

Great Starters

Freshly shucked oysters on the half shell	1/2 doz. 7.95	1 doz. 9.95
Chilled Crab Fingers (served unseasoned w/cocktail sauce)		10.50
Seafood Campechana (served chilled w/ chips)		8.95
Fried Calamari (8 oz)		8.95
Buffalo style chicken wings (spicy or regular)		6.50
Boiled gulf shrimp (1 doz.)		10.50
Fried popcorn shrimp		7.50
Fried Louisiana crab fingers		10.50
Catfish pieces dusted in cornmeal and lightly fried		8.50
Golden fried mushrooms		6.50
Cajun Boudin	4.50 (1)	8.50 (2)
Crisp oyster toasts (5)		9.95
Mesquite grilled chicken strips over a roasted pepper sauce		6.50

Gumbo & Soups

	CUP	BOWL	BOAT
Mixed seafood gumbo	5.50	8.50	12.95
Gulf shrimp gumbo	5.50	8.50	12.95
Chicken and sausage gumbo	5.95	9.95	12.95
Traditional crawfish bisque	5.95	9.95	12.95
Italian Cioppino: an authentic fisherman's stew		10.95	15.95

Fresh Garden Salads (Low fat dressings available)

American field salad		5.25
Mixed greens tossed in your choice of dressing		
American field salad topped with Texas goat cheese		9.95
With balsamic vinagrette dressing		
Italian leaf salad		6.50
With olives and a tangy dressing		
Grilled chicken and avacado salad		9.50
Over a bed of assorted greens in a balsamic vinagrette		
Wedge salad		6.95
Crispy iceberg wedge topped w/blue cheese crumbles & chopped tomatoes		
Fresh Spinach & Citrus salad		8.50
Fresh Spinach, Citrus dressing with Walnuts		
Magnolia seafood salad	(sm) 9.50	(lg) 12.95
Mixed greens with a plentiful array of shrimp and crabmeat		
Shrimp salad with sliced avacado	(sm) 10.50	(lg) 12.95
Crab Maison salad	(sm) 11.50	14.95
Specialty of the house...lump crab, capers, tomatoes and avacado		

Gulf Seafood Classics

Jumbo Fried Shrimp	(10)	16.95	(15)	20.95
Stuffed Shrimp with seasoned crabmeat dressing				18.95
Louisiana Fried Oysters				15.95
Crab Cakes				18.95
Crab Finger Dinner				15.95
Softshell Crabs				19.95
Fried Seafood Platter				21.95
<small>1 stuffed shrimp, 1 stuffed crab, 3 shrimp, 3 oysters, 2 catfish filet and classic potato fries</small>				
Broiled Shrimp				17.95
Blackened Stuff Trout with crawfish & oyster dressing				21.95
Stuffed Farm Raised Red Fish with lump crabmeat dressing				21.95
Rainbow Trout				17.95
Salmon with teriyaki ginger glaze				18.95
Pontchartrain, Magnolia, or Etouffee Topping		5.95	Roasted Sweet Pepper Sauce	3.95

Crawfish Specialties

Crawfish Etouffee				18.95
1/2 Fried Crawfish, 1/2 Etouffee (Best of both worlds)				19.95
Fried Crawfish Tails				18.95
Crawfish au Gratin				20.95
Crawfish Pie				14.95
Crawfish Dinner				20.95
<small>Crawfish Pie, etouffee, fried tails, au gratin, and jambalaya</small>				
Boiled Crawfish (available in season only)				Market Price

Prime Chicago Beef

Filet Mignon				26.95
<small>10oz. Of select Prime Chicago beef served with stuffed potato and vegetables</small>				
Ribeye				26.95
<small>14oz. Of prime center cut Chicago beef served with stuffed potato and vegetables</small>				
Hamburger Steak				11.95
<small>12oz. Of lean Colorado beef served with stuffed potato and vegetables</small>				
Pork Rib Chops (2) 8oz.				15.95
<small>(2) 8 oz. chops served with rice dressing and vegetables</small>				

Favorite Pastas

	Appetizer	Dinner
Fettuccini Alfredo Traditional spinach and egg noodles in a rich and creamy sauce	8.50	12.50
Fettuccini Magnolia With your choice of shrimp, crawfish, or salmon	11.75	15.50
Pasta Diablo Gulf shrimp tossed with linguini pasta and tomato shallot sauce	9.95	14.50
Seafood Alfredo Fettuccini Alfredo with choice of crawfish or shrimp	11.50	15.50
Cheese Tortellini With sweet corn and cream sauce	9.50	14.50
Crab and Crawfish Tortellini With sun-dried tomato, sweet corn and red peppers	9.95	14.95
Garden Penne Hearty tomatoes with a medley of fresh vegetables and gulf shrimp	9.95	14.95
Tortellini Orleans Gulf shrimp and roasted pepper sauce	9.95	14.95
Eggplant Pomadora A delicate mix of rigatoni, eggplant and ripe tomatoes, dusted with aged romano and feta cheese		13.95
Shrimp & Mussel Marinara Fine cappelletti in a spicy tomato herb sauce		15.95
Chicken Cappelletti Grilled chicken with fresh tomatoes, basil, and roasted shallots		14.95

Big on the Bayou

Fried Tender Catfish Filets (12oz.) Served with classic potato fries		15.95
Shrimp Creole A Cajun favorite served with white rice		15.95
Chicken Creole Chicken, tomatoes, sweet peppers, and onion over white rice		13.95
Eggplant Royal Baked eggplant, seasoned and stuffed with shrimp and crabmeat		16.95
Lump Crab au Gratin Succulent lump crabmeat in a classic cheese casserole		21.95
Magnolia Dinner A generous feast of Eggplant Royal, crabmeat au gratin, rice dressing, and vegetables		20.95

Fowl and Game

Opelousas Baked Duck Slow roasted and served with sweet yams and rice dressing		21.95
Roasted Half Chicken Lightly seasoned and accompanied with a vegetable medley		13.95
Grilled Chicken Breast Lightly seasoned and accompanied by a vegetable medley		13.95

Sandwiches

Traditional favorites, served on crusty loaf with seasoning and special sauce

Poboys _____ 9.50

Shrimp, Oyster, Catfish, Crawfish or Roast Beef

Hamburger _____ 6.95

6 oz. burger with all the trimmings and fries

Sides

Broiled tomatoes _____ 1.75

Stuffed Potato _____ 3.50

Rice dressing _____ 3.50

Fresh vegetables of the season _____ 3.50

Louisiana yam _____ 2.95

Classic French fried potatoes _____ 2.50

Now enjoy bulk items to go

Boiled Shrimp _____ Large in shell w/sauce per pound 18.00

Crawfish Etouffee _____ per gallon w/rice 75.00

Shrimp Creole _____ per gallon w/rice 60.00

Chicken Creole _____ per gallon w/rice 55.00

Turtle Soup _____ per gallon w/rice 75.00

Chicken & Sausage Gumbo _____ per gallon w/rice 70.00

Crawfish Bisque _____ per gallon w/rice 70.00

Seafood Gumbo _____ per gallon w/rice 70.00

All products may be ordered hot or cold. Please allow proper time for preparation.

Sunday Brunch 10:30 a.m. to 2:00 p.m.

Enjoy the best Louisiana Brunch including: fresh salads, traditional breakfast items, selections from the bakery, hot and cold appetizers, authentic cajun entrees and an array of homemade desserts.

Caution: As in the case with consuming other raw animal protein products, there is a risk associated with consuming oysters. If you suffer from chronic illness of the liver, stomach or blood or have immune disorders, do not eat these products raw. Some foods contain sulfites.

Magnolia Bar & Grill proudly accepts all major credit cards.

No personal checks please.

Prices subject to change.

Magnolia Bar & Grill's Favorite Drinks

Cosmopolitan Martini	7.50
Ketel One Vodka, Cointreau....served up in a frozen martini glass	
Classic Martini	8.00
Your choice: Premium Vodka or Gin, Bombay Sapphire, Beefeater, Grey Goose, Belvedere, Chopin, Skyy, or Absolut	
Long Island Tea	7.50
A refreshing blend of Vodka, Rum, Gin, and Triple Sec, topped with cooling flavors	
Double Old Fashion	7.50
A Southern tradition of bourbon, fruits, sugar and a touch of bitters	
Hurricane	7.50
New Orlean's classic with a kick....Light and Dark Rums, fresh fruit juices served over ice and topped with Barcadi 151	
Habaerno Bloody Mary	5.50
A classic Bloody Mary with a south of the border kick	
French Connection	7.50
A traditional after dinner drink....Courvoisier and Grand Marnier served straight up	
Classic Coffee Drinks	6.50
Choice of: Bailey's, Kahlua, Tia Maria, Frangelico, Jameson, Amarettc	

Wines by the Glass for your Enjoyment

Whites

Clos du Bois <i>Chardonnay, North Coast California</i>	8.50
Hess Select <i>Chardonnay, California</i>	8.50
Kendall-Jackson <i>Chardonnay, California</i>	8.50
Brancott <i>Sauvignon Blanc, New Zealand, Marlborough</i>	8.00
Noblio <i>Sauvignon Blanc, New Zealand Marlborough</i>	7.50
"Danzante" <i>Pinot Grigio, Italy</i>	7.00
Copperidge <i>Chardonnay, White Zinfandel, California</i>	4.50

Reds

St. Ema <i>Merlot, Chile</i>	7.00
Blackstone <i>Merlot, California</i>	8.00
B.V. <i>Merlot, California</i>	7.00
B.V. <i>Cabernet Sauvignon, California</i>	7.00
Kendall-Jackson <i>Pinot Noir, California</i>	10.00
Rancho Zabaco <i>Red Zinfandel, California Sonoma County</i>	7.00
Copperidge <i>Merlot, Cabernet Sauvignon, California</i>	4.50

Sparkling and Champagne

Korbel Brut, <i>California</i>	7.50
Veuve Clicquot Ponsardin, <i>France</i>	20.00
Cooks Brut, <i>California</i>	4.50

Some wines contain sulfites. Drink responsibly; ask for free assistance at any time.