



Lunch

Starters

Angeline's Creole-style BBQ Shrimp (6 Jumbo).....	15.99
Oysters Bordelaise <i>cornmeal-cruste fried oysters w/garlic butter</i>	16.99
Hush Puppies <i>traditional cornmeal fritters w/honey butter</i>	5.99
Grilled Boudin <i>traditional Cajun pork/rice sausage w/ Creole mustard & arugula</i>	7.99
Grilled Andouille <i>spicy smoked pork link w/Creole mustard & arugula</i>	7.99
Chef B's Honey-Braised Baby Back Ribs <i>w/house made Louisiana-style bourbon BBQ sauce</i>	16.99
Red Beans and Rice <i>smoked ham hock, garlic & sage</i>	cup 6.50 / bowl 14.99
Angeline's Gumbo <i>okra, andouille, tasso ham, & shrimp</i>	cup 6.50 / bowl 15.99
Fried Cheese Grits <i>w/Crawfish Etouffee</i>	11.99

Salads

House Salad <i>fig-balsamic vinaigrette, tomatoes, raisins & candied pecans (add bleu cheese 2.50)</i>	8.99
Country Ranch Salad <i>iceberg, applewood smoked bacon, tomatoes, croutons & buttermilk dressing</i>	7.99
Arugula Salad <i>pomegranate molasses dressing, bleu cheese, tomatoes, apples & toasted walnuts</i>	8.99

Sandwiches

Sandwiches are toasted & served with homemade potato salad or side salad. **Sub a cup of gumbo**
At Angeline's we dress our Po'Boys with lettuce, tomato, pickle, Creole mustard, mayonnaise & hot sauce **Or red beans & rice 2.99**

Shrimp Po'Boy.....	15.99
Oyster Po'Boy.....	16.99
Fried Chicken Po'Boy.....	14.99
Classic Muffuletta <i>salami, mortadella, provolone, & olive salad</i>	13.99
Roasted Vegetable Muffuletta <i>eggplant, zucchini, red pepper, provolone & olive salad</i>	13.99

Entrees

Angeline's Gumbo <i>okra, andouille, tasso ham, & shrimp</i>	bowl 15.99
Jambalaya <i>w/sauce piquant, roasted chicken, tasso ham & andouille sausage</i>	15.99
Wild Mushroom Jambalaya <i>(vegetarian, can be made vegan)</i>	14.99
Penne Pasta <i>w/chicken, bleu cheese cream sauce, tomatoes & arugula</i>	14.99
<i>Vegetarian available Add Shrimp 9</i>	
Fried Catfish <i>potato salad, tartar sauce & hushpuppies w/honey butter (cocktail sauce available)</i>	15.99
Buttermilk Fried Chicken <i>boneless breast w/ginger-vanilla sweet potato mash, tasso ham cream gravy & Blue Lake green beans w/parmesan</i>	16.99
Shrimp Creole <i>a classic Creole dish made Cajun-style, sautéed shrimp w/zesty tomato sauce piquant over rice w/Blue Lake green beans & parmesan</i>	17.99
Voo Doo Shrimp <i>our signature BBQ shrimp over rice w/Blue Lake green beans & parmesan</i>	17.99
Crawfish Etouffee <i>over rice w/Blue Lake green beans w/parmesan</i>	15.99
Cajun Mixed Grill <i>andouille sausage, baby back ribs w/house made bourbon BBQ sauce, grilled shrimp over remoulade salad & potato salad</i>	20.99
Baby Back Ribs <i>a half-slab grilled till crisp with bourbon BBQ sauce and a side of potato salad</i>	20.99

Sides

Baked Mac & Cheese <i>w/crunchy parmesan crust</i>	5.99
<i>Add Applewood double smoked bacon 2</i>	
Sautéed Brussels Sprouts <i>w/sage-garlic brown butter</i>	6.99
Potato Salad <i>red potatoes w/Creole dressing & green onions</i>	5.99
Blue Lake Green Beans <i>w/cherry tomatoes & parmesan</i>	5.99
Mashed Sweet Potatoes <i>w/ginger & vanilla</i>	5.99

Drink Menu

Ask for wine & beer list

Sweet Tea or non-sweetened Iced Tea.....	3.99	Coke, Diet, Sprite, Mr. Pibb.....	3.99
House sparkling Lemonade.....	3.99	Swamp Water	3.99
Sparkling Strawberry Lemonade.....	3.99	Strawberry Soda.....	3.99
Apple Juice	2.99	Abita Pure Cane Root Beer.....	3.99

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