

# Snug Harbor

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J A Z Z B I S T R O



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

# Welcome Snug Harbor

## RESTAURANT

### APPETIZERS

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

### SOUPS & SALADS

<b>Snug Harbor Gumbo</b>	Cup \$ 3.50 Bowl \$ 6.00	The classic Cajun soup: crab, sausage, chicken, okra & tomato; served over rice
<b>Snug Harbor Salad</b>	Small \$ 3.00 Large \$ 5.25	Iceberg & Romaine lettuce with garden veggies & choice of dressings: Blue Cheese, Honey Mustard, Buttermilk, Balsamic Vinaigrette, or 1000 Island
<b>Grilled Chicken Salad</b>	\$ 6.50	Julienne sliced grilled chicken breast served over lettuce with your choice of dressings
<b>Crab Claw Salad</b>	\$ 6.50	Blue crab pinchers in our spicy vinaigrette

### A LA CARTE

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

### LIBATIONS

<b>Neptune's Monsoon</b>	\$ 7.50	Last request of pirates condemned to walk the plank (serves two)
<b>Huma Huma</b>	\$ 7.50	Our Hawaiian, drink of the Maui Chieftan (serves two)
<b>Snug Harbor</b>	\$ 4.50	A fullbodied grog, Polynesian in nature
<b>Goombay Punch</b>	\$ 4.50	Truly Bahamian: cool & relaxed
<b>Windjammer</b>	\$ 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

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

### STEAKS

<b>Filet Mignon</b>	\$ 21.00	Our beef its the finest available: cut fresh & grilled to temperature
<b>Ribeye</b>	\$ 19.00	
<b>New York Strip</b>	\$ 19.00	

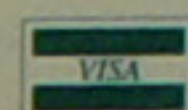
### CHICKEN

<b>Southern Fried</b>	\$ 11.75	Two boneless breasts lightly battered & deep fried in the Delta style
<b>Charbroiled</b>	\$ 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.

<b>Hamburger</b>	\$ 6.75	Rated as the Crescent City's Best, our burgers are one half pound of freshly ground beef.
<b>Cheeseburger</b>	\$ 7.25	
<b>Mushroom Burger</b>	\$ 7.50	
<b>Fried Chicken</b>	\$ 6.50	
<b>Fried Oyster</b>	\$ 7.00	
<b>Fried Fish</b>	\$ 7.00	
<b>Fried Shrimp</b>	\$ 8.00	



We honor American Express, Visa and MasterCard.

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



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