

MARSHA BROWN

New Orleans

Sandwiches

BEARNAISE BURGER

Black Angus burger served with bearnaise sauce / \$12

CHEESE BURGER

Black Angus Burger served with provolone or cheddar cheese / \$13

MARSHA BURGER

Black Angus burger served with onions, mushrooms, cheddar cheese and Marsha's steak sauce / \$14

LOUISIANA BURGER

Black Angus burger with Louisiana Hot Sauce, cheddar cheese and crispy onions / \$14

CRAB CAKE

Our award winning crab cakes served on a brioche roll with remoulade / \$15

NEW ORLEANS STYLE

PHILLY CHEESESTEAK / \$14

All sandwiches served with homemade Creole potato chips / Substitute Creole fries \$2.00

Soups

LOBSTER AND SHRIMP BISQUE

Lobster and shrimp with a kick of cayenne pepper, baptized with sherry
Cup / \$5 • Bowl / \$9

REAL GUMBO YA YA

Chicken, andouille sausage and rice in a slow cooked cajun spiced broth
Cup / \$5 • Bowl / \$9

Po' Boys

this traditional submarine sandwich from Louisiana is served on our French bread baguette

CRISPY CATFISH / \$12

CRISPY JUMBO SHRIMP / \$14

CRISPY GULF COAST OYSTERS/ \$14

ROAST BEEF / \$12

All sandwiches served with homemade Creole potato chips / Substitute Creole fries \$2.00

Salads

PROSCIUTTO SALAD

Baby spinach, fig and bleu cheese tossed in a fig vinaigrette topped with Prosciutto di Parma / \$13

CAESAR SALAD

Romaine lettuce with Parmigiano-Reggiano cheese, toasted croutons, and Caesar dressing, anchovies are always available / \$10

CHOPPED SALAD

Trio of chopped lettuce tossed with asparagus, broccoli, egg, artichokes, bacon bits, crumbled bleu cheese, crisp onions, croutons and Kalamata olives in our own power ranch dressing / \$10

Add Grilled Chicken \$3.50 / Grilled Shrimp \$4.50
Sashimi Tuna \$4.50

Entrees

LUNCH JAMBALAYA

Crab meat, shrimp, duck, and andouille sausage in a dark southern roux blended with peppers, onions, and rice / \$15

LUNCH EGGPLANT OPHELIA

Marsha's mother's favorite, shrimp and crabmeat casserole, topped with grilled eggplant and baked till golden brown, elegantly garnished with our Creole butter sauce / \$14

MAMERE'S CRAB CHEESE CAKE

Jumbo lump crab meat and smoked gouda tart, green onion coulis, and remoulade sauce, served with a side of mixed greens and balsamic dressing / \$14

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
For your convenience, a service charge of 18% gratuity will be added for parties of 8 or more.