



New Orleans Classics



Rockefeller Omelette \$6.95

Three Eggs Filled with Our Splendid Mixture of Creamed Spinach, Topped with Two Perfectly Fried Oysters. Served with a Delicious Smoked Crumbled Bacon Sauce.

Jambalaya Omelette \$6.95

Stuffed with Shrimp, Corn Macque Choux, Spicy Andouille Sausage, Tomatoes, Onions and Green Peppers. Served with a Freshly Baked Fruit Muffin.

House Specialty

St Peter's Omelette \$6.50

Three Eggs Perfectly Blended with Smoked Ham, Cheddar and Swiss Cheese, and Sautéed Onions. Served with a Freshly Baked Fruit Muffin.

Royal Malted Waffle \$5.50

Wonderful, Rich Malted Waffle Batter cooked Crisp and Topped with Powdered Sugar.

With Seasonal Fresh Fruit \$6.50

Potato Boulettes



House Specialty

Unless you are from New Orleans, it's unlikely you have ever tasted anything like this. Crawfish tails mixed with shredded potatoes and fresh spices, sautéed to a golden brown and finished with crawfish nantua sauce. Love at first bite!

\$5.95



700 Royal Street
Open Seven Days 10:00 - 10:00
504-588-9086
www.royalcafe.com

*Chef - George Daly
Floor Manager - Mike Riley*

Royal Cafe Favorites

Pasta Jambalaya \$7.95

Linguine Tossed with Fresh Gulf Shrimp, Louisiana Andouille Sausage, Artichoke Hearts, Smoked Tomatoes, Basil and Garlic. Topped with Freshly Grated Parmesan Cheese.

Available Vegetarian Style Without Shrimp or Andouille. \$6.95

House Specialty

Shrimp & Crabmeat Étouffée \$7.95

Gulf Shrimp and Fresh Crabmeat Simmered in a Rich, Smoky Roux. Served with White Rice.

New Orleans Red Beans & Rice \$6.95

Perhaps New Orleans Most Famous Dish. Andouille Sausage Served over New Orleans' Famous Red Beans and Rice.

Taste of The Bayou \$8.95

A Sampler of New Orleans' Favorites: Bayou Gumbo, Crab & Shrimp Étouffée and Red Beans & Rice.

Manchac Catfish \$9.25

Fresh Louisiana Catfish Filets, Deep Fried until Golden Brown, Served with French Fries, Jalapeno Hush Puppies, Cajun Tasso Tartar Sauce and Cocktail Sauce.

Fresh Grilled Fish \$10.95

Selected by the Chef Daily, Each Piece of Fish is Marinated With Our Secret Blend of Seasonings, then Grilled to Perfection and Topped with the Chef's Special Sauce of the Day. Served with Seasonal Vegetables



Winner of
Wine Spectator's
"Award of Excellence"



Entrée Salads

Caesar Salad \$4.95

Romaine Lettuce, Tangy Caesar Dressing, Homemade Toasted Croutons and Freshly Grated Parmesan Cheese. Traditionally Prepared or Served With The Following Toppings:

Cajun Spicy Shrimp \$6.25

Zesty Blackened Chicken \$6.25

Roasted Chicken Salad \$6.95

Chicken Accented with Native Spices, Delicately Oven Roasted until it's Tender and Juicy. Served Over Mixed Greens and Garnished with Tomatoes and Eggs. Excellent Flavors!

Grilled Chicken & Corn Relish Salad \$7.95

Grilled Boneless Chicken, Tomato Wedges, and New Potatoes Atop Seasonal Greens. Served with Louisiana Corn Relish and Homemade Green Onion and Sage Dressing. Exquisite!

Grilled Shrimp & Artichoke Salad \$7.95

Fresh Mixed Greens with Artichoke Hearts, New Potatoes and Grilled Gulf Shrimp. Topped with Ricotta Cheese and Red Pepper Vinaigrette. Delicious!

Crawfish & Spinach Salad \$7.95

Cajun Fried Crawfish Tails, Served over Fresh Spinach and Tossed with Our Own Apple Smoked Bacon, Dijon, Raspberry Vinaigrette. Outstanding!

New Orleans Combination \$5.95

A Great Mixture of Spinach and Boston Lettuce with Radicchio, Apples, Gorgonzola Cheese and Roasted Pecans. Served with a Delicious Smoked Bacon Vinaigrette. Bon Appétit!

House Specialty

18% gratuity may be added to parties of six or more.

Appetizers

Bayou Gumbo

Seafood and Smoked Sausage in a Rich, Dark Roux Served over Steaming White Rice. The Best in the City!

Cup \$2.95 Bowl \$4.95

Oyster & Artichoke Soup

Fresh Louisiana Oysters, and Artichoke Hearts in a Rich Creamy Base. A Gourmet Delight!

Cup \$3.25 Bowl \$5.50

House Specialty

Shrimp Remoulade \$6.25

Fresh Gulf Shrimp Tossed with a Red Remoulade Sauce Served over Crisp Lettuce. A New Orleans Favorite!

Sandwiches

Add French Fries to any Sandwich \$1.50

Peacemaker Po-Boy \$7.25

Half Fried Oysters & Half Fried Shrimp. Served on Grilled French Bread, Dressed with Lettuce, Tomatoes, Pickles and Homemade Tasso Tartar Sauce. One of New Orleans Most Famous Sandwiches. When you taste this, you'll be at peace!

Also Available with All Shrimp or All Oysters.

Louisiana French Dip Sandwich \$6.95

Cajun-Style Roast Beef, Sliced Thin and Served Dripping with Natural Gravy on Toasted French Bread. Dressed with Mayonnaise, Lettuce, Tomatoes and Dill Pickles.

Chicken Tchoupitoulas \$6.95

Grilled Boneless Breast of Chicken, Thinly Sliced Smoked Ham and Swiss Cheese. Served Dressed on a Fresh Onion Bun.

Hot Muffaletta \$6.95

Smoked Ham, Salami, Provolone & Feta Cheese served Hot on a Freshly Baked Bun & Topped with Homemade Olive Salad.

House Specialty





ROBERT CLYDE
A. FERJIN