



 **NOLA**
Southern Grill



Bottled Beer

ABITA AMBER	3.50
BLUE MOON	3.50
BUD LIGHT	3.00
BUDWEISER	3.00
COORS LIGHT	3.00
CORONA	3.50
DOS EQUIS	3.50
GUINNESS	3.50
HEINEKEN	3.50
MICHELOB ULTRA	3.25
MILLER LITE	3.00
KALIBER	3.50
STELLA	3.50

Draft Beer

BUD LIGHT	2.50
MICHELOB ULTRA	2.75



CUCUMBER ORANGE MARGARITA



PAIN KILLER



Wines

	glass	bottle
REDS		
HOUSE MERLOT	5.25	16
HOUSE CABERNET	5.25	16
HOUSE PINOT NOIR	5.25	16
MENAGE A TROIS, RED BLEND	7.00	25
WHITES		
HOUSE CHARDONNAY	5.25	15
HOUSE MOSCATO	5.25	16
HOUSE RIESLING	5.50	16
WHITE ZINFANDEL	5.00	15
HOUSE PINOT GRIGIO	5.25	14
SPARKLING		
HOUSE CHAMPAGNE	5.00	18



Specialty Drinks

PAIN KILLER

Rum, pineapple & orange juices, piña colada. 8.99
Add a Bumbu Kicker 4.99

NEW ORLEANS HURRICANE

A New Orleans Favorite. 8.99

NOLA BLOODY MARY

Vodka, loaded Bloody Mary Mix, packed with celery, lemon, lime, spicy beans and olives. 8.99

SWAMP MONSTER

Captain Morgan's Parrot Bay Coconut Rum, Midori, pineapple juice. 8.99

CUCUMBER ORANGE MARGARITA

Sauza Blue, Agave, Sweet n Sour Mix, cucumber, oranges. 8.99

NOLA MARGARITA

Jose, Triple Sec, Sweet n Sour Mix, splash of orange and lime juices. 4.99 Large 7.99

NEW ORLEANS ICED TEA

Gin, Vodka, Rum, Grand Marnier, Sweet n Sour Mix, splash of Coke. 9.99

Frozen Drinks

STRAWBERRY FROZEN DAIQUIRI 7.99

FROZEN MUDSLIDE

Vodka, Bailey's Liqueur, Kahlua, vanilla ice milk. 7.99

PINA COLADA 7.99

Appetizers

SPINACH AND ARTICHOKE DIP

A creamy blend of spinach, artichokes, and Parmesan cheese, served with floured tortilla chips. 9.49

Toppings: Sautéed Crawfish 2.00

Sautéed Mushrooms 1.00 Lump Crabmeat 3.00



SPINACH AND ARTICHOKE DIP

JACKED UP FRIED PICKLES

Buttermilk marinated sliced pickles battered, cooked golden brown, served with Cajun Ranch dipping sauce and topped with Pepper Jack cheese 6.99

GATOR BITES

Tender gator tail meat from Southern Louisiana dusted in our Cajun cornmeal, fried crispy, served with our Cajun Ranch dipping sauce. 9.99

ZYDECO SHRIMP

Lightly fried Gulf Shrimp tossed with our homemade zesty sauce. 9.99

LOADED CHEESE FRIES

Our Cajun fries topped with homemade cheese sauce, Cheddar and Monterey Jack cheeses, bacon and green onions. Served with our Cajun Ranch dipping sauce. 7.99

Add Roast Beef Debris 1.50

THICK CUT ONION RINGS

Freshly cut, hand battered to order and served with BBQ and Honey Mustard sauces. 7.99

FRIED MUSHROOMS

Hand breaded, deep fried and served with Cajun Ranch. 6.99

SEAFOOD NACHOS

Tri-Colored tortilla chips topped with a homemade Chipotle cheese sauce, fresh jalapeño peppers, Pepper Jack cheese & onions, blackened shrimp. 14.99

CRABCAKES

Two pan seared lump crab cakes served with Remoulade sauce 10.99



FRIED PICKLES

Soups & Salads

CORN & CRAB BISQUE cup 5.29 bowl 8.99

SEAFOOD GUMBO cup 5.29 bowl 8.99

SOUP OF THE DAY cup 4.99 bowl 7.99

SIDE SALAD

Mixed greens with tomato, croutons, cucumber, shredded carrot, choice of dressing. 3.99

SIDE CAESAR SALAD

Fresh cut Romaine, croutons, tossed with Caesar dressing. 3.99

HOUSE SALAD

Mixed greens, cucumber, tomatoes, red onion, Cheddar cheese, croutons, choice of dressing. 8.99

Add Grilled Shrimp 3.99 Add Grilled Chicken 2.99



BACKWOODS BLACKENED CHICKEN SALAD

CAESAR SALAD

Crisp Romaine lettuce tossed with Caesar dressing, homemade croutons, finished with Parmesan cheese. 8.99

Add Grilled Shrimp 3.99 Add Grilled Chicken 2.99

BACKWOODS BLACKENED CHICKEN SALAD

Blackened chicken breast atop leafy mixed greens finished with candied pecans, sliced tomato, cucumber, shredded carrots, avocado, Cheddar and Monterey Jack cheeses. Your choice of dressing. 12.99

GULF SHRIMP SALAD

Choose fried or sautéed Gulf shrimp, served over mixed greens, tomato, cucumber, red onion, mixed cheese and our Remoulade dressing. 13.99

www.NolaSouthernGrill.com
Call us at 985-201-8200

SHRIMP TACOS



» Entrées & Pasta «

SHRIMP AND GRITS

Tender jumbo Gulf shrimp, tail on, sautéed in a light cream sauce, with bell peppers and mushrooms, ladled over cheese grits. 15.49

SHRIMP ETOUFFÉE

A New Orleans favorite served with white rice. 13.99

GRILLED OR PANÉED CHICKEN ALFREDO

Your choice of grilled or panéed chicken, tossed in a Penne pasta with our homemade Alfredo sauce. 13.99

LOADED BBQ CHICKEN

Chargrilled chicken, smothered in BBQ sauce, topped with bacon, Cheddar and Monterey Jack cheeses. Served with mac n' cheese and seasonal veggies. 12.99

JASON'S CHICKEN PARMESAN

Panéed chicken breast, deep fried, placed over Angel Hair pasta tossed in Marinara, topped with Pepper Jack cheese and Alfredo sauce. 11.99

TRADITIONAL RED BEANS & RICE

Creamy red beans and rice with smoked sausage. 9.99

SOFT SHELL CRAB & SHRIMP ALFREDO

Louisiana soft shell crab, hand batter, deep fried topped with a creamy shrimp Alfredo sauce over Angel Hair pasta. 16.99

CRABCAKE AND SHRIMP PASTA

Sautéed shrimp, cajun cream sauce and Angel Hair pasta, topped with 2 pan seared lump crab cakes. 17.99

SHRIMP OR FISH TACOS

Two traditional shrimp or fish tacos, fried or grilled. Served with Cajun tartar sauce, pico de gallo, shredded cabbage, and your choice of fries or chips. 12.99

CAJUN CHICKEN & MUSHROOMS

Grilled chicken breast topped with sautéed mushrooms, shrimp and a Cajun cream sauce. Served with jambalaya. 14.49

SEAFOOD STUFFED EGGPLANT

Sliced eggplant breaded, deep fried and stuffed with a seafood dressing. Served over a vegetable medley, topped with oyster cream sauce and a fried oyster. 15.99

CAJUN CHICKEN PASTA

Grilled chicken, sauteed mushrooms, and Penne pasta tossed in Cajun cream sauce. 13.99

SEAFOOD PASTA

Sautéed shrimp and crawfish, tossed in a seafood Alfredo sauce, served over Angel Hair pasta, topped with green onions and Parmesan cheese. 14.99

CHOPPED STEAK

Served over white rice, pan seared beef topped with caramelized onions, sautéed mushrooms, and roast beef gravy. 12.99

TASTE OF NOLA

Jambalaya, red beans and rice with smoked sausage and shrimp etouffée. 13.99

LET US *Cater* **TO YOU**

**BREAKFAST, LUNCH
OR DINNER EVENTS**

ON-SITE OR OFFSITE

1,200 sq ft room with
seating for 70-80 people

Make your reservations today! Call 985-201-8200 ext. 2
Catering@NolaSouthernGrill.com

**WEDDINGS
LUNCHEONS
SHOWERS
BIRTHDAYS
FAMILY EVENTS
CORPORATE
FUNCTIONS**

Seafood Platters

All platters served with French Fries, Hush Puppies, 2 Fried Onion Rings, French Bread, Cocktail and Tartar Sauce.

Add a fried soft shell crab to any platter for \$6.99
Add cup of Gumbo to any platter for 2.99

FRIED SHRIMP PLATTER 14.99

FRIED CATFISH PLATTER 14.99

SEAFOOD PLATTER

Fried shrimp, oysters, catfish, crabcake, hushpuppies, onion rings and French bread. 24.99

SOFT SHELL CRAB PLATTER

(1) 13.99 (2) 21.99

OYSTER PLATTER 17.99

Oysters

ON THE HALF SHELL

½ dozen 9.99 full dozen 14.99

CHARBROILED

Oysters on the half shell, charbroiled with our special blend of Parmesan cheese and herb butter. ½ dozen 11.99 | full dozen 20.99

JACKED UP OYSTERS

Charbroiled topped with Pepper Jack cheese, diced bacon, and a jalapeno slice. ½ dozen 12.99 full dozen 21.99

ROCKEFELLER OYSTERS

A New Orleans tradition of creamed spinach, Parmesan cheese and Pepper Jack cheese charbroiled to perfection. ½ dozen 12.99 full dozen 21.99



LOUISIANA OYSTERS

Fresh Fish

PAN SEARED REDFISH

Pan seared and topped with herb butter, served with jambalaya and seasonal veggies. 17.99

Add Shrimp Etouffée 2.95

Add Cajun cream with Sautéed Shrimp 2.95

BLACKENED LOUISIANA CATFISH

Two filets of Louisiana catfish, blackened, served with jambalaya and seasonal veggies. 14.99

GRILLED TILAPIA

Seasoned and topped with sautéed shrimp cream sauce, served with your choice of two side items. 16.99

STUFFED CATFISH

Two crawfish stuffed catfish filets, seared and topped with Cajun cream and served with jambalaya. 16.99

BAYOU CATFISH

Louisiana catfish fried in corn meal, topped with our shrimp etouffée, served with red beans and rice. 13.99

BOILED CRAWFISH (Seasonal)

Boiled to order, served with lemon and cocktail. Market Price



PAN SEARED REDFISH

Sides

ALL SIDES 3.49

French Fries

Homemade Fried Okra

Jambalaya

Red Beans

Seasonal Veggies

Mac n' Cheese

Hushpuppies

Onion Rings

Side Salad

Side Caesar

CONSUMER INFO: There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.



RANCHERO WRAP



OLD SMOKE HOUSE BURGER

Sandwiches & Wraps

Served with choice of French Fries or Kettle Chips

CHICKEN CAESAR WRAP

Romaine lettuce tossed with Parmesan cheese, creamy Caesar dressing and grilled chicken. 10.99

RANCHERO WRAP

Grilled chicken, wrapped in a flour tortilla with lettuce, tomato, bacon, Cheddar cheese, ranch dressing. 11.49

CAJUN WRAP

Choose crawfish or shrimp, would you like them fried or grilled? Wrapped with shredded lettuce, tomato, Cheddar and Monterey Jack cheeses and our Cajun Ranch dressing. 11.99

PULLED PORK SANDWICH

Slow cooked pulled pork, topped with BBQ sauce, bacon, and Pepper Jack cheese on a toasted bun. 10.99

Burgers

Burgers are one half pound patties (8oz) served dressed with lettuce, tomato, onion & pickles.

Served with choice of French Fries or Kettle Chips

THE ALL AMERICAN

Seasoned and grilled, smothered with our homemade cheese sauce. 9.99

OLD SMOKE HOUSE BURGER

Our burger topped with slow roasted pulled pork, BBQ sauce, bacon and Cheddar cheese. 10.69

NOLA BURGER

Grilled and topped with Pepper Jack cheese and a Crawfish Au Gratin sauce. 10.79

N'awlins Po-Boys

All Po-Boys served dressed with Tartar Sauce, Lettuce, Tomato and Pickles.
Choice of French Fries or Kettle Chips.

	half	whole		half	whole
FRIED GULF SHRIMP	9.99	12.99	FRIED ALLIGATOR	10.99	15.99
SOFT SHELL CRAB	11.99	17.99	ROAST BEEF	8.99	11.99
FRIED LOUISIANA CATFISH	9.99	14.99	PULLED PORK	8.99	11.99
FRIED LOUISIANA OYSTERS	10.99	15.99			

Desserts

BREAD PUDDING

Homemade bread pudding topped with warm praline sauce. 5.99

BROWNIE

Our homemade brownie, served in a goblet layered with vanilla ice cream, topped with whipped cream, cherry, chopped nuts and chocolate & caramel sauce. 5.99

CHEESECAKE 6.99

Chocolate, caramel or strawberry topping \$1.00 extra.



BREAD PUDDING

BRUNCH MENU

Sunday 10:00am - 3:00pm

Jazz Brunch Buffet

ADULTS 19.99

SENIORS (60+) 17.99

CHILDREN (5-10) 8.99

Unlimited champagne for 3.99

Pancakes-to-order station, Omelets-to-order station, Eggs Benedict, bacon, sausage, cheese grits, stuffed French toast, fresh fruit, boiled shrimp, shrimp etouffée, brown sugar glazed ham, hashbrown potatoes, salad station, seafood or chicken pasta, red beans and rice, biscuits, dessert table & more.

Omelet Station 8.99

Three egg omelet with a choice of three items: Pepper Jack cheese, mixed cheese, tomatoes, jalapeño peppers, onions, bell peppers, mushrooms, fresh spinach, fresh bacon, sausage ham.

Each additional selection add .50
Shrimp or crawfish addition - add 1.00

Crawfish etouffée addition - add 2.50
Crabmeat - add 3.00

Pancake Pantry 6.99

Two buttermilk pancakes with a choice of two items:

fresh strawberries
pecans
chocolate chips

whipped cream
maple syrup
powdered sugar

(each additional item .25)

VISIT OUR FAMILY PROPERTIES

We cater in New Orleans, Covington and the Gulf Coast Area

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Corporate Functions
Office Deliveries

Outdoor Events
Film Productions
Special Menus Available



www.TheSadieJane.com



www.ThePinewoodPlantation.com



LUNCH

Monday - Friday • 10:30am - 4:00pm

Soup & Salad

SOUP OF THE DAY &
HOUSE SALAD COMBO 9.99

Wraps, Po-Boy, Burger

\$6.99 PO-BOYS

6 inch Po-Boy Served Dressed with Lettuce, Tomato and Pickles. Choice of French Fries or Kettle Chips
CHOICE OF: SHRIMP • BBQ PULLED PORK • ROAST BEEF • CHICKEN PARMESAN • FRENCH FRIES WITH GRAVY

CHICKEN CAESAR WRAP

Romaine lettuce tossed with Parmesan cheese, creamy Caesar dressing and grilled chicken. 9.99

RANCHERO WRAP

Grilled chicken, wrapped in a flour tortilla with lettuce, tomato, bacon, Cheddar cheese, ranch dressing. 9.99

THE ALL AMERICAN BURGER

Seasoned and chargrilled, smothered with our homemade cheese sauce. 9.99

Lunch Entrées

TRADITIONAL RED BEANS & RICE

Creamy red beans and rice with smoked sausage. 8.99

GRILLED OR FRIED CHICKEN ALFREDO

Your choice of grilled or grilled chicken served with Penne pasta tossed in our homemade Alfredo sauce. 10.99

GRILLED TILAPIA

Served with your choice of side item. 9.99
Add Cajun shrimp cream sauce for 1.49

CHOPPED STEAK

Served over white rice, topped with caramelized onions, sautéed mushrooms and roast beef gravy. 9.99

SHRIMP OR FISH TACOS

Two traditional shrimp or fish tacos, fried or grilled. Served with Cajun tartar sauce and your choice of fries or chips 10.99

JASON'S CHICKEN PARMESAN

Panéeed breaded chicken breast, placed over Angel Hair pasta tossed in Marinara, topped with Pepper Jack cheese and Alfredo sauce. 9.99

DAILY SPECIALS

MONDAY All Day | Red beans and rice with smoked sausage, French bread and side salad 7.99

TUESDAY All Day | Oysters .99 each [Raw or Charbroiled]

WEDNESDAY 5:00pm - Close | Wine Down Wednesday, Drink & Food Specials

THURSDAY All Day | Tacos 3.50 each (fried or grilled shrimp or fish)

FRIDAY 5:00pm - Close | Fresh Fish Friday (Market Price)

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