

# THE PARISH BISTRO

## APPETIZERS AND SHAREABLES

### CAJUN CORN CASSEROLE - \$6

Cajun corn with cream cheese

### FRIED BOUDIN BALLS (5) - \$10

House made boudin, rolled in breadcrumbs and deep fried

### CHARCHUTERIE BOARD - \$25/\$30

Choice of two or three of selected meats, three cheeses, toasted baguette, and seasonal accompaniments.

### CRAB AND SHRIMP DIP - \$9

Crab and shrimp, in a creamy cheesy sauce served with toast

### GREEN TOMATOES WITH SHRIMP - \$11

Crisp fried green tomatoes topped with fried shrimp and remoulade

### FRIED ALLIGATOR BITES - \$13

Hand cut, battered in fried

### CAJUN MAC & CHEESE - \$8

Mac and cheese with crawfish, shrimp and andouille sausage

### SHRIMP BOULETTES (3) - \$12

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

### CRAB CAKES - \$12

Two sautéed Louisiana crab cakes with remoulade

## GUMBOS & SALADS

### HOUSE SALAD - \$9

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

\* Blackened/fried/grilled chicken \$14 or shrimp \$17 \*

### 🍷 BAYOU SHRIMP & OKRA GUMBO - C \$7 B \$10

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

### CAESAR SALAD - \$9

Romaine, house croutons, Parmesan cheese, creamy Caesar dressing

\* Blackened/fried/grilled chicken \$14 or shrimp \$17 \*

### CHICKEN & SAUSAGE GUMBO - C \$7 B \$10

Louisiana gumbo with smoked sausage, pulled chicken

### STEWED OKRA & TOMATOES - \$8

Slow cooked okra & tomatoes served with white rice

### SEAFOOD GUMBO - C \$9 B \$12

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

## CLASSIC ENTRÉES

### OYSTER PLATTER - \$17

Golden fried oysters with dirty rice or fries

### TILAPIA PLATTER - \$16

Tilapia fillets and choice of side

\* Blackened, grilled, or fried \*

### SHRIMP & CATFISH PLATTER - \$16

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

\* Blackened or fried \*

### 🍷 RED BEANS & RICE - C \$6 B \$9

Traditional slow cooked red beans with pickled pork with white rice

### CHICKEN TENDERS BASKET - \$10

Hand battered chicken tenders with fries, side of sauce

### BURGER BASKET - \$11

Hand crafted burger with ½ pound of All Natural Angus Beef on an artisan bun and a side of fries

\* Add ons - \$1 each - cheddar, provolone, bacon, grilled onions \*

### CAJUN CATFISH FILLETS - \$14

Two American catfish fillets served with dirty rice or fries

\* Blackened or fried \*

### SHRIMP PLATTER - \$19

Nine Gulf Coast shrimp with dirty rice or fries

\* Blackened or fried \*

### SEAFOOD PLATTER - \$19

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

\* Blackened or fried catfish or shrimp \*

## PARISH BISTRO SPECIALTY ENTRÉES

### CAJUN FETTUCCINI ALFREDO - \$17

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

\* With grilled shrimp \$20 \*

### ÉTOUFFÉE - \$18

Crawfish or shrimp in a thick crawfish sauce served with white rice

### MARDI GRAS - \$19

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

\* Blackened or fried \*

### VOODOO PASTA - \$17

Sautéed chicken, spicy creamy tomato sauce, served over fettuccini

\* Grilled shrimp or shrimp & chicken \$20 \*

### CRAB CAKES PLATTER - \$19

Four Louisiana style crab cakes sautéed and served with dirty rice

### 🍷 CHICKEN CREOLE - \$13

Chicken smothered in a rich tomato stew, served with white rice

### SHRIMP & GRITS - \$18

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

### BAYOU PLATTER - \$19

Two catfish fillets, with shrimp étouffée and dirty rice

\* Blackened or fried \*

### 🍷 SHRIMP CREOLE - \$16

Shrimp smothered in a rich tomato stew, served with white rice

## SEAFOOD ENTRÉES

Choose a seafood item, style - blackened, fried, or grilled, two sides, and optional sauce listed below

### MAHI MAHI - \$17

### SALMON - \$17

### CATFISH - \$17

### REDFISH - \$18

### RED SNAPPER - \$21

### CHILEAN SEA BASS - \$28

### TUNA - \$21

## SAUCES

### 🍷🍷 CREOLE - \$6

house made, rich tomato stew

### PONTCHARTRAIN - \$8.5

cream sauce with mushrooms, shrimp, and crab

### 🍷🍷 STEENS GLAZE - \$1

made with Steens Pure Cane syrup, creole mustard, soy sauce, butter

### 🍷🍷 SAUCE ORLEANS - \$1

tomatoes, onions, white wine, black olives, capers, and butter

### 🍷 MONICA - \$6

Choice of shrimp or crawfish in a creamy Cajun sauce

### 🍷 ÉTOUFFÉE - \$7

Available with crawfish or shrimp

### SIDES/ADDITIONAL SIDES - \$4

Fried Brussels Sprouts, Stone-ground cheesy grits, White rice, Cole slaw, Dirty rice, Collard greens, Sautéed green beans, Side house salad, Jambalaya +\$2, Dozen hush puppies \$5

## MORE ON THE OTHER SIDE

18% Gratuity added to parties of 6 or more.

Phone - 832-363-1058 - [TheParishBistro.com](http://TheParishBistro.com) - Catering or private events [TheParishBistro@outlook.com](mailto: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

*\* All Young Folks items includes a drink \**

### **MAC & CHEESE - \$4**

Just mac and cheese

### **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 - \$1 each - Cheddar, provolone, bacon, grilled onions \**

### **SHIRLEY TEMPLE - \$3**

### **KIDS SWAMP PUNCH - \$4**

#### **CONDIMENTS**

Remoulade, cocktail, tartar, mayonnaise, mustard, creole mustard, ketchup, horseradish

#### **SALAD DRESSINGS**

Balsamic vinaigrette, Bleu cheese, Caesar, Honey mustard, Ranch

## DESSERTS

### **BREAD PUDDING - \$5**

House made bread pudding with praline sauce

### **GATEAU DE SIROP - \$5**

House made Cajun syrup cake with praline drizzle

### **PECAN PIE - \$6**

### **LAYER CAKES - \$6**

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

### **CHEESECAKE - \$6**

Featured cheesecake

## BEVERAGES - \$2.50

### **COCA-COLA**

### **DIET COKE**

### **DR. PEPPER**

### **SPRITE**

### **LEMONADE**

### **ICE TEA**

Unsweet or Sweet

### **TOPO CHICO - \$3**

### **RED BULL - \$4**

Regular, Sugar Free, Blueberry, Watermelon

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