Starters

Angeline's Creole-style BBQ Shrimp *(6)*……17.99
Chef B's Honey-Braised Baby Back Ribs *w/house made Louisiana-style bourbon BBQ sauce*.....23.99
Hush Puppies *traditional cornmeal fritters w/honey butter*…….9.99
Grilled Boudin *traditional Cajun pork/rice sausage w/Creole mustard & arugula*…….13.99
Grilled Andouille *spicy smoked pork link w/Creole mustard & arugula*……11.99
Red Beans and Rice *smoked ham hock, garlic & sage*……*cup* 8 / *bowl* 17.99
Angeline's Gumbo *okra, andouille, tasso ham, & bay shrimp*……*cup* 8.5 / *bowl* 18.99
Fried Cheese Grits *w/Crawfish Etouffee* ……14.99

Salads

House Salad *fig-balsamic vinaigrette, tomatoes, raisins & candied pecans*……13.99
Country Ranch Salad *iceberg, applewood smoked bacon, tomatoes, croutons & buttermilk dressing*..11.99
Arugula Salad *pomegranate molasses dressing, bleu cheese, apples, tomatoes, & toasted walnut*.....13.99

Sandwiches

Sandwiches are toasted & served w/homemade potato salad or side salad
At Angeline's we dress our Po'Boys with lettuce, tomato, pickle, Creole mustard, mayonnaise & hot sauce
Substitute a cup of gumbo or red beans and rice for $4 during lunch only (11:30am-4:00pm)

Shrimp Po'Boy.....19.99
Fried Chicken Po'Boy.....18.99
Catfish Po'Boy.....21.99
Classic Muffuletta *salami, mortadella, provolone & olive salad*.....16.99
Roasted Vegetable Muffuletta *portobello, zucchini, provolone, red pepper & olive salad*.....15.99

Entrees

Angeline's Gumbo *okra, andouille, tasso ham, & bay shrimp*……*bowl* 18.99
Red Beans and Rice *smoked ham hock, garlic & sage*……*bowl* 17.99
Jambalaya *w/sauce piquant, roasted chicken, tasso ham & andouille sausage*.....18.99
Wild Mushroom Jambalaya *(vegan)*……17.99
Fried Catfish *potato salad, tartar sauce & hushpuppies w/honey butter (cocktail sauce available)*.....22.99
Buttermilk Fried Chicken *boneless breast w/ginger-vanilla sweet potato mash, tasso ham cream gravy & Blue Lake green beans w/parmesan* 21.99
Shrimp Creole *a classic Creole dish made Cajun-style, sautéed shrimp w/zesty tomato sauce piquant over rice & Blue Lake green beans w/parmesan*.....23.99
Voo Doo Shrimp *our signature BBQ shrimp over rice w/Blue Lake green beans & parmesan*.....24.99
Crawfish Etouffee *over rice w/Blue Lake green beans w/ parmesan*.....19.99
Baby Back Ribs *a half-slab grilled till crisp with bourbon BBQ sauce and a side of potato salad*.....31.99

Sides

Baked Mac & Cheese *w/crunchy parmesan crust*……10.99
Add Applewood double smoked bacon 2.5
Sautéed Brussels Sprouts *w/sage-garlic brown butter*……10.99
Potato Salad *red potatoes w/Creole dressing & green onions*……8.99
Blue Lake Green Beans *w/cherry tomatoes & parmesan*……8.99
Mashed Sweet Potatoes *w/ginger & vanilla*……8.99

Non-Alcoholic Beverages

Sweet Tea or non-sweetened Iced Tea.....4.99
House sparkling Lemonade.....4.99
Sparkling Strawberry Lemonade.....4.99
Apple Juice ……4.99
Coke, Diet, Sprite, Mr. Pibb.....4.99
Swamp Water …….....4.99
Strawberry Soda.....4.99
Abita Pure Cane Root Beer.....5.99

No substitutions, please Corkage $15/750ml Cake Fee $2.50/person
Parties of 6 or more subject to 18% gratuity
Maximum of 4 payments per table
Our Andouille Sausages are Bruce Aidell's
Disposable Cup will incur a 25¢ charge