



Lunch

Starters

Angeline's Creole-style BBQ Shrimp (6).....	15.99
Oysters Bordelaise <i>cornmeal-crust</i> ed fried oysters w/garlic butter.....	17.99
Hush Puppies <i>traditional cornmeal</i> fritters w/honey butter.....	5.99
Grilled Boudin <i>traditional Cajun</i> pork/rice sausage w/ Creole mustard & arugula.....	7.99
Grilled Andouille <i>spicy smoked</i> pork link w/Creole mustard & arugula.....	7.99
Chef B's Honey-Braised Baby Back Ribs w/house made Louisiana-style bourbon BBQ sauce.....	16.99
Red Beans and Rice <i>smoked ham hock</i> , garlic & sage.....	cup 6.50 / bowl 14.99
Angeline's Gumbo <i>okra, andouille, tasso ham, & bay shrimp</i>	cup 6.50 / bowl 15.99
Fried Cheese Grits w/Crawfish Etouffee	11.99

Salads

House Salad <i>fig-balsamic vinaigrette</i> , tomatoes, raisins & candied pecans (add bleu cheese 2.50)	8.99
Country Ranch Salad <i>iceberg, applewood smoked</i> bacon, tomatoes, croutons & buttermilk dressing...7.99	
Arugula Salad <i>pomegranate molasses</i> dressing, bleu cheese, tomatoes, apples & toasted walnuts.....	8.99
Add a protein to any salad: 4 oz. <i>fried chicken</i> -4.99, 6oz. <i>fried shrimp</i> -8.99, 3pc. <i>Fried oysters</i> -10.99	

Sandwiches

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

Shrimp Po'Boy.....	15.99
Oyster Po'Boy.....	17.99
Fried Chicken Po'Boy.....	14.99
Classic Muffuletta <i>salami, mortadella, provolone, & olive</i> salad.....	13.99
Roasted Vegetable Muffuletta <i>eggplant, zucchini, red pepper, provolone & olive</i> salad.....	13.99

Entrees

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

Sides

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

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