

Soups



SEAFOOD GUMBO cup 7.95
bowl 12.95

Mouthwatering Louisiana lagniappe of shrimp, chicken, and sausage with in our Pelican House Roux served with a taste of rice.

NON-SEAFOOD GUMBO cup 6.95
bowl 11.95

Mouthwatering Louisiana lagniappe of chicken and sausage with in our Pelican House Roux served with a taste of rice.



SEAFOOD BISQUE cup 7.95
bowl 12.95

A blended lagniappe of pureed fish, shrimp, crabmeat, & crawfish in a light creole seasoning base.

Salads



A bed of mixed greens, tomatoes, pickles, cucumbers & your choice of:

Fish (Blackened add'l \$1.50 or Fried) **19.95**

Shrimp (Grilled or Fried) **19.95**

Cajun Chicken Strips **17.95**

Crawfish **19.95**

Starters



CRAB CLAWS (MARINATED)

13.95



STUFFED SHRIMP

14.95

Fried Jumbo Shrimp with our Signature Sauce. Great as a starter.

FRIED ALLIGATOR

13.95

CAJUN VEGGIE SPRING ROLLS

11.95

CAJUN CHICKEN SPRING ROLLS

12.95

SEASONED BAKED TURKEY NECKS

12.95

FRIED BOUDIN BALLS 14.95

MINI CRAWFISH PIES 13.95

Do Boys

Served with your choice of fried meat piled high on 8" original New Orleans french bread & served with our homemade Cajun chips.

HOT SAUSAGE (Patton's)

17.95

CRAWFISH

18.95

OYSTER

21.95

SHRIMP

20.95

CATFISH

20.95

ALLIGATOR

22.95

Entrees

Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please advised that consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Naturally, thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduce the risk of food borne illnesses.



Served with side salad & Louisiana style french bread.

gentilly JAMBALAYA

16.95

A creole mix of fresh tomatoes in a tomato base sauce, chicken, sausage, & rice.



Served with side salad & Louisiana style french bread.

tonti RED BEANS & RICE

16.95

A southern classic of slow simmered seasoned beans & smoked sausage served with rice.

magnolia

CRAWFISH RICE

19.95

Louisiana style fried rice sauteed with creole seasoning and savory crawfish.

st. bernard

CHICKEN STRIP PLATTER 17.95

Three large chicken pieces of white meat breaded & seasoned with our signature TPH seasoning blend. Served with homemade chips.

bodenger

GRILLED SEAFOOD PLATTER 32.95

Grilled & seasoned with TPH seasoning to perfection combination of Catfish Strips & shrimp. Served with rice and Cajun grilled vegetables.

magazine

CRAB CAKE PLATTER 30.95

Two generous size decadent patties of puréed crabmeat, lightly battered & seasoned with our special blend, topped with our seafood sauce and pecans. Served with a black bean salad.



Served with side salad & Louisiana style french bread.

mardi gras

TRIO

20.95

A hearty sample of two classics Jambalaya and Red Beans & rice served with two pieces of Catfish Strips.



Served with side salad & Louisiana style french bread.

canal

SEAFOOD PLATTER

29.95

A lightly battered & seasoned to perfection combination of Catfish Strips, shrimp, & mini crab cakes served with our homemade chips.

tchopitoulas

SHRIMP CREOLE

21.95

A savory combination of diced tomatoes, tender shrimp, with a medley of fresh onion, bell pepper, & celery served with rice.

candice

SALMON RAINEY

30.95

Fresh caught Salmon seared to perfection served with our Famous seasoned rice, vegetables and a house salad.



Served with side salad & Louisiana style french bread.

st. charles

SHRIMP SCAMPI

21.95

Succulent shrimp grilled using our special seasoning served with a TWIST served with rice and Cajun gilled vegetables.



iberville

CAJUN VEGGIE PLATTER

19.95

A hearty serving of Fried Marinated Cabbage, Sautéed Zucchini, Carrots, and Squash served with Black Beans and Corn Salad.



Served with side salad & Louisiana style french bread.

poydras

FRIED SHRIMP PLATTER 21.95

Lightly battered, perfectly seasoned with our special blend served with our homemade chips.

bourbon

GRILLED SHRIMP PLATTER 22.95

Succulent shrimp grilled and seasoned in a special bourbon sauce and served over rice with seasoned grilled vegetables.



Served with side salad & Louisiana style french bread.

nola

CATFISH PLATTER

21.95

Three lightly battered, perfectly seasoned Catfish Strips served with our homemade chips.



Served with side salad & Louisiana style french bread.

bienville

CAJUN SHORT RIBS

25.95

A healthy serving of short ribs seasoned with our signature blend & baked to perfection served with our homemade chips.



Served with side salad & Louisiana style french bread.

st. claud

BLACKENED CATFISH 23.95

Two pieces of succulent Blackened Catfish Strips served on a bed of rice with seasoned mixed vegetables.



Served with side salad & Louisiana style french bread.

sazerac

CRAWFISH ETOUFFEE 21.95

A cajun blend of crawfish smothered in a brown sauce made with seafood stock and fresh seasoning served on a bed of rice.



Served with side salad & Louisiana style french bread.

jazzy

SEAFOOD TRIO

23.95

*A hearty sample of Shrimp Creole, Crawfish,
& two pieces of Catfish Strips.*



Served with side salad & Louisiana style french bread.

desire

FRIED CAJUN RIBS

25.95

*St. Louis short ribs fried to perfection served
with our homemade chips and house salad.*



daddy's

CHICKEN N WAFFLES 21.95

Fried Chicken Breast Strips served with Caramel infused Belgian Waffles and Syrup.



momma's

FISH N WAFFLES 22.95

Fried Gulf Catfish Strips served with Caramel infused Belgian Waffles and Syrup.



amy's

LOBSTER PLATTER 42.95

Delicious Cajun-style whole lobster, served with our signature seasoned rice, vegetables, and house salad.



cajun

Fried Frog Legs 24.95

A Culinary Cajun Delight. Deep Fried Frog Legs in our famous seasoning. Served with Homemade Chips.



geaux

BOILED SEAFOOD PLATTER 97.95

*A lot of Shrimp (2 lbs.), Snow Crab (2 lbs.),
Boiled Crawfish (Seasonal) and Full Cajun
Lobster served with corn and potatoes*



creole

SEAFOOD BREAD BOWL 23.95

*Our famous Alfredo based sauce overflowing
with our signature Roux mixed with shrimp
and crawfish.*

Lagniappe

Fried Shrimp (5)	10.95	Crab Cake (1)	12.95
Catfish Strips (2)	10.95	Red Beans and Rice	8.95
Cajun Chicken Strips (2)	8.95	Jambalaya	8.95
		Homemade Chips	6.95

Desserts



aunt dori's
BREAD PUDDING 5.95
A rich oven baked Louisiana specialty topped with our rich bourbon sauce.



lil june's
PRALINE CHEESECAKE 5.95
A rich creamy cheesecake infused and topped with our specialty praline sauce & pecans.



logann's
NEW ORLEANS BEIGNETS 6.95
Our homemade prepared popular Beignets with a lot powdered sugar.

PRALINE CANDY 2.80