

# 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, & cajun 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
- 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

## 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

## 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

## Entrees

- NOLA “Hot” Chicken Sandwich – 19  
crispy chicken thigh, scallion aioli, lettuce,  
pickles w/ french fries  
sub sweet potato fries or onion rings – 2
- FQ Burger\* – 19  
7 oz patty dusted w/ creole seasoning, sautéed onion, bread &  
butter pickles, american cheese, scallion aioli on the side  
w/ french fries  
sub sweet potato fries or onion rings – 2 sub GF Bun - 3
- Crab Cake Sandwich – 26  
lettuce, tomato, pickle, cajun tartar sauce & french fries  
sub sweet potato fries or onion rings – 2
- 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  
spiced chicken & smoked pork sausage w/ rice  
Add 2oz okra - 2  
Add 3 shrimp - 7  
Add 3 oysters - 10
- Creole Red Jambalaya(GF) – 28  
medley of vegetables w/  
chicken, shrimp, & smoked pork sausage  
choice of rice or linguini
- 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 w/ our  
house-steen’s hot sauce, served w/ seasonal  
vegetable & red beans & rice
- Shrimp Scampi – 33  
linguini, tomatoes, spinach & onions  
sauteed in spicy vermouth sauce  
Sub GF Pasta - 3
- Shrimp or Crawfish Étouffée – 28 / 32  
in a Savory sauce w/ corn maque choux garnish
- Étouffée Crowned Catfish – 36/39  
etouffée of choice (shrimp or crawfish) over fried catfish  
w/ maque choux rice & seasonal vegetable
- Pan Seared Salmon(GF) – 32  
drizzled w/ hot honey sauce over cheese grits  
& a side of sweet & spicy brussels sprouts
- Fried Seafood Platter – 45  
oysters, shrimp, catfish & fries w/ marinara & tartar sauce

# 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.