

Brunch

Appetizers

- Onion Rings – 9
w/ cajun remoulade
- Fried Okra – 11
w/ scallion aioli
- Hush Puppies – 14
w/ shrimp, bacon, & cajun remoulade
- 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
- Crab Cake – 20
w/ cajun tartar sauce
- Cajun Tequila Wings – 16
fried w/ celery, carrots & ranch
- Mozzarella Sticks – 15
Marinara & ranch
- Crab Cake Toast – 26
w/ crawfish & portobello in a cajun cream sauce

Po'boys & Sandwiches

- comes with regular French fries
sweet potato fries or onion rings – 2
- Fried Catfish Po'boy – 21
dressed w/ cajun tartar sauce, lettuce, tomato
- Fried Shrimp Po'boy – 21
dressed w/ cajun remoulade, lettuce, tomato
- Fried Oyster Po'boy – 25
dressed w/ cajun remoulade, lettuce, tomato
- FQ Burger* – 19
7 oz patty dusted w/ creole seasoning, sautéed onion,
bread & butter pickles, American cheese
& scallion aioli on the side
sub gluten free bun – 3
- NOLA “Hot” Chicken Sandwich – 19
crispy chicken thigh, scallion aioli, lettuce, pickles
- Crab Cake Sandwich – 26
lettuce, tomato, pickles w/ tartar sauce

Sides

- FQ Frites (GF) – 7
regular or sweet potato
- Southern Braised Greens (GF) – 7
add tasso ham – 2
- Cornbread – 7
- Corn Maque Choux (GF) – 8

Eggs & Such

- 2 Eggs – 15
two eggs poached, scrambled or fried,
a side of grits, & a biscuit
Choice of bacon or andouille
- Eggs Creole – 16
two eggs poached, scrambled, or fried, in a nest of
tomatoes, peppers, garlic, a side of grits, & a biscuit
add andouille sausage. - 4
- Andouille or Crawfish Benedict – 16/17
over an English muffin, topped w/ poached two eggs,
hollandaise & a side of grits
- Pain Perdu – 15
French toast w/ bananas, pecans &
brown sugar bourbon sauce
- The French Quarter Omelet – 16
Portobello mushrooms, goat cheese & spinach
w/ a biscuit & grits

Entrees

- 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
- Southern-Style Red Beans & Rice (GF) – 22
w/ smoked ham-hocks & smoked pork sausage
- Creole Red Jambalaya (GF) – 28
medley of vegetables & hot peppers w/
chicken, shrimp, & smoked pork sausage
choice of rice or linguini
- Shrimp or Crawfish Etouffee – 28/32
in a savory sauce w/ corn maque choux garnish
- Fried Seafood Platter – 45
oysters, shrimp, catfish & fries w/ marinara & tartar sauce

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
- Harvest Salad (GF) – 15
iceberg lettuce, red grapes, strawberries & pineapple w/
ranch & paprika
- Add chicken – Blackened (GF) or Fried – 9
Add catfish – Blackened (GF) or Fried – 16
Add shrimp – Blackened (GF) or Fried – 10
Add 5 crispy fried oysters – 14

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.