



Mardi

CYPRESS CELLAR

A Taste of
South Louisiana
Since 1996



Gras

APPETIZERS

CRAB STUFFED MUSHROOMS

Blue Crab filled mushrooms baked in a Lemon-Butter Sauce - 7.95

FRIED GREEN TOMATOES

Served over Jalapeno Cheddar Grits - 6.50
Topped with Creamy Crawfish Remoulade - 8.50

BUFFALO SHRIMP

Fried Gulf Shrimp in Buffalo Sauce with Bleu Cheese and celery - 7.50

CELLAR DIP

Baked Spinach & Artichoke Hearts serve with homemade French Rounds - 6.95

BLUE CRAB DIP

Hot creamy blend of Gulf Blue Crab, cheeses & seasoned vegetables with homemade French Rounds - 7.95

TABASCO FRIED ONION RINGS

Hand-cut, marinated sweet onion rings served with Cajun Bistro Sauce - 5.95

FRIED FROG LEGS

Served with our Creole Dipping Sauce - 8.25

SHRIMP COCKTAIL

Chilled Gulf Shrimp covered in our Avocado Pico de Gallo - 7.25

CRAWFISH REMOULADE

1/2 lb. Fried Crawfish Tails with our Signature Remoulade - 8.95

SEAFOOD FONDUE

Baked Blue Crab, Shrimp, Crawfish & seasoned Cheeses served with Hot French Bread - 9.25

CAROLINE'S CRAB CLAWS

Fried with Cocktail Sauce - 8.25

WINGS

8 Lightly Breaded Jumbo Wings with Celery - 8.25

BUFFALO

(Traditional or Cajun) with Bleu Cheese Dressing

SOUTHWESTERN CHIPOTLE

with Cilantro-Lime Cream

KLONDYKE STYLE

Tossed in Sugar Cane Syrup BBQ

ASIAN

Teriyaki & Ginger influenced with Peanut Dipping Sauce

OYSTERS



FRESH SHUCKED OYSTERS

1/2 Dozen - 6.50
Dozen - 10.50

OYSTERS ROCKEFELLER

Baked with Seasoned Spinach & Parmesan - 8.95

OYSTERS BIENVILLE

Baked with Shrimp & Mushroom Topping - 8.95

OYSTERS CASINO

Baked with Bacon, Shallots, Roasted Red Peppers & Garlic - 8.95

BLEU CHEESE CASINO- 9.95

OYSTERS LAFOURCHE

Fried Oysters topped with a Rich Crabmeat & Mushroom Cream- 10.95

Laissez les
Bon Temps
Rouler

Please be advised that when consuming fresh seafood, shell fragments or pearls may be found.
18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE

BAYOU CLASSICS

GUMBO

Shrimp, Crab, Chicken & Andouille Sausage Gumbo served with rice
cup - 3.25 med - 6.95 lg - 8.95

RED BEANS & RICE

Slowly steeped with Tasso & Andouille Sausages
cup - 2.95 med - 5.95 lg - 7.50

CRAWFISH ETOUFFEE

Smothered down in a Roux-based Tomato Sauce with rice
cup - 3.50 med - 7.50 lg - 10.50

JAMBALAYA

A Cajun Rice dish of Shrimp, Chicken, Sausage & Vegetables all steamed together in a rich stock
cup - 3.50 med - 7.50 lg - 10.50

SHRIMP CREOLE

Gulf Shrimp & Vegetables cooked in a Tangy Tomato Sauce with rice
cup - 3.50 med - 7.50 lg - 10.50

CAJUN 2-STEP

Jambalaya surrounded by Shrimp Creole & topped with Fried Shrimp
med - 7.50 lg - 10.50

LOUISIANA SAMPLER

Choose any three (3) of our Bayou Classics: Gumbo, Red Beans & Rice, Crawfish Etouffee, Jambalaya or Shrimp Creole - 8.95

FROM THE FIELDS.....

PLANTATION SALAD

Variety of Lettuces & Baby Greens with Tomatoes, Cucumbers & Purple Onions sm - 4.95 lg - 6.95
with Chicken or Shrimp (grilled or blackenen) - add 2.50

SPINACH SALAD

Fresh Baby Spinach with Bacon, Egg, Mushrooms, Tomatoes & Parmesan Cheese with a Warm Cane Syrup Vinaigrette
sm - 5.25 lg - 7.25
with Chicken or Shrimp (grilled or blackened) - add 2.50

CAESAR SALAD

Crisp Romaine Lettuce with Homemade Croutons, Purple Onions, Avocado & Parmesan Cheese
sm - 5.25 lg - 7.25
with Chicken or Shrimp (grilled or blackened) - add 2.50

LOUISIANA WEDGE

Chilled Iceberg Wedge with Fried Oysters, Tomatoes, Purple Onions, Bacon & Bleu Cheese Dressing - 8.95

CAJUN COBB

Mixed Greens with Lump Crab, Boiled Shrimp, Bacon, Avocado, Tomatoes & Bleu Cheese Crumbles - 9.50

DRESSINGS:
BUTTERMILK RANCH, BLEU CHEESE, 1000 ISLAND, HONEY MUSTARD, SUGAR CANE VINAIGRETTE, CAESAR

SANDWICHES & PO-BOYS

CHOICE OF SIDE: French Fries, Slaw, Fried Green Tomatoes, Sweet Potato Cottage Fries, Salad, Red Beans & Rice, Green Beans, Mashed Potatoes, Onion Rings (Gumbo, Jambalaya, Crawfish Etouffee or Shrimp Creole add \$1)

BURGER

1/2 lb. Certified Angus Beef Patty on a Kaiser roll with lettuce, tomatoes, onions & mayonnaise - 8.95
blackened - .50
add cheese - .50

MUFFELETTA

New Orleans Favorite! Genoa Salami, Ham, Swiss, Provolone & Olive Spread on Gambino's Italian bread - 7.95

CAJUN BLT

Bacon, Lettuce & Fried Green Tomatoes served on a Kaiser Roll with mayonnaise - 6.95

CHICKEN SANDWICH

Grilled or Fried on a Kaiser roll with bacon, Swiss, avocado, lettuce, tomatoes & mayonnaise - 7.25

CRABCAKE SANDWICH

Handmade Blue Crab Patty on a Kaiser roll with Remoulade, lettuce, tomatoes & mayonnaise - 8.95

PO-BOYS

(dressed with lettuce, tomatoes & mayonnaise on Gambino's bread)
CATFISH, SHRIMP, OYSTER or CRAWFISH (fried, grilled or blackened) - 8.25
HAM or SMOKED TURKEY - 6.95
add cheese - .50
CAJUN CLUB (ham, turkey, bacon, Swiss & American) - 7.95
SLOW BRAISED BONELESS SHORT RIBS - 9.25

COKE, DIET COKE, SPRITE, LEMONADE, ROOTBEER, SWEET TEA, UNSWEET TEA, COFFEE, HOT TEA, MILK, JUICES (APPLE, OJ, CRANBERRY OR TOMATO) - 1.85

PLATTERS & ENTREES

Served with a side salad & choice of: Baked Potato, Mashed Potatoes, French Fries, Sweet Potato Cottage Fries or Jambalaya

SEAFOOD PLATTERS

SHRIMP, CATFISH, OYSTERS or CRAWFISH (fried, grilled or blackened)
half - 8.95 full - 14.95
CRABCAKE(s) - half 9.25 full 14.95
ATCHAFALAYA BASIN
(Fried Shrimp, Catfish, Oyster, Crawfish & Crabcake)
no substitutions - 17.95
SHRIMP DUO
(Fried Shrimp & Shrimp Creole) - 13.95
CRAWFISH COMBINATION
(Fried Crawfish & Crawfish Etouffee) - 13.95

SALMON SARDOU

Char-grilled Salmon on a bed of Wilted Spinach with Artichoke Hearts & Hollandaise - 14.95

CATFISH PECAN MEUNIERE

Pan-fried Catfish Fillet topped with a Pecan & Lemon-Butter Cream Sauce - 9.25

ACADIAN CHICKEN

Southern Breaded Tenderloins - 7.95

FISH OR SHRIMP TACOS

Fried or Blackened Tilapia or Shrimp wrapped in flour tortillas with lettuce, tomatoes, avocado, pico de gallo & cilantro-lime creme fraiche - 9.25

SEAFOOD ROULADE

Blue Crab Stuffing rolled in a Catfish Fillet, baked & smothered in Seafood Mornay - 13.95

TCHOUPITOULAS

Blackened Chicken Breast or Catfish served over Andouille Potato Hash with Onions, Peppers, Mushrooms & Hollandaise - 9.25
(offered with side salad only)

BONELESS SHORT RIB PLATTER

Slow braised Boneless Beef Short Ribs steeped in a savory gravy - 10.95

SEAFOOD NAPOLEON

Grilled Crabcake & Shrimp layered with Fried Green Tomatoes and topped with Blue Crab Mornay - 11.25

PASTAS

Served with a side salad

CHICKEN, SHRIMP OR CRAWFISH ALFREDO

Grilled or Blackened over Linguine tossed in a Creamy Garlic Alfredo Sauce - 9.95

PASTA LAFITTE

Gulf Shrimp tossed with Angel Hair Pasta in a Creole Parmesan Cream and topped with Blue Crab Cakes - 15.95

LUMP CRAB & ARTICHOKE HEARTS

Tossed with Penne Pasta in a Rich Creamy Bleu Cheese Alfredo - 14.95

STEAMED MUSSELS

Steamed in a Garlic, White Wine, Lemon-Butter & Saffron Broth and served over Angel Hair Pasta - 13.95

CRAWFISH & TASSO LINGUINE

Crawfish Tails & New Orleans' Spicey Rustic Smoked Pork tossed with Linguine in a Garlic & Parmesan Cream Sauce - 14.95

AND TO TOP IT OFF.....

Served with a side salad, vegetable & choice of: Baked Potato, Mashed Potatoes, French Fries, Sweet Potato Cottage Fries or Jambalaya

STEP 1 - CHOOSE YOUR MAIN DISH

CERTIFIED ANGUS BEEF
8 oz. Top Sirloin - 13.95
10 oz. Ribeye - 17.95
PAN-FRIED or BROILED TILAPIA - 10.95
GRILLED or BLACKENED MAHI - 14.95

STEP 2 - CHOOSE YOUR TOPPING (OPTIONAL) - 3.25 EACH

SHRIMP & CRAB MORNAY
CRAWFISH & TASSO CREAM
OYSTER LAFOURCHE (fried with Crab & Mushroom Cream)
SHRIMP SCAMPI (garlic & lemon-butter sauce)