

1986

Gumbo Shop, Menu

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GUMBO SHOP

630 St. Peter Street ♦ New Orleans, Louisiana

SEAFOOD OKRA GUMBO (BOWL)	3.95
<i>Okra, onions, bell peppers, celery and a tiny bit of tomatoes sauteed and blended with shrimp and crabs into a thick, brown Creole soup - served with rice.</i>	
CHICKEN ANDOUILLE GUMBO (BOWL)	3.95
<i>Boneless chicken, andouille (a Creole sausage) and seasoning simmered in chicken stock.</i>	
JAMBALAYA	4.95
<i>Ham, hot sausage and shrimp simmered in a seasoned sauce, and cooked with rice.</i>	
SHRIMP CREOLE	5.95
<i>Shrimp cooked in a spicy Creole tomato sauce — served over rice.</i>	
RED BEANS AND RICE WITH SMOKED SAUSAGE	3.95
<i>A New Orleans tradition.</i>	
COMBINATION PLATE	5.95
<i>Large platter containing Shrimp Creole, Jambalaya, and Red Beans.</i>	
CRAWFISH ETOUFFEE (IN SEASON)	8.95
<i>Peeled crawfish tails simmered in a spicy sauce of onion, bell peppers, celery, garlic, cayenne pepper, and more. Served with rice.</i>	
SHRIMP ETOUFFEE	7.95
<i>The same spicy sauce with shrimp instead of crawfish.</i>	
TROUT FLORENTINE	9.95
<i>Fresh Trout baked on a bed of seasoned spinach and topped with Hollandaise sauce. (Plain broiled trout also available.)</i>	
BLACKENED REDFISH	9.95
<i>Gulf Redfish, seasoned and pan broiled in a hot iron skillet to create this new local tradition — served with a vegetable. (Mildly seasoned also available.)</i>	
REDFISH CREOLE	9.95
<i>Broiled filet of redfish topped with a shrimp creole sauce, served with rice and a vegetable.</i>	
CHICKEN ESPAGNOLE	6.95
<i>Half chicken broiled, simmered in a brown sauce with mushrooms, shallots, wine and garlic, served with rice and a vegetable.</i>	
FILET MIGNON	11.95
<i>Aged beef broiled to your liking, served with sauteed mushrooms.</i>	

French bread and butter served with above.

APPETIZERS ♦ SALADS

SEAFOOD OR CHICKEN GUMBO (CUP)	2.25
BLACKENED FISH NUGGETS	4.95
SHRIMP REMOULADE	3.95
SHRIMP COCKTAIL	3.95
DINNER SALAD	2.25
SHRIMP SALAD	sm. 4.95 — lg. 7.95
CHEF'S JULIENNE SALAD	4.50
FRESH FRUIT PLATE	sm. 3.50 — lg. 5.95

HOMEMADE SALAD DRESSINGS:

HOUSE DRESSING (Creole French), BLUE CHEESE,
ITALIAN, THOUSAND ISLAND, VINAGRETTE,
OLIVE OIL AND VINEGAR

SIDE ORDERS

CREAMED SPINACH CREOLE	1.25
VEGETABLE DU JOUR	1.25
SPICY BOILED NEW POTATOES	1.25
RED BEANS	1.50
JAMBALAYA	1.95

HOMEMADE DESSERTS

PRALINE SUNDAE	1.95
CHOCOLATE PECAN SUNDAE	1.95
SOUTHERN PECAN PIE	1.95
with ICE CREAM	2.50
HOT BREAD PUDDING	
WITH WHISKEY SAUCE	1.95
CHEESE CAKE	1.95
CREOLE CHEESECAKE	2.50
VANILLA ICE CREAM	1.50

PO-BOYS ♦ SANDWICHES

CAJUN SAUSAGE PO-BOY	4.95
CAJUN SHRIMP PO-BOY	4.95
HOT ROAST BEEF PO-BOY	4.50
HAM AND CHEESE PO-BOY	4.50
GUMBO SHOP CLUB	4.50
GRILLED CHEESE	2.95
SMOKED TURKEY	3.50
BACON, LETTUCE, TOMATO	2.95

DAILY SPECIALS ♦ SELECTED WINES BY THE GLASS ♦ COCKTAILS

OPEN DAILY — LUNCH AND DINNER ♦ \$3.00 MINIMUM PER PERSON ♦ ONE CHECK PER TABLE

WATER SERVED UPON REQUEST ♦ PARTIES OF SIX OR MORE - 15% GRATUITY ADDED

ALL MAJOR CREDIT CARDS ACCEPTED

Take Out Available ♦ Catering Available

