



To-Go Menu

Available Tuesday-Sunday 11:30-9

Starters

- Angeline's Creole-style BBQ Shrimp (6).....15.99
- Chef B's Honey-Braised Baby Back Ribs *w/house made Louisiana-style bourbon BBQ sauce*.....16.99
- Hush Puppies *traditional cornmeal fritters w/honey butter*.....5.99
- Red Beans and Rice *smoked ham hock, garlic & sage*.....cup 6.50 / bowl 14.99
- Angeline's Gumbo *okra, andouille, tasso ham, & bay shrimp*.....cup 6.50 / bowl 15.99
- Fried Cheese Grits *w/Crawfish Etouffee*11.99

Salads

- House Salad *fig-balsamic vinaigrette, tomatoes, raisins & candied pecans*.....8.99
- Country Ranch Salad *iceberg, applewood smoked bacon, tomatoes, croutons & buttermilk dressing*...7.99

Sandwiches

Sandwiches are toasted & served w/homemade potato salad
At Angeline's we dress our Po'Boys with lettuce, tomato, pickle, Creole mustard, mayonnaise & hot sauce

- Shrimp Po'Boy.....15.99
- Fried Chicken Po'Boy.....14.99

Entrees

- Angeline's Gumbo *okra, andouille, tasso ham, & bay shrimp*..... bowl 15.99
- Red Beans and Rice *smoked ham hock, garlic & sage*.....bowl 14.99
- Jambalaya *w/sauce piquant, roasted chicken, tasso ham & andouille sausage*.....15.99
- Wild Mushroom Jambalaya *(vegan)*.....14.99
- Fried Catfish *potato salad, tartar sauce & hushpuppies w/honey butter (cocktail sauce available)*.....15.99
- Buttermilk Fried Chicken *boneless breast w/ginger-vanilla sweet potato mash, tasso ham cream gravy & Blue Lake green beans w/parmesan*16.99
- Shrimp Creole *a classic Creole dish made Cajun-style, sautéed shrimp w/zesty tomato sauce piquant over rice & Blue Lake green beans w/parmesan*.....17.99
- Voo Doo Shrimp *our signature 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
- Baby Back Ribs *a half-slab grilled till crisp with bourbon BBQ sauce and a side of potato salad*.....20.99

Sides

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

Desserts

- Angeline's Bananas Foster Bread Pudding *w/rum caramel sauce*.....7.99
Add bourbon vanilla whipped cream 1
- Chocolate Fudge Pot de Creme *French style chocolate pudding w/bourbon vanilla whipped cream*.....6.99
- Chocolate Cayenne Cake *flourless w/bourbon vanilla whipped cream*.....6.99
- Beignets *French style pastry pillows cooked to order & served w/powdered sugar*.....6.99

Non-Alcoholic Beverages

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| Sweet Tea or non-sweetened Iced Tea.....3 | Coke, Diet, Sprite, Mr. Pibb.....3 |
| House sparkling Lemonade.....3 | Swamp Water3 |
| Sparkling Strawberry Lemonade.....3 | Strawberry Soda.....3 |
| Apple Juice3 | Abita Pure Cane Root Beer.....4 |

Carafes of Alcoholic Beverages

- Hurricane Cocktail Carafe *a blend of fruit juices and rum-infused Sabe sake (approx. 5 drinks)*.....50
- Mimosa Carafe *orange juice and bubbly (approx. 5 drinks)*.....35
- Hurricane Mimosa Carafe *our house Hurricane juice blend and bubbly (approx. 5 drinks)*.....35

No substitutions, please

Our Andouille Sausages are Bruce Aidell's