Pascal's Manale Restaurant
Family Owned & Operated Since 1913

HOME OF

THE ORIGINAL B-B-Q SHRIMP

1838 NAPOLEON AVENUE
NEW ORLEANS, LOUISIANA
Phone (504) 895-4877
Pascal's Manale

APPETIZERS

CREOLE SALAD – sliced Creole tomatoes, fresh mozzarella cheese topped with fresh basil, a touch of olive oil and balsamic vinegar .................................................. 6.95

BONNE CREVETTE & EGGPLANT DRYADES – sautéed Crevette in a tomato cream basil sauce, served over Italian fried eggplant .......................................................... 8.95

PLATS DU JOUR

BONNE CREVETTE & BOW TIE PASTA – sautéed Crevette flamed in brandy served with roasted peppers, fresh Creole tomatoes and fresh basil .......................... 18.95

CRAB CAKES ALFREDO – two of Manale’s crab cakes served with a delicious crabmeat Alfredo sauce and fettuccini pasta .................................................. 21.95

GULF FISH PASCAL – fresh filet of gulf fish fried to perfection and topped with our world famous BBQ Crevette .................................................. 18.95

BEEF TOURNEDOS MANALE – two petite filets resting atop Italian fried eggplant served with fresh asparagus and our famous Hollandaise and Béarnaise sauces. .... 24.95

GRILLED VEAL CHOP – served with port wine demi glace and portabella mushrooms with garlic mashed potatoes .................................................. 26.95
APPETIZERS

Stuffed Mushrooms  7.95
Mushrooms filled with a succulent crabmeat dressing, topped with a fluffy Hollandaise Sauce

Stuffed Eggplant  7.50
A delicious combination of eggplant, ham, shrimp, crabmeat and seasonings

Fried Mozzarella Cheese with Marinara  6.50

Combination Remoulade  7.95
Crabmeat and shrimp topped with golden Remoulade Sauce and a ring of spicy cocktail sauce

Shrimp Cocktail  7.50

Combination Pan Roast  8.95
Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasoning

Fried Fish Fingers  6.25
with Remoulade or Cocktail Sauce

Oysters Francesca  7.50
Light fried oysters atop grilled ham, covered with Hollandaise Sauce

Fried Calamari  6.95

*Raw Oysters 1/2 doz. 4.50  full doz. 7.95
(WHEN AVAILABLE)

Oysters Rockefeller 1/2 doz. 8.95  full doz. 16.95
Oysters Bienville 1/2 doz. 8.95  full doz. 16.95

SOUPS

Turtle cup 4.95  bowl 6.95
Gumbo cup 4.95  bowl 6.95
Soup du Jour cup 4.75  bowl 5.50

SALADS

Ensalada Ala Manale 7.95
Special Olive Salad with fresh Greens & Mozzarella Cheese
Pascal Salad 4.50
Lettuce & Tomatoes 4.25
Romaine Salad with Tomatoes & Red Onions 4.50

* There may be a risk associated with eating raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or heart, you should not consume raw or undercooked fish or seafood.

Original Pascal's Barbecued Baby Back Ribs
The specialty of the house. Glazed with a spicy and tangy sauce

SPECIALS

Veal Gambero 21.95
Pané Veal with peeled bell peppers, mushrooms and tomatoes

Veal Puccini with Pasta 18.95
Baby veal sauteed in a light white wine sauce and served with pasta

Veal Marsala 17.95
Baby veal simmered in marsala wine with mushrooms, served with pasta

Veal Parmigiana with Pasta 18.95
Baby veal sauteed in red Italian sauce with mozzarella cheese, served with pasta

Pasta with Meatballs 12.95
Flavorful meatballs in a delicious marinara sauce served with pasta

Pasta with Meat Sauce 15.95

Chicken Bordelaise 15.95
Boneless chicken breast sauteed with mushrooms, garlic, wine and mushroom sauce

Combination Pan Roast 16.95
Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasoning

Frutta Del Mare 21.00
Pasta with scallops, cremini mushrooms and shrimp in a light marinara sauce

Shrimp Fra Diablo 21.00
Mushrooms, garlic, green vegetables and shrimp flambeed in brandy with tomato sauce

Shrimp alla Scarpia 16.50
Shrimp sauteed in butter and served over pasta

Filet Mignon 25.95
10 oz. center cut served with a

Strip Steak 25.95
New York strip steak, served with pasta or brown rice

SMOKING IS ALLOWED AT THE BAR & IN THE LOUNGE
**SEAFOOD**

- Crabmeat & Scallops 17.95
  - Sauteed in olive oil, green onions & red peppers with a cream sauce
  - Served over pasta
- Grilled Fish Orleans 19.95
  - Grilled fish topped with shrimp & artichoke hearts, served with pasta
- Fried Shrimp with French Fried Potatoes 15.95
- Fried Oysters with French Fried Potatoes 15.95
  - Half dozen 8.95
- Stuffed Shrimp 14.25
  - Fantailed shrimp with a crabmeat dressing, served with brabant potatoes
- Seafood Platter, Fried or Broiled 21.50
  - Shrimp, Oysters, Calamari, Scallops, Catfish, Stuffed Shrimp and Potatoes

**VEGETABLES & PASTA**

- Cream Spinach 4.25
- Broccoli 2.95
- Sauteed Spinach with olive oil and garlic 3.95
- Vegetable du Jour 3.95
- Potatoes au Gratin 5.25
- Potatoes Brabant 3.95
- French Fried Potatoes 2.95
- Fried Onion Rings 4.25
- Italian Style Fried Eggplant with marinara sauce 5.25
- Pasta Alfredo 6.95
- Spaghetti Collins 8.25
  - Spaghetti with chopped green onions sauteed in butter

**DESSERTS**

- Cheese Cake 4.95
- Bread Pudding 4.75
- Caramel Custard 4.25
- Assorted Ice Cream 3.50
- Pecan Pie 4.50
- Key Lime Pie 4.50
- Chocolate Mousse 4.75