CreoLa
A New Orleans Bistro

Dinner

CREOLA COCKTAILS

New Orleans Hurricane
Light, Amber & Dark Rum
Pineapple & Orange Juice
10

Cajun Dirty Martini
Pepper Infused Vodka,
Trinity Garnish
8

Pom-Tini
Sky Vodka, Triple Sec,
Fresh Pomegranate Juice
& Lime juice
9

Tarragon 209
Distillery no. 209 Gin
Tarragon Syrup, Lemon Juice
Club Soda
9

Bookers Manhattan
Blood Orange Bitters
Sweet Vermouth
Maraschino Cherry
12

Makers Mark Mint Julep
9

New Orleans Sazerac
(RI)[1] Rye Whiskey,
Pernod & Bitters
10

Spicy Creole Bloody Mary
Pepper infused Vodka
Pickled Green Beans
8

Kir Royale
Blancs de Blancs Chambord
Lemon Twist
12

Working Beverages

Vanilla Scented Lemonade
2.75

Virgin Hurricane
4.5

Arnold Palmer
2.75

Abita Springs Root beer
3

WWW.CREOLABISTRO.COM

APPETIZERS

Shrimp Bourbon Street 9
Flash Fried Jumbo Shrimp
Orange Marmalade/Horseradish Sauce

Dungeness Crab Cake 11
Roasted Tomato/Adobo Sauce

Crawfish Hush Puppies 8
(Available without Crawfish)
House made Remoulade Sauce

Taco Shimi 11
Seared Ahi Tuna, Shitake Salsa, Wasabi Cream, Tobiko

Oysters en Brochette 7
Bacon Wrapped Pacific Oysters/REmoulade Sauce

SOUPS & SALADS

Gumbo of the Day 9

Shrimp, Crab & Fennel Bisque 9

Hush Puppy Caesar 8

House Salad 6
Red Leaf, Pecans, Mandarin Oranges,
Poppy Seed Vinaigrette
Add Goat or Blue Cheese 8

Blue Note Salad 10
Red Oak Lettuce, French Butter Pears
Danish Blue Cheese, Pecans, Balsamic Vinaigrette

Main Courses

Sunday Chicken 20
Roasted Chicken Breast, Cornbread Stuffing, Jus

Cajun Jambalaya 21
Smoked Chicken, Andouille Sausage, Tasso Ham
Sauce Piquant

Filet Mignon 28
Portabella/Truffle Relish, Yukon Potato Fondantes,
Red Wine Sauce, Bernaise

Catfish Belles Chase 21
Buttermilk battered, Jalapeno Tartar, Choron
Yukon Mashed Potatoes, Market Vegetables

Wasabi Crusted Ahi 26
Grilled Medium Rare, Soy Glacé,
Yukon Potato Fondantes, Braised Napa Cabbage

Taste of New Orleans 25
A sampling of Crawfish & Shrimp Etouffee
& Soft Shell Crab with Jalapeno Tartar & Choron Sauce

Shrimp Creola 24
Sautéed Jumbo Gulf Shrimp, Seafood Stuffing,
Smoked Tomato Buerre Blanc & Rice

MARDIGRAS MENU $30

Available Monday - Thursday

Shrimp Bourbon Street
Orange Marmalade
Horseradish sauce

Oysters en Brochette
Bacon Wrapped Pacific Oysters
REmoulade Sauce

Dungeness crab Cake
($5.00 Supplement)
Roasted Tomato/Adobo Sauce

Crawfish Hush Puppies
(Available without Crawfish)
House made Remoulade Sauce

Taco-Shimi

✽

House Salad

✽

Sunday Chicken
Herb Roasted Chicken Breast,
Cornbread Stuffing, Natural Jus.

Cajun Jambalaya
Smoked Chicken, Tasso Ham
Andouille Sausage
Sauce Piquant

Catfish Belle Chase
Buttermilk Battered
Yukon Mashed Potatoes
Jalapeno Tartar, Choron

Wasabi Crusted Ahi
($8.00 Supplement)
Ahi Tuna grilled Medium Rare,
Soy Glacé, Mashed Potatoes,
Braised Napa Cabbage

Shrimp Creola
Sautéed Jumbo Shrimp,
Seafood Stuffing,
Smoked Tomato Buerre Blanc,
Rice & Vegetables

✽

Choice of Dessert

Corkage $15.00

Split Plate Charges
$1.00 for Soup, Salads & Appetizers
$4.00 for Entrees

18% Gratuity
added to parties of 6 or more

Chef/Owner
Edwin Caba