

Victuals

Appetizers

Onion Rings – 9
w/ Cajun remoulade

“Trois Fromage” Cheese Grits(GF) – 9

Fried Okra – 11
w/ scallion aioli

Hush Puppies – 14
w/ shrimp, bacon, & remoulade

Roasted Brussels Sprouts(GF) – 11
w/ sweet & spicy pepper jelly & Tasso Ham

Cajun Shrimp Cocktail(GF) – 18
5 jumbo shrimp w/ cajun cocktail sauce

“Bon Temps” Popcorn Shrimp – 19
crispy fried w/ a spicy creole sauce

“Bon Temps” Fried Oysters – 23
crispy fried w/ a spicy creole sauce

Sides

FQ Frites(GF)
regular or sweet potato – 7

Southern Braised Greens(GF) – 7
Add tasso Ham – 2

Cornbread – 7

Corn Maque Choux(GF) – 8

Zapp’s NOLA Kettle Chips(GF) – 3.50
Please ask your server for selection

DESSERTS

Peaches, Praline, & Vanilla Ice Cream - 13

Chef Paul’s Pecan Pie – 13
w/ vanilla ice cream

Banana’s Foster Bread Pudding – 13

Beignets – 13

Toscanini’s Ice Cream(GF) – 8
please ask for our current selection

Dessert Special

Please ask your server about our specials

Salads

French Quarter Salad(GF) – 14
creole ranch or steen’s mustard vinaigrette

Cajun Wedge Caesar Salad – 14
w/ house-made croutons & aged asiago cheese

Add chicken – Blackened(GF) or Fried – 9

Add catfish – Blackened(GF) or Fried – 10

Add shrimp – Blackened(GF) or Fried – 10

Add 5 crispy fried oysters – 14

Entrees

NOLA “Hot” Chicken Sandwich – 19
crispy chicken thigh, scallion aioli, lettuce & pickles
w/ french fries

sub sweet potato fries, zapp’s kettle chips, or onion rings – 2

FQ Burger – 19
7 oz patty dusted w/ creole seasoning, sautéed onion, bread & butter pickles, american cheese, FQ ketchup, scallion aioli on the side w/ french fries

Southern-Style Red beans & Rice(GF) – 22
w/ smoked ham-hocks & smoked pork sausage

French Quarter Fish & Chips – 23
fried catfish fillet, fries, & cajun tartar sauce

Gumbo ya-ya – 27
chicken & smoked pork sausage w/ rice
Add 2oz okra - \$2
Add 3 shrimp - \$7
Add 3 oysters - \$10

Creole Jambalaya(GF) – 28
w/ chicken, shrimp, & smoked pork sausage

Creole Shrimp & Grits(GF) – 30
gulf shrimp sautéed w/ tasso ham & creole seasoning,
served over roasted cheese grits

Fried Chicken & Red Beans – 29
1/2 of a Bone-in chicken drizzled with our
house-steen’s hot sauce, served w/ seasonal
vegetable & red beans & rice

Crawfish Moniqua – 33
an homage to the jazzfest classic;
pasta in a cajun cream sauce w/ crawfish,
spinach, onions, & heirloom tomatoes
Substitute GF Pasta - 3

Shrimp or Crawfish Étouffée – 28 / 32
in a Savory sauce w/ corn maque choux garnish

Étouffée Crowned Catfish – 36/39
w/ “maque choux rice” & seasonal vegetable

French Quarter

NEW ORLEANS KITCHEN & COCKTAILS

An automatic gratuity of 20% will be added to parties of 6 or more.
Please inform your server if anyone in your party has a food allergy before ordering.

* - These items may be served raw or undercooked – consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.