



SEAFOOD  
&  
SPIRITS

## CLASSICS

### CHARBROILED OYSTERS

Half dozen oysters grilled in seasoned butter with a blend of Parmesan and Romano cheese, served with French bread | 16

### BIG EASY JAMBALAYA

Gulf shrimp, andouille sausage, slow-cooked chicken, and white rice in a traditional roux | 24

### UPTOWN GUMBO

Slow-cooked chicken, Gulf shrimp, and andouille sausage in a Creole-spiced roux, served over white rice  
Cup 11 | Bowl 21

### CRAWDADDY ÉTOUFFÉE

Crawfish tails in a Creole bisque, served over white rice | 19

### FAT TUESDAY PASTA

Gulf shrimp and crawfish tails tossed in Cajun Alfredo sauce, served over fettuccine | 24

### RED BEANS & RICE

NOLA red beans and rice | 15  
add andouille sausage + 6

## STEAMED MUSSELS

PEI mussels served with grilled lemon and French bread | 16

**CHOOSE 1 OF THE FOLLOWING** | No Substitutions



Creamy chile sauce and chipotle rouille



Melted Cajun spiced butter



Garlic butter white wine sauce, parsley, salt, and lemon

## STARTERS

### MARDI GRAS MAMBO SHRIMP

Gulf shrimp sautéed and seasoned in our signature NOLA-style butter sauce, served with French bread | 18

### CALAMARI

Fresh, flash-fried calamari served with traditional remoulade and lemon wedges | 16

### CRAWFISH BREAD

Crawfish on French bread, topped with mozzarella and baked | 14

### NOLA WINGS

Marinated deep-fried jumbo chicken wings tossed in house Cajun sauce, served with ranch | 16

### SHRIMP SPINACH ARTICHOKE DIP

Melted mozzarella, fresh artichokes, spinach, and steamed Gulf shrimp, served with tortilla chips | 15

### MOZZARELLA STICKS

Breaded deep-fried mozzarella cheese served with house-made marinara | 9

## SALADS

### LUNDI GRAS SALAD

Poached crab meat and Gulf shrimp on butter lettuce and purple cabbage, topped with tomatoes and mozzarella cheese, served with oil and vinegar dressing | 18

### CAESAR SALAD

Crisp romaine lettuce mix topped with croutons and grated Parmesan cheese, served with Caesar dressing | 10 + 6 chicken + 7 shrimp

### NOLA SUNBURST SHRIMP SALAD

Grilled Gulf shrimp on a bed of mixed greens, topped with dried cranberries, pecans, radishes, and blue cheese crumbles, tossed in raspberry vinaigrette | 18

## SIDES

Mac & Cheese • French Fries • Mixed Vegetables **V**  
Cornbread • Garlic Mashed Potatoes • Side Salad **V**  
ALL SIDES | 6

## MAINS

### CREOLE LUMP CRAB CAKE

Two baked 5 oz. lump crab cakes served with garlic mashed potatoes and mixed vegetables  
Market Price

### STUFFED SALMON

Fresh broiled Atlantic salmon stuffed with crab meat and crawfish, served with Cajun rice, and mixed vegetables **GF** | 30

### BLACKENED SALMON

Baked Atlantic salmon, garlic mashed potatoes, and mixed vegetables **GF** | 27

### SHRIMP & GRITS

Sautéed Gulf shrimp, andouille sausage, peppers, and onions tossed in Creole sauce, served over traditional grits | 29

### FRIED SHRIMP

Deep-fried Gulf shrimp, french fries, coleslaw, and jalapeño hushpuppies, served with tartar and cocktail sauce | 25

### CAJUN CATFISH

Fried catfish topped with crawfish, served with mixed vegetables and Cajun rice **GF** | 26

### BAKED ½ CHICKEN

Marinated baked ½ chicken, garlic mashed potatoes, and mixed vegetables **GF** | 27

### SEAFOOD PLATTER

Deep-fried platter of Gulf shrimp, catfish, oysters, french fries, and jalapeño hushpuppies, served with coleslaw, tartar and cocktail sauce | 29

### BOURBON STREET SMASH BURGER

Double patties, lettuce, tomato, red onions, american cheese, chipotle aioli served with fries | 18 +4 add a patty

## PO' BOYS

### SHRIMP PO' BOY

Deep-fried Creole Gulf shrimp topped with mayo, iceberg lettuce, tomato, and honey-mustard dressing, served on French bread | 18

### CATFISH PO' BOY

Deep-fried catfish topped with mayo, lettuce, tomato, and Creole butter sauce, served on French bread | 16

## DESSERT

### BEIGNETS

Deep-fried pastry dough dusted with powdered sugar, served with chocolate dipping sauce | 8

## FAT TUESDAY

### EVERY TUESDAY

### DRINKS \$8

Sazerac  
Voodoo Juice  
Nolarade  
Gin Fizz  
Vieux Carré  
Cross St. Hurricane

### FOOD \$8

Blackened Shrimp Tacos  
Fried Catfish Tacos  
Crawfish Tacos  
Fried Buffalo Chicken Sliders  
Bacon Jam Beef Sliders  
Onion Rings

### 1/2 OFF

Oysters  
Jambalaya  
Gumbo  
Étouffée

### DIETARY KEY

**GF** = GLUTEN-FREE **V** = VEGETARIAN **P** = CONTAINS PEANUTS  
Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness.

### 19% IS INCLUDED ON ALL TABS—ALL DAY EVERY DAY

Chime, Cash App & any other peer-to-peer payment methods subject to pay as you go on all purchases.

Our menu has been perfectly curated. Any alterations could significantly change how the dish tastes, therefore any changes made to a dish will not be eligible for a refund.



🌿 36 EAST CROSS STREET 🌿

@NOLASEAFOODANDSPIRITS #CREOLEONCROSS