

Apetizers

CRAB CLAWS (MARINATED)	14.95
STUFFED SHRIMP	15.95
FRIED ALLIGATOR	14.95
CAJUN VEGGIE SPRING ROLLS	12.95
CAJUN CHICKEN SPRING ROLLS	13.95
SEASONED BAKED TURKEY NECKS	13.95
FRIED BOUDIN BALLS	14.95
MINI CRAWFISH PIES	13.95

Po 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)	19.95
CRAWFISH	23.95
OYSTER	24.95
SHRIMP	27.95
CATFISH	23.95
ALLIGATOR	25.95

Salads

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

FISH (Blackened add '1 \$2.50 or Fried)	22.95
SHRIMP (Grilled or Fried)	22.95
CAJUN CHICKEN STRIPS	18.95
CRAWFISH	24.95

Soups

SEAFOOD GUMBO	cup 8.95	bowl 13.95
Mouthwatering Louisiana lagniappe of shrimp, chicken, and sausage within our Pelican House Roux served with a taste of rice.		
NON-SEAFOOD GUMBO	cup 7.95	bowl 12.95
Mouthwatering Louisiana lagniappe of chicken and sausage within our Pelican House Roux served with a taste of rice.		
SEAFOOD BISQUE	cup 8.95	bowl 13.95
A blended lagniappe of pureed fish, shrimp, crabmeat, and crawfish in a light creole seasoning base.		

Pelican House Favorites

DESIRE FRIED CAJUN RIBS	27.95
St. Louis short ribs fried to perfection served with our homemade chips and house salad.	
BOURBON GRILLED SHRIMP PLATTER	25.95
Succulent grilled shrimp seasoned in a special bourbon sauce and served over rice with seasoned grilled vegetables.	
CREOLE SEAFOOD BREAD BOWL	26.95
Our famous Alfredo based sauce overflowing with our signature Roux mixed with shrimp and crawfish and served with side salad & Louisiana style french bread.	
AMY'S LOBSTER PLATTER	45.95
Delicious Cajun-Style whole lobster served with our signature seasoned rice, vegetables, and house salad.	

Main Entrees

Served with side salad & Louisiana style french bread.

<i>Gentilly</i> JAMBALAYA	18.95	<i>St. Charles</i> SHRIMP SCAMPI	23.95
A creole mix of fresh tomatoes in a tomato base sauce, chicken, sausage, & rice. (add Shrimp \$5.95)		Succulent shrimp grilled using our special TPH seasoning served with a twist! Served with rice and cajun grilled vegetables.	
<i>Fonti</i> RED BEANS & RICE	18.95	<i>Tchoupitoulas</i> SHRIMP CREOLE	23.95
A southern classic of slowly simmered seasoned camellia red beans & smoked andouille sausage. Served with rice.		A savory combination of diced tomatoes, tender shrimp, with a medley of fresh onion, bell pepper, & celery. Served with rice.	
<i>Mardi Gras</i> TRIO	23.95	<i>Poydras</i> FRIED SHRIMP PLATTER	24.95
A hearty sample of two classics- Jambalaya and Red Beans & Rice served with two pieces of Catfish Strips.		Lightly battered, perfectly seasoned with our TPH special blend. Served with homemade chips. (add Catfish \$10.95)	
<i>Magnoli</i> CRAWFISH RICE	22.95	<i>Nola</i> CATFISH PLATTER	24.95
Louisiana style fried rice sauteed with creole seasoning and savory crawfish.		Three lightly battered, perfectly seasoned Catfish Strips. Served with homemade chips. (add Shrimp \$10.95)	
<i>Sazerac</i> CRAWFISH ETOUFAEE	23.95	<i>St. Claude</i> BLACKENED CATFISH	26.95
A Cajun blend of crawfish smothered in a brown Roux sauce made with seafood stock & fresh seasonings. Served with rice.		Three lightly battered, perfectly seasoned Catfish Strips. Served with rice and cajun grilled vegetables.	
<i>St. Bernard</i> CHICKEN STRIP PLATTER	18.95	<i>Magazine</i> CRAB CAKE PLATTER	35.95
Three large chicken pieces of white meat breaded & seasoned with our signature TPH seasoning blend. Served with homemade chips.		Two generous size decadent patties of pureed crabmeat, lightly battered & seasoned with our special blend, topped with our seafood sauce and pecans. Served with a black bean salad.	
<i>Canal</i> SEAFOOD PLATTER	33.95	<i>Geaux</i> BOILED SEAFOOD PLATTER	97.95
A lightly battered & TPH seasoned to perfection combination of Catfish Strips, shrimp, & mini crab cakes. Served with homemade chips. (add Fried Oysters \$10.95)		A lot of Shrimp (2 lbs.), Snow Crab (2 lbs.), Boiled Crawfish (Seasonal), and Full Cajun Lobster served with corn, and potatoes	
<i>Bodenger</i> GRILLED SEAFOOD PLATTER	34.95	<i>Candice</i> SALMON RAINEY	35.95
Grilled & seasoned with TPH seasoning to perfection combination of Catfish Strips & shrimp. Served with rice and Cajun grilled vegetables.		Fresh caught Salmon seared to perfection served with our Famous seasoned rice, vegetables and a house salad.	
<i>Jazzy</i> SEAFOOD TRIO	25.95	<i>Daddy's</i> CHICKEN N WAFFLES	23.95
A hearty sample of Shrimp Creole, Crawfish Etoufaee, & two pieces of Catfish Strips.		Fried Chicken Breast Strips served with Carmel infused Belgian Waffles and Syrup.	
<i>Iberville</i> CAJUN VEGGIE PLATTER	22.95	<i>Momma's</i> FISH N WAFFLES	25.95
A hearty serving of Fried Marinated Cabbage, Sauteed Zucchini, Carrots, and Squash served with Black Beans and Corn Salad.		Fried Gulf Catfish Strips served with Carmel infused Belgian Waffles and Syrup.	
<i>Bienville</i> FRIED CORNISH HEN	27.95	<i>Cajun</i> FRIED FROG LEGS	27.95
A deep fried cornish hen perfectly seasoned with our signature blend & served with a cup of red beans & rice.		A Culinary Cajun Delight. Deep Fried Frog Legs in our Famous seasoning served with our homemade chips.	

Want to heat things up? Let us know!



Ask about the Chef's Special

Lagniappes (lan yaps)

"A Little Something Extra"

Crab Cake (1)	14.95	Cajun Chicken Strips (2)	8.95	Red Beans and Rice	8.95
Fried Shrimp (5)	12.95	Catfish Strips (2)	12.95	Homemade Chips	6.95
				Jambalaya	8.95

Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade, Fruit Punch, & TPH Famous Homemade Sweet Tea	2.95
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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.

We have the right to refuse service.

FOR PARTIES OF 6 OR MORE AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED.

