



Crescent Jewell
RESTAURANT & LOUNGE

Appetizers



Fried BBQ Oysters

Served on the half shell
Tossed in housemade Louisiana
BBQ sauce & topped w/bleu cheese
crumbles

Creole Calamari

Tossed in a creole seasoned flour,
golden fried & served with a lemon
aioli sauce

Muffaletta Tasters

Blackened chicken muffaletta
open faced, topped w/cheese
and olive salad

Shrimp Scampi

Served on top of garlic bread
and covered in a creamy scampi sauce

Crab Cakes

Pan seared lump crab cakes
served with a spicy remoulade

Creole Sampler Platter

Get a taste of it all!

Soups & Salads

Add Chicken . . , Shrimp . . , Crawfish .

Spinach Salad

w/crumbled bleu cheese, cherry tomatoes,
candied pecans & sugar cane vinaigrette
Full Half

Catfish Salad (may substitute w/ Red Snapper)

Seasoned grilled or fried catfish sliced on top
of romaine lettuce, red onions, cherry
tomatoes, creole mustard dressing
Full Half

California Salad

Spring mix topped with strawberries, blackberries,
avocado, fried onion strings, and a honey balsamic
vinaigrette
Full Half

Gumbo

w/Andouille sausage, chicken, & shrimp
served with white rice
Full Half Cup

House Salad

Lettuce, Tomato, Onion & Croutons

Clam Chowder

Full Half Cup

Soup & Salad

Soup of your choice served w/house salad

French Onion Soup



Entrees



From Land...

Braised Short Ribs

Boneless short ribs slow braised, served w/garlic mash potatoes & sautéed vegetable medley, with Tchoupitoulas sauce

N.Y. Steak

Perfectly grilled N.Y. Strip, topped with a bleu cheese demi, served w/garlic mashed potatoes and blackened asparagus

Blackened Filet Mignon

Cast iron seared & blackened potatoes sautéed vegetables with a marchand de vin sauce

Pan Fried Chicken

Fried golden brown in a creole seasoned flour mashed potatoes & sautéed greens, served w/"Voodoo Sauce"

Blackened Chicken Penne Pasta

Chicken, andouille sausage, & shrimp served with Penne pasta tossed in creamy garlic sauce

From the Sea...

Voodoo Salmon

Blackened salmon and angel hair pasta tossed in house specialty, "Voodoo Sauce"

Fried Catfish or Snapper

Served with lemon thyme tartar sauce creole slaw and french fries

Blackened Salmon

Blackened salmon served with garlic mashed potatoes and butter poached asparagus

Shrimp & Smoked Tomato Pasta

Angel hair pasta & sautéed shrimp tossed in a shrimp & smoked tomato marinara

Pasta Jambalaya

Andouille sausage, roasted chicken & Shrimp with penne pasta tossed in creole Marinara sauce,

Shrimp & Grits

Apple wood bacon wrapped shrimp, served on top of Andouille parmesan grits, drizzled with crystal hot sauce

Fried Shrimp

Served with lemon thyme tartar sauce, creole slaw and french fries



Vegetarian

Garden Fresh...

Pan Fried Eggplant

Fried golden brown in a creole seasoned flour w/garlic
mashed potatoes & sauteed greens served w/"Voodoo sauce"

Pastalaya

Penne pasta tossed in creole marinara sauce
w/mushrooms, bell peppers & onions

Desserts

Bananas Foster

Flambeaux Caramel rum, bananas, ice cream

Traditional Bread Pudding

w/whiskey crème anglaise

House Made Beignets

Served w/powdered sugar in a paper bag

Beverages

Iced Tea

Minute Maid Lemonade

Sprite

Barq's Root Beer

Fanta Strawberry

Coke

Diet Coke

Sweet Tiki Tea

Cranberry Juice

Pineapple Juice

Grapefruit Juice

Orange Juice

Milk

Coffee

Sides

Sautéed Vegetables

Roasted Garlic & Thyme Mashed Potatoes

Asparagus sautéed, grilled or butter poached

Andouille Parmesan Grits

Sautéed Spinach or Collard Greens

Creole Rice Pilaf

Creole Slaw

Brabant Potatoes