



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 Etouffee11.99

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
During lunch (11:30am-4:00pm) substitute a cup of gumbo or red beans and rice for \$2.99
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
Catfish Po'Boy.....15.99

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/parmesan16.99
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

- Sweet Tea or non-sweetened Iced Tea.....3
House sparkling Lemonade.....3
Sparkling Strawberry Lemonade.....3
Apple Juice3
Coke, Diet, Sprite, Mr. Pibb.....3
Swamp Water3
Strawberry Soda.....3
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 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