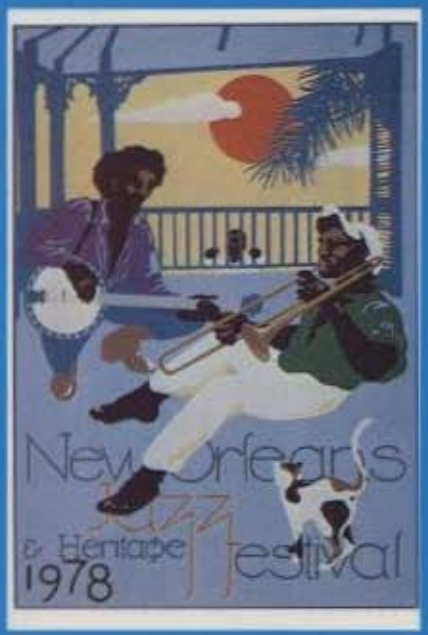
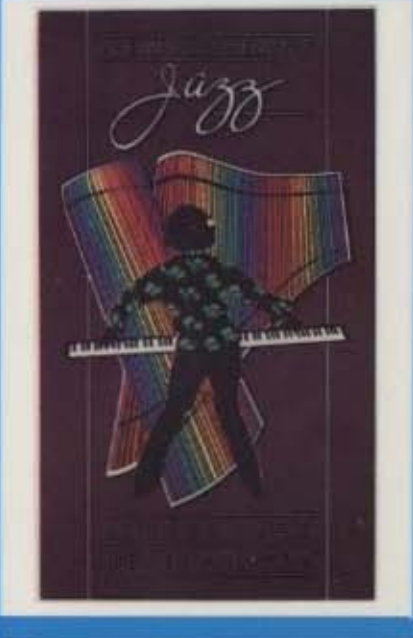

New Orleans
Jazz
& Heritage
Festival
1978

ANNIVERSARY
NEW ORLEANS
JAZZ & HERITAGE
FESTIVAL 1979

NEW ORLEANS
JAZZ
& HERITAGE FESTIVAL

6th NEW
ORLEANS
JAZZ 1975 FESTIVAL

19 · NEW · ORLEANS · 77
JAZZ & HERITAGE FESTIVAL


Jazz

JAZZ & HERITAGE FESTIVAL

New
Orleans
Jazz
Heritage
1976
FESTIVAL

APPETIZERS

ANDOUILLE SAUSAGE
Served with provolone and cheddar cheeses and saltines. This special treat is smoked and comes from La.
$2.95

SHELL-ON BOILED SHRIMP
Accompanied by our homemade cocktail sauce, lemon wedge and saltines.
¼lb. $3.95
½lb. $7.75
1lb. $13.95

OYSTERS ON THE HALF SHELL
Fresh from Louisiana or Florida. Served on ice with cocktail sauce, lemon and saltines.
½ doz. $4.45
1 doz. $7.95

CRAWFISH
Whole crawfish boiled by Cajuns in Breaux Bridge, La. We fly them in fresh. Served hot with melted butter or chilled with cocktail sauce, lemon and saltines.
1 lb. $6.25
2 lb. $10.50

CREOLE FILE GUMBO
Our special blend of shrimp, crab meat, fish, chicken, beef, andouille sausage, vegetables, rice and more seasonings than we can list.
8 oz. cup $3.35
16 oz. bowl $6.50

OYSTER AND ARTICHOKE SOUP
Tender oysters and artichoke hearts with cream sherry, herbs, and seasonings.
8 oz. cup $3.35
16 oz. bowl $6.50

RED BEANS AND RICE
A New Orleans tradition. We chop ham and andouille sausage and add to red beans, spice it up good and top with diced green onions.
8 oz.cup $2.95
16 oz. bowl $5.65

CHICKEN LIVER PATE
A velvety smooth blend of liver, sherry, butter, a hint of onion and lightly seasoned. Served with crackers.
$2.75

LUNCH SPECIALS

Served 11 AM.-3 PM. All include salad, buttered french bread and coffee, tea or soft drink.

MARINATED CAJUN CATFISH $5.95
A large portion of farm raised catfish. Buttermilk battered and fried. Served with rice.

GUMBO AND SALAD $5.25
A cup of our gumbo and freshly mixed green salad.

FRESH SPINACH SALAD WITH GUMBO OR SOUP $6.25
Garnished with mushrooms, tomato and a bacon, egg, and lemon dresing. Includes a cup of a our great seafood gumbo.
(Mixed Green Salad not Included)

SEAFOOD QUICHE $5.35
Crabmeat and shrimp in a light egg and cheese quiche.

CREPES LOUISIANA $6.25
Scallops, shrimp, crabmeat and mushrooms sauteed in sherry and wrapped in two homemade crepes and topped with a light sauce. Served with rice.

6" ROAST BEEF OR HAM PO'BOY $5.95
Accompanied by a mixed green salad and beverage.

RED BEANS AND RICE $5.35
A hardy portion of red beans simmered with ham and andouille sausage on white rice and topped with green onions.

SPICY FRIED CHICKEN BREAST $5.75
Juicy and tender. Accompanied by rice covered with gravy.

CAJUN BEEF TIPS $5.25
Sirloin mixed with sauteed green peppers, onions, celery and creole spices. Served on rice.

SHRIMP CREOLE ORLEANS $6.45
Shrimp in a creole sauce with green peppers, tomato and onions. Served over rice.

CRAWFISH PIE $5.95
A generous portion of this Cajun favorite. Crawfish tails in a mixture of roux, sauteed vegetables, cream, sherry and seasonings fried in a light pastry.

SHRIMP, HAM AND ANDOUILLE JAMBALAYA $5.95
Spicy rice with generous amounts of shrimp, "cure 81" ham and chopped andouille sausage, finely diced cajun vegetables.

LOUISIANA SAMPLER PLATTER $5.95
A tasting of our seafood gumbo, red beans and rice, and shrimp creole. (No substitution, please!)

SANDWICHES

(In New Orleans they're called "PO'BOYS." They are the forerunner of the hoagie, grinder and sub. Your choice of spicy chicken, shrimp, soft shell crab or oysters battered in seasoned corn flour and deep fried. Served on crispy french bread with creole tartar sauce, coleslaw and tomato slices.)

CAJUN CHICKEN PO'BOY
6"-$4.95
10"- $7.75

SHRIMP PO'BOY
6"-$5.25
10"-$8.25

OYSTER PO'BOY
THE "PEACEMAKER"
6"-$5.25
10"-$8.25

SOFT SHELL CRAB PO'BOY
6"-$6.50
10"- $9.95

ROAST BEEF PO'BOY
Heaping portion of roast beef warmed in gravy on crispy french bread with mayonnaise, creole coleslaw and tomato, melted cheddar cheese add 25 cents.
6"-$4.35
10"- $7.25

ITALIAN HAM AND CHEESE PO'BOY
A cold portion of ham, salami, mortadella and swiss cheese topped with mayonnaise and served on a unique olive dressing. It tastes like the New Orleans favorite, the muffaletta.
6"-$4.35
10"- $7.25

6" ROAST BEEF OR HAM PO'BOY $6.25
Accompanied by our gumbo.

THE SHRIMPALETTA
Chilled boiled shrimp marinated in a mustard sauce and served in french bread with sliced tomatoes, our homemade olive dressing and mayonnaise.
6"-$5.25
10"- $8.25

SALADS

SHRIMP REMOULADE WITH AVOCADO OR SHRIMP REMOULADE IN AN ARTICHOKE (When Available) $5.95
Creamy New Orleans-style sauce laced with delicious shrimp, capers and a hint of taragon.

SHRIMP PONCHARTRAIN $7.45
A heaping presentation of four mixed greens with big shrimp in our special dressing (It's like thousand island but better). Garnished with eggs, tomato and black olives.

CRABMEAT PONCHARTRAIN $7.95
Just like shrimp ponch only with plenty of lump crabmeat instead of shrimp.

CHICKEN OR TUNA SALAD
Fresh chicken with walnuts, and fruit, or albacore white tuna salad served on greens with a special dressing and garnished with apples and fruit.
Chicken $5.45
Tuna $4.95

MIXED GREENS $1.75
A salad of tossed fresh greens of the season. Select from avacado, vinaigrette, ponchartrain, bleu cheese, ranch, Diet french, and honey mustard dressings.

SPINACH SALAD $3.95
Garnished with mushrooms and tomatoes and a bacon, egg, and lemon dressing.

FRESH BREWED ESPRESSO $2.00
FRESH BREWED CAPPUCINO $2.50
NEW ORLEANS-STYLE CAFE AU LAIT $1.75

AND DON'T FORGET THAT OUR DESSERTS HAVE BEEN NAMED "THE BEST IN AUGUSTA'

ALSO

COFFEE, TEA, MILK, BARQ'S ROOT BEER, OR OTHER SODA $.95

Try our Cajun Martinis in a mason jar
Gin or Vodka **$4.25**

American Express, Mastercard, Visa accepted
Personal checks not accepted
No separate checks, please.
15% gratuity added for parties of 6 or more

We request cigar & pipe smoking be done in cocktail area only.

YOU'LL NOTICE SOME SPICY FLAVOR
NICE AND CAJUN HOT
ORDER SOME EXTRA BEERS!

93 00189
NATIONAL RESTAURANT
ASSOCIATION
MENU COLLECTION

menus by fishwell