

STARTERS

In New Orleans, the people who carry the gas torches that light nighttime Mardi Gras parades are called **flambeaux**. These fries will really light your fire.

FLAMBEAUX FRIES

12.5

Topped with melted cheddar cheese, piled with pulled pork and finished with sweet chili sour cream



BOUDIN BALLS

12.5

Handmade and lightly fried golden brown, served with Creole mustard dipping sauce

FRIED ALLIGATOR

14

Louisiana-caught tail meat, marinated and lightly breaded, served with a creamy remoulade sauce

JUBILEE SHRIMP

12

Lightly dusted and fried, then tossed in a sweet chili aioli sauce

BOURBON STREET CRAB CAKE

15

Fresh crab cakes and fried green tomato smothered in a crawfish Monica sauce

SATCHMO SAMPLER

13

Trio of New Orleans classics: jambalaya, red beans and gumbo



SOUPS & SALADS

CHICKEN & ANDOUILLE GUMBO

10

Traditional dark roux, Holy Trinity and steamed white rice
Add potato salad +\$3.50

Gumbo, like many other Creole and Cajun dishes, includes what we call the **"Holy Trinity"** in New Orleans – chopped onions, peppers and celery.

SEAFOOD COBB

18

Crisp romaine, eggs, tomatoes, bleu cheese, avocado, shrimp, crawfish tails, and remoulade dressing

CAESAR

9.5

Romaine lettuce tossed with garlicky Caesar dressing, Parmesan cheese and herb butter croutons
Add chicken 5.00 / Add shrimp 6.00

CORNET GARDEN

10

Mesclun mixed greens, tomatoes, cucumber, fresh honeycrisp apple, smoked bacon and crumbled bleu cheese with remoulade, balsamic vinaigrette, bleu cheese or ranch dressing

*All served with choice of
French fries, Voodoo Slaw or potato salad*

SANDWICHES

BUFFALO CHICKEN

16.5

Fried chicken breast
smothered in our honey Crystal buffalo sauce,
ranch dressing and a sweet brioche bun with lettuce,
tomato, onion and pickle

CAJUN PULLED BBQ PORK

15

Slow roasted pulled pork
smothered in chef made BBQ sauce with
Voodoo Slaw topping

CORNET BURGER

17

Half pound Black Angus Beef
on top of our brioche bun with lettuce,
tomato, onion and pickle
Add: Cheddar Cheese +.50

PO'BOYS

*All made with traditional New Orleans French bread,
dressed (lettuce-tomato-pickles) and served with choice
of French fries, Voodoo Slaw or potato salad*

OYSTER

24.50

SHRIMP

17.5

CATFISH

17

ALLIGATOR

20



PLATTERS

These generous platters are served
with French fries, hushpuppies and Voodoo Slaw*

THE ULTIMATE SEAFOOD

36.5

Louisiana shrimp,
Gulf of Mexico oysters,
farm-raised catfish

The highest point
in Louisiana might be at the top
of our Ultimate Seafood Platter.

SHRIMP

22.5

Local shrimp,
peeled and deveined

OYSTER

27

Plump and briny
from the Gulf of Mexico

CHICKEN FINGER

17

Tender strips of chicken,
fried golden brown, served with crispy fries
and chef made BBQ sauce

CATFISH

21.5

All-American, farm-raised



Gratuity of 18% will be added to all parties of 5 or more

**All except the Chicken Finger Platter.*

LOCAL ENTREES

CAJUN PLATTER

25

Our unique dish of red beans, jambalaya, fried catfish strips and green onion smoked sausage

BLACKENED CATFISH

24.5

Broiled with Cajun seasoning, smothered in our shrimp Creole sauce and served with corn maque choux

FRIED REDFISH

28

Gulf sourced redfish, flash fried and smothered in our crawfish Monica sauce over garlic mashed potatoes

PORK CHOP

27

Served with mashed potatoes and mixed vegetables

PASTA

PASTALAYA

24

Sautéed Louisiana shrimp, smoked sausage, local crawfish tails, spiced Holy Trinity and creamy Monica sauce with shells

Satchmo may have been singing Mack the Knife, but he was thinking about Crawfish Mac & Cheese.

LEMON CHICKEN

18

Grilled chicken breast with fettuccine and our house made lemon Alfredo sauce

CRAWFISH MAC & CHEESE

20.5

Louisiana crawfish tails sautéed in butter and creamy cheddar sauce with shells, smoked bacon and buttery breadcrumbs

SHRIMP ALFREDO

20

Sautéed Gulf of Mexico shrimp tossed in our house made Alfredo sauce and fettuccine pasta

PASTA PRIMAVERA

16

Locally sourced roasted vegetables in creamy Alfredo served over shells





NEW ORLEANS FAVORITES

CRAWFISH ÉTOUFFÉE

20

Creole étouffée served with
butter poached local crawfish tails
and steamed white rice

DYK...Louis Armstrong signed all his correspondence,
"Red beans and ricely yours, Louis Armstrong."
Ours were rated #1 in the city.

RED BEANS & RICE

17

The local classic with
grilled smoked pork sausage and
sweet cornbread-'Satchmo's Favorite Dish'

SHRIMP CREOLE

18

Roasted tomato sauce
with local shrimp, Holy Trinity
and steamed white rice

BBQ SHRIMP

24

Butter poached Gulf shrimp,
herbed New Orleans butter BBQ
sauce and garlic toast

CAJUN CHICKEN & SAUSAGE JAMBALAYA

17.5

Made in true Cajun fashion

SIDES

SPICY POTATO SALAD

6

GARLIC MASHED POTATOES

6

VOODOO COLESLAW

5

FRENCH FRIES

5

CORN MAQUE CHOUX

6

Gratuity of 18% will be added to all parties of 5 or more

DESSERTS

Our desserts,
like New Orleans,
are **completely decadent.**



CHEF'S CHOICE CHOCOLATE DELIGHT

12

You won't be able to stop talking about
that chocolate cake you had in New Orleans.

CORNET BREAD PUDDING

8.5

A traditional New Orleans favorite,
served warm with whiskey sauce.

CRÈME BRÛLÉE CHEESECAKE

12

Pos esciat. Ab inctatur?
Tem ipis audis dis derrum as idel intem re quam
reperae. Harum fugitas illiquo essit vent autas

PECAN PIE

11

Et voluptat excesti omnim reris escimpos rerions
equisquam, sequi aperat abo. Onse nis ut ea
poriti ommolo iduciti ossimporis sunt fugit arum