recommended! Always fresh from the Gulf!
Creating new favorites every day! Ask about today's offerings!

Gulf Fish Almandine *Market Price*

Toasted almonds, creamy lemon butter sauce accompanied by Creole rice and the day's fresh veggie

Blackened Snapper Etouff   \$26.95

Always fresh, blackened Gulf Fresh Fish over our creamy parmesan grits and made-to-order shrimp Etouff  ! A new favorite here!

Certified Angus Beef Ribeye \$23.95

14 oz. Buckhead Certified Angus Beef    ribeye with roasted red potato salad and onion rings

Andouille Crusted Redfish \$25.95

Gulf Red Fish, pan-seared and panko and andouille crusted with roasted vegetables, lemon potatoes and horseradish crema

Parish's Shrimp ~n~Grits \$16.95

fresh gulf shrimp, mushrooms, and apple wood smoked bacon over creamy parmesan grits! Delicious!

Jambalaya Pasta \$16.95

Andouille, chicken and shrimp, saut  ed in fresh vegetables and herbs, tossed with penne pasta in sun-dried tomato crema

Pesto Scallops \$20.95

Pan-seared fresh U-10 scallops over linguini in our house-made pesto sauce with shaved pecorino romano

Platters

All fried platters include hushpuppies, your choice of zesty slaw or house salad and your choice of one: fries or warm potato salad

Fresh Gulf Oysters \$17.95

Plump, Gulf oysters lightly dusted and fried to perfection!

Golden Catfish Filets \$14.95

U.S. farm-raised catfish filets, dusted in corn meal and served up with our house-made tartar

Fried Shrimp \$14.95

succulent shrimp lightly fried to a golden brown

Nikki's Crab Cakes \$16.95

made from scratch, corn meal crab cakes with loads of crab and veggies

Mix ~n~ Match Platter \$14.95

Fresh Gulf Oysters, succulent Shrimp, Catfish, Nikki's Crab Cakes or our hand-battered chicken tenders...
Choose any two!

Deluxe Platter \$18.95

a generous portion of fresh gulf oysters, crispy shrimp & cornmeal crusted catfish, fries, hushpuppies and slaw

Chicken Tenders Platter \$8.95

hand breaded chicken breast, fried crispy and served with fries, homemade zesty slaw and warm honey mustard dressing

Pecan Catfish Meuniere \$16.95

Mississippi catfish, crispy fried over zesty slaw and Creole corn maque choux, topped with pecan Meuniere sauce

Parish Trap for Two \$38.95

oysters, shrimp, catfish filets, crab cakes, fries, hushpuppies & our spicy slaw

Sandwiches & Po'Boys

All Po-boys dressed with mayo, lettuce, tomato, coleslaw and pickle on request. Accompanied by fries.

Gulf Oysters Po'Boy \$12.95

Fresh Shrimp Po'Boy \$8.95

Catfish Filet Po'Boy \$7.95

Noah's Fat Chicken Po'Boy \$7.95

Crab Cake BLT Sandwich \$12.95

"The Burger" \$8.95

Beef short rib burger, apple wood bacon, smoked cheddar, onion rings, cracked pepper aioli

Fish Tacos (3) \$9.95

Sinners Po'Boy \$12.95

The one that got us started! Gulf oysters & shrimp, fried golden on fresh New Orleans baguette, seasoned to perfection with Sriracha infused mayo. Fiery!

Three blackened or Baja-style beer battered tacos with ancho aioli, mango salsa and our fresh, zesty slaw on tortillas with fries.

Fresh Gulf Fish Sandwich

our fresh gulf fish served up saut  ed or blackened on a fresh roll with homemade tartar, lettuce, tomato, pickles and zesty slaw! *Market Price*

Desserts

Chocolate Bread Pudding \$6.95

a spin on a New Orleans classic ~ made with dark chocolate and topped in chocolate anglaise

Parish Praline Cheesecake \$5.95

Mary Ann's homemade, slow-baked cheesecake topped in a warm, rich praline sauce with toasted pecans

Mary Ann's Peanut Butter Pie \$4.95

creamy peanut butter filling in a Oreo crust drizzled in chocolate with whipped cream

White Chocolate Key Lime \$6.95

a light key lime folded with white chocolate and mile-high homemade Chantilly cream

***IMPORTANT WARNING: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.