



**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.....19.99
Hush Puppies traditional cornmeal fritters w/honey butter.....7.99
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 / bowl 18.99
Fried Cheese Grits w/Crawfish Etouffee .....12.99

**Salads**

- House Salad fig-balsamic vinaigrette, tomatoes, raisins & candied pecans.....9.99
Country Ranch Salad iceberg, applewood smoked bacon, tomatoes, croutons & buttermilk dressing...8.99

**Sandwiches**

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

- Shrimp Po'Boy.....17.99
Fried Chicken Po'Boy.....16.99
Catfish Po'Boy.....17.99

**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).....18.99
Buttermilk Fried Chicken boneless breast w/ginger-vanilla sweet potato mash,
tasso ham cream gravy & Blue Lake green beans w/parmesan .....18.99
Shrimp Creole a classic Creole dish made Cajun-style, sautéed shrimp w/zesty
tomato sauce piquant over rice & Blue Lake green beans w/parmesan.....20.99
Voo Doo Shrimp our signature BBQ shrimp over rice w/Blue Lake green beans & parmesan.....20.99
Crawfish Etouffee over rice w/Blue Lake green beans w/ parmesan.....18.99
Baby Back Ribs a half-slab grilled till crisp with bourbon BBQ sauce and a side of potato salad.....23.99

**Sides**

- Baked Mac & Cheese w/crunchy parmesan crust.....7.99
Add Applewood double smoked bacon 2.5
Sautéed Brussels Sprouts w/sage-garlic brown butter.....8.99
Potato Salad red potatoes w/Creole dressing & green onions.....7.99
Blue Lake Green Beans w/cherry tomatoes & parmesan.....7.99
Mashed Sweet Potatoes w/ginger & vanilla.....7.99

**Desserts**

- Angeline's Bananas Foster Bread Pudding w/rum caramel sauce.....9.99
Add bourbon vanilla whipped cream 2
Chocolate Fudge Pot de Creme French style chocolate pudding
w/bourbon vanilla whipped cream.....8.99
Chocolate Cayenne Cake flourless w/bourbon vanilla whipped cream.....8.99
Beignets French style pastry pillows cooked to order & served w/powdered sugar.....8.99

**Non-Alcoholic Beverages**

- 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 .....3.99 Abita Pure Cane Root Beer.....4.99

**Carafes of Alcoholic Beverages**

- Hurricane Cocktail Carafe a blend of fruit juices and rum-infused Sabe sake (approx. 5 drinks).....60
Mimosa Carafe orange juice and bubbly (approx. 5 drinks).....40
Hurricane Mimosa Carafe our house Hurricane juice blend and bubbly (approx. 5 drinks).....40

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