Snug Harbor
Jazz Bistro
Welcome Snug Harbor

626 Frenchmen Street • New Orleans, Louisiana 70116 • 949-0696

APPETIZERS
Shrimp Remoulade $6.50 Large Gulf shrimp in a zesty Creole sauce
Shrimp Cocktail $6.50 Jumbo Gulf shrimp with the classic cocktail sauce
Fried Calamari $5.50 Lightly battered & fried in peanut oil; served with cocktail sauce
Fried Mushrooms $5.50 Lightly battered & fried in peanut oil; served with horseradish sauce
Fried Crab Fingers $6.50 Blue crab pinchers, battered & fried in peanut oil; served with cocktail sauce

SOUPS & SALADS
Snug Harbor Gumbo Small $3.00 The classic Cajun soup: crab, sausage, chicken, okra & tomato; served over rice
Bowl $4.00
Snug Harbor Salad Large $5.25 Iceberg & Romaine lettuce with garden veggies & choice of dressings:
Large $5.25 Blue Cheese, Honey Mustard, Buttermilk, Balsamic Vinaigrette, or 1800 Island
Grilled Chicken Salad $6.50 Julienne sliced grilled chicken breast served over lettuce with
your choice of dressings
Crab Claw Salad $6.50 Blue crab pinchers in our spicy vinaigrette

A LA CARTE
Shrimp Creole $9.75 A classic New Orleans favorite: Large Gulf shrimp in a spicy Creole tomato sauce; served over rice.
Crawfish Etouffee $9.75 A rich Cajun crawfish stew spiced with onion, garlic & green peppers; served over rice.
Baked Idaho Potato $3.25 with butter
.75 sour cream or cheese
1.00 mushrooms

LIBATIONS
Neptune’s Monsoon $7.50 Last request of pirates condemned to walk the plank (serves two)
Huma Huma $7.50 Our Hawaiian, drink of the Maui Chiefman (serves two)
Snug Harbor $4.50 A full-bodied grog, Polynesian in nature
Goombay Punch $4.50 Truly Bahamian: cool & relaxed
Windjammer $4.50 A blend of tropical elements capturing the spirit of the South Pacific

DINNERS
All our dinners are served with a house salad and a choice of Rice Marigny, steamed veggies, or baked Idaho potato & butter. Cheese or sour cream is .75 extra; mushrooms are 1.00 extra.

SEAFOOD
Marigny $16.00 Fillet of fried fish topped with Gulf shrimp in a Creole Cream Sauce
BBQ Shrimp $17.75 Jumbo shrimp in shells sauteed with butter, garlic, rosemary, cayenne & white wine
Broiled Shrimp $17.75 Large Gulf shrimp in a sauce with garlic, butter & white wine
Fried Shrimp $17.75 Jumbo Gulf shrimp lightly battered & fried in peanut oil
Yellowfin Tuna $17.75 Fresh cut tuna steak grilled with lemon-butter or blackened in an iron skillet
Blackened Fish $16.00 A Cajun classic seasoned fillet of fish charred in an iron skillet
Fried Oyster or Fish $16.00 Fish fillet or oysters lightly battered & deep fried in peanut oil

STEAKS
Filet Mignon $21.00 Our beef is the finest available: cut fresh & grilled to temperature
Ribeye $19.00
New York Strip $19.00

CHICKEN
Southern Fried $11.75 Two boneless breasts lightly battered & deep fried in the Delta style
Charbroiled $12.75 Two boneless breasts chargrilled & served with a Creole cream sauce

SANDWICHES
All our sandwiches are served with baked Idaho potato and butter. Cheese or sour cream is .75 extra; mushrooms are 1.00 extra. Lettuce, tomato, onions & pickles are served on the side.
Hamburger $6.75 Rated as the Crescent City’s Best, our burgers are one half pound of freshly ground beef.
Cheeseburger $7.25
Mushroom Burger $7.50
Fried Chicken $6.50
Fried Oyster $7.00
Fried Fish $7.00
Fried Shrimp $8.00

A 15% Gratuity will be added to parties of 5 or more • Sorry, no separate checks

We honor American Express, Visa and MasterCard.