

THE PARISH BISTRO

APPETIZERS

STEWED OKRA & TOMATOES ... \$8

Slow cooked okra & tomatoes served over rice

CAJUN MAC & CHEESE ... \$8

Mac and cheese with crawfish and andouille sausage

CRAB AND SHRIMP DIP ... \$9

Crab and shrimp, with cream and cheese served with toast

FRIED BOUDIN BALLS (5) ... \$10

House made boudin, rolled in breadcrumbs and deep fried

GREEN TOMATOES WITH SHRIMP REMOULADE ... \$11

Crisp fried green tomatoes topped with shrimp and remoulade

CRAB CAKES ... \$12

Two Louisiana crab cakes sautéed and served with remoulade

SHRIMP BOULETTES (3) ... \$12

Gulf coast wild shrimp, herbs and spices, rolled in bread crumbs

FRIED ALLIGATOR BITES ... \$13

GUMBOS & SALADS

HOUSE SALAD ... \$9

Artisan lettuce, tomatoes, cucumbers, carrots, choice of dressing

* Fried/grilled chicken \$14. Grilled/blackened shrimp \$17 *

CAESAR SALAD ... \$9

Romaine lettuce, house croutons, Parmesan cheese, creamy Caesar dressing

* Fried/grilled chicken \$14. Grilled/blackened shrimp \$17 *

GF BAYOU SHRIMP & OKRA GUMBO ... C \$7 B \$10

Cajun gumbo thickened with long smothered onions and okra (dark and thin, no roux)

CHICKEN & SAUSAGE GUMBO ... C \$7 B \$10

Louisiana gumbo with smoked sausage, shredded chicken

SEAFOOD GUMBO ... C \$9 B \$12

Classic seafood gumbo, dark roux, shrimp, oysters, crab fingers in a rich broth

CLASSIC ENTRÉES

RED BEANS & RICE ... C \$6 B \$9

Traditional slow cooked red beans with pickled pork over white rice

CAJUN CATFISH FILLETS ... \$14

Two American catfish fillets served with dirty rice or fries

* Blackened or Fried *

OYSTER PLATTER ... \$17

Golden fried oysters with dirty rice or fries

SHRIMP PLATTER ... \$19

Nine Gulf Coast shrimp with dirty rice or fries

* Blackened or fried *

SHRIMP & CATFISH PLATTER ... \$16

Three shrimp with two American catfish fillets served with dirty rice or fries

* Blackened or Fried *

TILAPIA PLATTER ... \$16

Tilapia fillet and choice of side

* Fried, grilled, or blackened *

SEAFOOD PLATTER ... \$19

Three shrimp, three fried oysters & two catfish fillets served with jambalaya and hushpuppies

* Blackened or Fried catfish or shrimp *

CHICKEN TENDERS BASKET ... \$10

Hand battered chicken tenders with fries, side of sauce

BURGER BASKET ... \$11

Hand crafted burger with 1/3 pound of All Natural Angus Beef on an artisan bun and a side of fries

* Add ons - .75 - Cheddar, bleu, provolone cheese, bacon, grilled onions, grilled jalapenos *

PARISH SPECIALTIES

SKEWERS PLATTER ... \$16

Two grilled skewers (chicken, beef, shrimp) served over dirty rice

CAJUN FETTUCCINI ALFREDO ... \$17

Cajun grilled chicken breast served with a creamy alfredo sauce over fettuccini

* With grilled shrimp \$20 *

SHRIMP & GRITS ... \$18

Sautéed Gulf Coast shrimp with andouille sausage, mushrooms in a white wine sauce, served over cheesy stone-ground grits

ÉTOUFFÉE ... \$18

Crawfish or shrimp in a thick crawfish sauce served over rice

CRAB CAKES PLATTER ... \$19

Four Louisiana style crab cakes sautéed and served with dirty rice

BAYOU PLATTER ... \$19

Two catfish fillets, with shrimp étouffée and dirty rice

* Blackened or Fried *

MARDI GRAS ... \$19

Two fillets of American catfish topped with Étouffée sauce served over jambalaya

* Blackened or Fried *

GF CHICKEN CREOLE ... \$13

Stewed chicken smothered in a rich tomato stew, served over rice

GF SHRIMP CREOLE ... \$16

Shrimp smothered in a rich tomato stew, served over rice

GF RED SNAPPER CREOLE ... \$21

Red Snapper fillet grilled served with smothered in a rich tomato stew, served over rice

REDFISH PONTCHARTRAIN ... \$22

Red fish fillet topped with a cream base sauce with mushrooms, shrimp, and blue crab, served with jambalaya

RED SNAPPER PONTCHARTRAIN ... \$25

Red Snapper fillet topped with a cream base sauce with mushrooms, shrimp, and blue crab, served with jambalaya

GRILLED MAHI ... \$21

Grilled mahi mahi served with sauce Orleans with white rice, and choice of side

* Blackened or Fried *

BLACKENED TUNA ... \$21

Wild caught tuna with a sauce consisting of tomatoes, onions, white wine, black olive, capers, and white wine, finished with a pat of butter, with your choice of two sides

* Blackened or Fried *

GLAZED SALMON ... \$25

Atlantic Salmon glazed with Steens Pure Cane syrup, creole mustard, a touch of soy sauce and butter, with choice of two sides

SIDES/ADDITIONAL SIDES ... \$4

Fried Brussels Sprouts, Stone Ground Cheese Grits, White Rice, Cole Slaw, Dirty Rice, Collard Greens, Sautéed Green Beans, Jambalaya +\$2

MORE ON THE OTHER SIDE

18% Gratuity added to parties of 6 or more.

Phone - 832-363-1058 - TheParishBistro.com - Catering or private events TheParishBistro@outlook.com

Warning - our food may contain shell fish products. Consuming any undercooked or raw seafood may increase risk of foodborne illness.

YOUNG FOLKS

MAC & CHEESE ... \$4

Just mac and cheese

** All Young Folks items includes a drink **

CATFISH NUGGETS & FRIES ... \$6

Fried American catfish nuggets and fries

FRIED SHRIMP & FRIES ... \$9

Fried shrimp and fries

CHICKEN FINGERS & FRIES ... \$6

Three hand breaded, all natural fried chicken strips with fries

SMALL BURGER BASKET ... \$8

Hand crafted burger with patty of All Natural Angus Beef on an artisan bun and a side of fries

** Add ons - .75 - Cheddar cheese, bleu cheese, provolone cheese, bacon, grilled onions, grilled jalapenos **

DESSERTS

BREAD PUDDING ... \$5

GATEAU DE SIROP ... \$5

Cajun syrup cake

PECAN PIE ... \$6

LAYER CAKES ... \$6

Three choices - Chocolate, Lemon meringue, Carrot (contains nuts)

CHEESECAKE ... \$6

Seasonal cheesecake

BEVERAGES - \$2.50

COCA-COLA

COKE ZERO

DR. PEPPER

SPRITE

LEMONADE

ICE TEA

Unsweet or Sweet

TOPO CHICO ... \$3

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