



APPETIZERS

GRILLED OYSTERS

cheesy garlic grilled new orleans style
½ dozen **10.99** dozen **16.99**

CRISPY CATFISH

bayou style cornmeal breaded with
louis dipping sauce **8.99**

JUMBO SHRIMP COCKTAIL*

nine shrimp, served chilled with
traditional cocktail sauce **12.99**

JUMBO LUMP CRAB CAKES

sautéed with cajun remoulade **12.99**

CHICKEN SPRING ROLL

grilled chicken, black beans, pepper jack cheese
& cilantro, served with sweet chile sauce **8.99**

FRIED GREEN TOMATOES

choice of louis dipping sauce or cajun remoulade **7.99**

OYSTERS ON THE HALF SHELL*

eastern or gulf coast, raw or steamed
½ dozen **10.99** dozen **16.99**

SALADS & SOUPS

PEARL'S GARDEN SALAD

fresh seasonal greens, tomato, cucumber,
carrots & croutons **4.99**

LOUIE'S ORIGINAL SALAD

shrimp, lump crab, avocado, tomato, eggs,
fresh seasonal greens, classic louis dressing **15.99**

NEW ORLEANS STYLE CORN CHOWDER

cup **5.99** bowl **9.99**

make it an entrée by adding

blackened shrimp **7.99**

blackened fresh salmon **7.99**

blackened chicken breast **6.99**

FRENCH QUARTER GUMBO

shrimp, tasso ham, andouille sausage, oysters,
chicken & butter-thyme rice

cup **8.99** bowl **17.99**

BACK YARD BOILS

SEAFOOD CREOLE

spicy tomato broth with cream, served with butter-thyme rice

shrimp **17.99** oyster **17.99**

lump crab **18.99** combination **21.99**

GULF COAST BOUILLABaisse

shrimp, scallops, mussels, seasonal fish & little neck
clams in a mild seafood broth with a louisiana flair,
served with butter-thyme rice **18.99**

NEW IBERIA BOIL

cooked in a clear, spicy broth with choice of shellfish,
served with andouille sausage, potato & corn on the cob

shrimp **18.99** crawfish **15.99**
snow crab **18.99** combination **19.99**

ENTREES

GRILLED GARLIC SCAMPI JUMBO SHRIMP

one dozen shrimp served with choice of two sides **18.99**
add a ½ dozen **8.99**

PASTALAYA

shrimp, lump crab meat, andouille sausage &
tasso ham, in a creamy sauce with penne pasta
served with french bread **16.99**

TEXAS BORDER WAGYU BURGER*

8-oz flame-grilled, andouille sausage "bacon," thin
fried green tomato slices, louis dressing, served with
coleslaw & sweet potato fries or waffle fries **13.99**

PEARL'S CAJUN SIRLOIN*

10-oz sirloin wrapped in andouille sausage "bacon,"
blackened, bronzed or grilled, served with
choice of two sides **19.99**

CAJUN CHICKEN BREAST

blackened or bronzed, served with choice of two sides **15.99**

PONCHETRAIN SEAFOOD FRY

served with coleslaw & sweet potato fries or waffle fries

catfish **16.99** ½ dozen oysters **18.99**

jumbo shrimp **19.99** combination **20.99**

add pearl's garden salad to any entrée **3.99**

FISH

served with choice of sauce and two sides
bronzed, grilled or sautéed
citrus basil sauce, cajun cream sauce or scampi style
mahi mahi **22.99** atlantic salmon **22.99**

SIDES

4.29

steamed corn
boiled new potatoes
butter-thyme rice
fried green tomatoes

waffle fries
sweet potato fries
steamed broccoli crowns
seasoned vegetables

SPECIALTY DRINKS

CAJUN BLOODY MARY

our tribute to the south, with peppered vodka,
spicy tomato mix, garnished with celery **7.99**

N'AWLINS HURRICANE

the classic new orleans mixed drink made with light rum,
dark rum, a splash of Galliano & tropical fruit juices **7.99**

PLANTATION PUNCH

georgia peach infused vodka with refreshing
mixed fruit juices **7.99**

BLUE BAYOU MARGARITA

tequila, blue curacao, sweet & sour and lime juice **7.99**

AUNT RUBY'S KEY LIME PIE MARTINI

(can you find Aunt Ruby on our restaurant wall?)
a dessert inspired drink made with vanilla infused vodka, triple sec,
lime juice & rimmed with graham cracker crumbs **7.99**

SOUTHERN BELLE DAIQUIRIS

light rum & triple sec with your choice of strawberry,
mango or piña colada. try a combination! **7.99**

a gratuity of 18% will be added to parties of 8 or more

* we use only the highest quality ingredients; however, consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness