

LUNCH AT THE PARISH

APPETIZERS, GUMBOS & SALADS

BOUDIN BALLS (2) ... \$6

House made boudin, rolled in breadcrumbs and deep fried

SHRIMP BOULETTES (2) ... \$8

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

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

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 *

🍷 SHRIMP CREOLE BOWL ... \$14

Shrimp smothered in a rich tomato stew, served over rice

🍷 CHICKEN CREOLE BOWL ... \$11

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

🍷 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

PO'BOYS & SANDWICHES

PO'BOYS

12" po'boy style with lettuce, tomato pickles and remoulade sauce on Gambino New Orleans Po'boy French bread

ROAST BEEF PO'BOY ... \$14

CATFISH PO'BOY ... \$14

OYSTER PO'BOY ... \$16

SHRIMP PO'BOY ... \$16

Fried, grilled, or blackened

MUFFULETTA ... HALF \$10, FULL \$18

Made with mortadella, ham, salami, provolone, swiss cheese, olive spread

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 *

LUNCH ENTRÉES

🍷 RED BEANS & RICE ... C \$6 B \$9

Traditional slow cooked red beans with pickled pork over white rice

CHICKEN TENDERS BASKET ... \$10

Hand battered chicken tenders with fries, side of sauce

ÉTOUFFÉE ... \$11.95

Shrimp or crawfish and aromatics smothered in a thick crawfish sauce served over rice

SKEWER PLATE ... \$12

One grilled skewer (chicken, beef) served over dirty rice

CRAB CAKES PLATE ... \$12

Two Louisiana style crab cakes sautéed and served with remoulade over dirty rice

SHRIMP PLATE ... \$12.75

Six Gulf Coast shrimp with house cut fries or dirty rice

* Blackened or Fried *

CATFISH PLATE ... \$13.75

Two fried catfish fillets with house cut fries or dirty rice

* Blackened or Fried *

OYSTER PLATE ... \$13.95

Golden fried oysters with house cut fries or dirty rice

MARDI GRAS PLATE ... \$14.75

American catfish fillet topped with étouffée sauce over jambalaya

* Blackened or fried *

SIDES/ADDITIONAL SIDES ... \$4

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

COMBOS - \$12

CHOOSE A HALF-PO'BOY OR HALF MUFFULETTA AND SIDE

HALF PO'BOY

Half po'boy - roast beef, fried catfish, fried shrimp, fried oysters with lettuce, tomatoes, pickles, remoulade

HALF MUFFULETTA

Half of a muffuletta and choice of side

SIDE

House cut fries, house side salad, jambalaya, cup of red beans and rice, cup of chicken sausage gumbo

18% Gratuity added to parties of 6 or more.

Phone - 832-363-1058 - TheParishBistro.com - Catering 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 *

CHICKEN FINGERS & FRIES ... \$6

Three hand breaded, all natural fried chicken strips with fries

CATFISH NUGGETS & FRIES ... \$6

Fried American catfish nuggets and fries

FRIED SHRIMP & FRIES ... \$9

Fried shrimp and 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 *

DRINKS \$2.50

COCA-COLA

COKE ZERO

DR. PEPPER

SPRITE

ICE TEA

Unsweet or Sweet

LEMONADE

TOPO CHICO ... \$3

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

18% Gratuity added to parties of 6 or more.

Phone - 832-363-1058 - TheParishBistro.com - Catering TheParishBistro@outlook.com

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