



French Market Grille West

Appetizers

Shell-On Boiled Shrimp

Accompanied by our homemade cocktail sauce, lemon wedge and saltines.

1/4 lb	\$5.95
1/2 lb	\$11.50
1 lb	\$18.00

Oysters on the Half-Shell

Fresh from Louisiana or Florida. Served with cocktail sauce, lemon and saltines.

1/2 doz	\$6.95
1 doz	\$11.50

Chicken Liver Paté

A velvety smooth blend of liver, sherry, butter, a hint of onions and lightly seasoned. Served with homemade toasted bread.

\$5.85

Soup Du Jour

Our Chef's whim. Ask your server.

8 oz cup	\$4.45
16 oz bowl	\$8.25

Crawfish



Whole boiled crawfish brought in live and boiled at French Market Grille West. Availability is seasonal.

1 lb	\$7.95
2 lbs	\$13.45

Andouille Sausage



Served with provolone and cheddar cheese and saltines. This special treat is smoked and comes from Louisiana.

\$4.95

Red Beans and Rice



A New Orleans tradition. We chop ham and Andouille sausage and add it to red beans, spice it up good, and top with diced green onions.

8 oz cup	\$4.65
16 oz bowl	\$7.85

Marinated Shrimp



1/4 lb. shrimp marinated in a creole mustard, tarragon, and red pepper sauce. Served on leaf lettuce.

\$7.25

Creole Filé Gumbo



Our special blend of shrimp, crab, fish, chicken, beef, vegetables, rice and more seasonings than we can list.

8 oz cup	\$4.85
16 oz bowl	\$8.75

Cajun Popcorn



Crawfish tail meat dipped in spices and deep fried. With sherry wine sauce.

\$8.95

Jambalaya



Shrimp, "Cure 81" ham, Andouille sausage with rice and vegetables in a tomato sauce.

8 oz cup	\$5.15
16 oz bowl	\$8.95

Smoked Salmon

Smoked Salmon garnished with cream cheese, purple onions, capers, and toasted bread.

\$8.95

Side Orders

Garlic Mash Potatos Redskins

\$2.25

Seasoned Rice

\$2.10

Vegetable Medley

\$1.75

Bernaise Sauce

\$2.75

Homecut Fries

\$1.25

Blackened Items

\$1.50
add \$1.00

Salads

Shrimp Remoulade with Avocado

Creamy New Orleans style sauce laced with delicious shrimp, capers and a hint of tarragon.

\$9.25

Grilled Blackened Chicken Salad

Two 5 ounce boneless, skinless chicken breasts, blackened and served on a bed of mixed lettuce, tomato, black olives and ranch dressing.

\$12.95

Grilled Salmon Salad

An 8 ounce Atlantic Salmon filet, grilled and served on a bed of mixed greens, tomatoes, black olives and avocado dressing.

\$15.95

Shrimp or Crawfish Pontchartrain

A heaping presentation of four mixed greens with big shrimp or crawfish in our special dressing (it's like thousand island, but better). Garnished with eggs, tomato, and black olives.

\$9.45

Mixed Greens

A salad of tossed fresh greens of the season. Select from avocado, vinaigrette, pontchartrain, blue cheese, ranch, diet french, and honey mustard dressing.

\$3.00

Spinach Salad

Garnished with mushrooms, tomatoes and a bacon, egg and lemon dressing.

\$5.95

Jim's Caesar

Chef Beck's creation topped with choice of fried soft shell crab, fried oysters, chicken or shrimp.

\$8.85

With Beef \$10.95

More Than Two Dressings \$0.35

Po' Boys

From New Orleans, Po' Boys are the forerunner of the hoagie, grinder, and sub. Your choice of spicy chicken, catfish, shrimp, soft shell crab, or oysters. Battered in seasoned corn flour and fried. Served on crisp french bread with creole tartar sauce, creole coleslaw, and tomato slices.

Cajun Chicken or Catfish 6" \$6.95 10" \$9.95

Shrimp "our leading seller" 6" \$7.95 10" \$11.95

Oyster "the peacemaker" 6" \$7.95 10" \$11.95

Soft Shell Crab 6" \$8.95 10" \$12.95

F.C. Philly Cheese Steak 6" \$6.95 10" \$10.45

The classic roast beef, grilled onions and green peppers, and jalapeño peppers with provolone cheese, done New Orleans Style.

The Shrimpaletta 6" \$7.95 10" \$11.95

Chilled boiled shrimp marinated in a mustard sauce with sliced tomatoes, our homemade olive dressing and mayonnaise.

* No substitutions for potato chips. We will gladly substitute or provide extra items at an appropriate additional charge.

NOTICE: Seafood may inherently contain shell or other hard substances.

French Market Grille West is not liable for any injury or damage caused by the existence of shell or other hard substance in seafood.

Advisory: The consumption of raw or undercooked foods such as meats, fish and eggs which may contain harmful bacteria, may cause serious illness or death. [290-5014.03(4)2]

Dinner Selections

All include mixed green salad with french bread and butter.

Fried Shrimp/Oysters

A French Market Grille favorite! Served with homemade cocktail sauce or creole tartar sauce, and rice. **\$16.95**

Soft Shell Crab

Delicate Maryland blue crab battered in corn flour, deep fried, and served with redskins and creole tartar sauce. **\$19.45**

Grilled Beef Tenderloin

We season a whole tender, chargrille it, and cut an 8 oz. portion. Served with bernaise, redskins and seasoned vegetables. **\$23.25**
Blackened    \$25.00

West Bank Duo

A 5 oz. version of our grilled beef tenderloin, with choice of fried shrimp, soft shell crab, crab chop, fried oysters, or honey pecan chicken. **\$23.45**

Bourbon Street Duck

Boneless, baked golden brown, served with a fine citrus sauce. **\$18.45**

Seafood Stuffed Trout

Baked fresh trout with a combination of shrimp, scallops, crabmeat, and crawfish tails. Seasoned and dusted with bread crumbs. **\$19.45**

Vegetarian Pasta

An array of fresh vegetables, sautéed with olive oil and seasoning. Served over wheat pasta. **\$13.95**
With Shrimp \$17.45

Shrimp or Crawfish Etouffée

An uncommon dish made with shrimp or crawfish, served cajun style in our sauce made from brown roux, celery, onions, and butter. Served over rice. **\$17.45**

Blackened Fish of the Day

Our most popular entree. It's cooked on a flat top grill and served with buttered redskins and sautéed onions. **\$19.25**

Trout Almandine

Fresh water trout sautéed and topped with sliced almonds sautéed in lemon juice. Served with red skins. **\$16.45**

Honey-Pecan Fried Chicken

Two 5 oz. chicken breast deep fried in spicy batter with our chef's honey pecan sauce. **\$15.95**

Seafood Au Gratin

Scallops, shrimp, crabmeat and mushrooms sautéed in butter; sherry and seasonings, all in a rich creamy cheddar cheese sauce. **\$17.85**

New York Strip LA

A 12 oz. New York Strip grilled and topped with crawfish tails, mushrooms and green scallions sautéed in brandy and a ribbon of bernaise. Served with white rice. **\$26.95**

Grilled Pork Tenderloin

Served sliced with ginger soy beurre blanc, garlic mashed potatoes and seasoned vegetables. **\$15.95**

RARE	warm outside, cool red center
MEDIUM RARE	seared surface, warm red center
MEDIUM	seared surface, hot pink center
MEDIUM WELL	very little pink inside and outside very charred
WELL DONE	Like Larry Bird said "RUIINT"

Crab Chop Á La Charles Crab Cake

It's like a crabcake only better! Crabmeat bound by white sauce (cream, apple brandy, corn flour and butter). We add green onions, seasoning and sauté. Served with rice, lemon, and Creole tartar sauce. **\$16.95**

Seafood Cakes

Two 4 oz. cakes pan-fried with in-season seafood, peppers, onions, and celery. Served with steamed vegetables and sautéed purple cabbage, with jalapeño tartar sauce and tomato beurre blanc. **\$21.95**

Seafood Pasta

Scallops, shrimp and crawfish tails sautéed in sherry with mushrooms, green onions and creole seasoning. Served with a garlic cream sauce. **\$18.95**

Shrimp Creole Orleans

Shrimp in creole sauce with green peppers, tomato, and onions. Served over rice. **\$17.45**

Lobster Tails

Two 6 oz. cold water tails broiled to perfection. **\$28.00**
(or substitute 1 tail for a 5 oz. grilled beef tenderloin) \$24.50

Barbequed Shrimp

Another of our best! Big shell-on shrimp sautéed in beer, garlic, creole seasoning, and worchestershire. Served over rice. This recipe's so hot we keep it locked in a fire proof safety deposit box! **\$18.25**

Marinated Cajun Catfish

Well seasoned, fried, and served with rice. Also available broiled. **\$17.25**

Sesame Crusted Tuna

Marinated Ahi tuna sautéed in a ginger soy sauce and beurre blanc. Served with garlic mashed potatoes and seasonal vegetables. **\$19.45**

Grilled Atlantic Salmon

Served with caper butter sauce, garlic mashed potatoes and seasonal vegetables. **\$17.25**

Smart Choice

These healthy, broiled items are served with a lemon garlic wine sauce rather than butter. Each comes with steamed vegetables and brown rice.

Chicken – 2 boneless, skinless breasts	\$16.00
Trout	\$17.00
Salmon	\$17.00
Tuna	\$19.00
Fish of the Day	\$19.00

Also...

Coffee, Tea or Milk	\$1.50
Barq's Root Beer or Soda	\$1.95
Cajun Martinis in a Mason Jar – Gin or Vodka	\$9.75

 You'll notice some spicy flavor.

  Nice & Cajun Hot.

   Order Some Extra Beers!!

Major credit cards accepted. An 18% gratuity will be added for all parties of 6 or more.

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