



STARTERS

Spinach Artichoke Dip <i>Served with pita points</i>	10
Onion Rings <i>Hand battered and fried to a golden brown.</i>	10
Gumbo Fries <i>Creole seasoned fries topped with sauteed bell peppers, diced tomatoes and onions, grilled sausage, and blackened shrimp. With a side of white remoulade sauce.</i>	13
Chicken Fingers <i>Hand battered chicken tenderloin strips.</i>	11
Crab Cakes <i>Homemade with bread crumbs, lump crab meat, and seasonings. Served with white remoulade sauce.</i>	14
NOLA BBQ Shrimp <i>Jumbo shrimp sauteed in garlic butter and our own twist of seasonings.</i>	17
Southwest Rolls <i>Thin potato wraps filled with spicy chicken, black beans, corn, spinach, peppers, onions, and cheese with a side of spicy sauce.</i>	12
Crawfish Queso <i>Our homemade, three cheese queso with seasoned crawfish tails served with fried pork skins.</i>	12
Pepper Jack Sticks <i>Fried pepper jack cheese served with marinara.</i>	10
Chicken Wings <i>Jumbo chicken wings, tossed in our own hot sauce.</i>	15
Fried Pickles <i>Hand battered pickle slices served with a side of homemade ranch dressing.</i>	8

POTATOES

Jumbo Loaded Baked Potato <i>Butter, cheese, sour cream, bacon bits, and green onions.</i>	8
Seafood Baked Potato <i>A loaded potato finished with grilled, fried, or blackened shrimp.</i>	12

ASK ABOUT OUR SELECTIONS OF
BEER, WINE, & LIQUOR
HAPPY HOUR M-F 3-6PM

SALADS

Dressings: House Garlic, House Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Ranch, Honey Mustard, Bleu Cheese, Roman Caesar, Thousand Island
Add Bacon Bits: .50

Fresh Greens Salad <i>Mixed Greens with tomatoes, cucumbers, and shredded cheese</i> Add Grilled or Blackened Chicken 4.50 Add Buffalo Chicken 4.50 Add Grilled, Fried, or Blackened Shrimp or Catfish 5.00 Add Blackened Ahi Tuna 8.00 Add Grilled Ribeye 10.00	8.50
Caesar Salad <i>Romaine lettuce, tomatoes, croutons, and shredded Romano cheese. Caesar dressing on the side.</i>	9.50
Spinach Salad with Hot Bacon Dressing <i>Fresh baby spinach with sliced mushrooms, sliced sweet red onions, blue cheese crumbles and sliced avocado.</i>	11
Chef Salad <i>Diced ham and smoked turkey breast, American and Provolone cheese, garlic croutons, tomatoes, cucumbers, and hard boiled eggs on a bed of mixed greens</i>	14
Taco Salad <i>Mixed greens topped with seasoned ground beef, pico de gallo, tortilla strips and served with a side of homemade salsa</i>	14
Shrimp Remoulade Salad <i>Our Fresh Greens salad topped with grilled or blackened shrimp tossed in our homemade remoulade sauce.</i>	13.50
Muffaletta Salad <i>Mixed Greens topped with Provolone cheese, Capicola am, Mortadella, Genoa salami, and olive mix.</i>	16.50

SOUPS

Chicken and Sausage Gumbo	Cup 5	Bowl 9
Soup of the Day	Cup 5	Bowl 9
Grilled Cheese and Soup Combo	Cup 8	Bowl 11
Soup and Salad Combo	Cup 8	Bowl 11

18% Gratuity will be added to parties of 6 or more.
20% Gratuity for parties of 6 or more requiring separate checks

Not all ingredients are listed. Alert your server to any special dietary needs.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





SANDWICHES AND POBOYS

Served with a side of homemade potato chips

Sub French Fries 2
Sub Sweet Potato Fries 3.50
Sub Side Salad 2.50

Triple Decker BLT	11
The House Club Sandwich	13
The Chicken Club	17
Crab Cake Sandwich	13
Handmade crab cake on brioche bun with lettuce, tomato, onion, and white remoulade sauce.	
Regular Hamburger	9
Add: Cheese 1 Bacon 1 Avocado 2	
Blue Burger	10
Regular burger topped with blue cheese crumbles	
Jalapeno Cheese Burger	11
Regular burger topped with sliced jalapenos and shredded cheddar	
Smothered Roast Beef Poboy	14
French Dip	13
Philly Cheesesteak	14
Ribeye Poboy	18
Rough cut rib eye, sautéed with seasonings, dressed with lettuce, onion, and tomato.	
Fried Shrimp Poboy	14
Fried Catfish Poboy	14
Grilled Sausage Poboy	15
Grilled jalapeno and pineapple pork sausage with grilled onions and creole mustard.	

The Muffaletta	Half 19 Whole 28
Genoa Salami, Italian Capicola Ham, and Mortadella sliced thin with provolone cheese then stacked with olive mix on a traditional sesame seed topped muffaletta bread.	

ENTREES

All entrees served with a side salad and one side item or a loaded baked potato. (Unless noted*)

Grilled Chicken	16
House, lemon pepper, or blackening seasoning.	
Hamburger Steak	16
Topped with sauteed onions and brown gravy.	
Crawfish Etouffee*	14
(No sides included.) Served with a side salad.	
Catfish Acadian*	18
Fried catfish filet over white rice, topped with crawfish etouffee. (No sides included.) Served with a side salad.	
Fried Shrimp*	21
Hand battered, jumbo shrimp on a bed of fries, instead of regular sides, and a side of cocktail sauce.	
Fried Catfish*	17
A couple of large catfish strips on a bed of fries, instead of regular sides, and a side of tartar sauce. Served with side salad.	
Grilled Catfish	18
A large catfish filet, seasoned with our house, lemon pepper, or blackening seasoning.	

THE STEAKHOUSE MENU

All Steakhouse Entrees served with a side salad and one side item or a loaded potato. (Unless noted*)

Only available after 4 pm

The Rib Eye	48
16 - 20oz Prime cut, well marbled, locally sourced beef from M&L Farms. If you would like a lean steak, order the Filet or New York Strip.	
The Filet	42
8 - 10oz A tender, choice cut, locally sourced from M&L Farms.	
New York Strip	28
10oz center cut, Choice Angus beef.	
Honey Bourbon Pork Chop	28
Double bone, center cut chop with honey bourbon glaze.	
Blackened Red Snapper	24
Fresh snapper filet, rubbed with blackening seasonings and seared in a skillet with extra virgin olive oil.	
Chicken Madeline	24
Grilled Chicken Breast topped with spinach artichoke, Parmesan, and Provolone cheese.	
Seafood Combo*	34
Fried shrimp, fried catfish, and stuffed crab on top of fries with cocktail and tartar sauces. Served with side salad.	
The Gautreaux	32
Grilled fish filet topped with crawfish, shrimp, mushrooms and sweet red onions sauteed in a white wine reduction with butter and seasonings.	
Shrimp and Crawfish Alfredo	26
Penne pasta tossed with our homemade bechamel sauce, parmesan and romano cheeses, and topped with grilled shrimp and crawfish.	
Steakhouse Burger	19
12 ounces of fresh ground chuck stuffed with smoked gouda cheese, topped with a hard fried egg, bacon, grilled onions and bell peppers, lettuce and tomato on our brioche bun.	

TOPPINGS

Only available after 4 pm

Onion Strings	4	Bleu Cheese Crust	4
Sauteed Mushrooms	4	BBQ Shrimp	8

REGULAR SIDES

French Fries or Chips	3	Fried Okra	4
Sweet Potato Fries	4	Potato Salad	4
Red Beans and Rice	4	Mashed Potatoes and Gravy	3
Mixed Vegetables	3	Smoked Gouda Grits*	5
Sauteed Green Beans	3	available only after 4 pm	

Court Street Cafe will not guarantee the cook temperature for steaks, on togo orders.

