

Established 1985

We prepare New Orleans food as I enjoyed it in the 1970's. Red beans and rice and shrimp po' boys were the usual meals. Simple or complex all of the food was inspired. New Orleans loves food and the dining experience.

Our trained staff prepares the best ingredients in our open kitchen. We use only US seafood and fish from Louisiana, Texas, Mississippi and Maryland.

All of our food is hand made. We cut all of the vegetables. We process the poultry. We roast top round beef for po' boys. We peel the shrimp. We use the finest seasonings. We make stocks for our soups and sauces. We prepare our desserts including the crust for the sweet potato pecan pie. Please, allow two or at least one day to order full pies. There are none in the freezer. We hand whip our pralines. We make everything except for the French bread, light and airy on the inside and crispy on the outside, which is why we toast each loaf before serving it. Creole sauce, gumbo, red beans and jambalaya each take hours to prepare.

We hope that you enjoy your trip to New Orleans and visit us again soon.



"EAT MO' BETTAH!"

DAILY SPECIALS

			<i>1/2 order</i>
Mon.	Red Beans and Rice	\$3.75	\$5.75
Tues.	Jambalaya of the Day		
Wed.	Creole Meatballs with Sauce Creole	\$8.25	\$4.75
Thurs.	Oysters with Cream Sauce	\$13.25	\$7.25
	Shrimp with Cream Sauce	\$10.45	\$5.75
	Crawfish with Cream Sauce	\$13.45	\$7.45
Fri.	Fresh Fish, fried with Sauce Pecan Meuniere	\$10.95	\$6.95
Sat.	Shrimp Etouffée		
	Too Hot	\$10.95	\$5.95
	Or Too Hot to Eat	\$11.25	\$6.25

07/11/2011

NEW ORLEANS TAKE-OUT



"EAT MO' BETTAH!"

East 1920 Fordem Ave. 241-6655

West 1517 Monroe St. 280-8000

**Serving lunch and dinner to go
Call ahead for your convenience.**

**Monday - Saturday 11 a.m. - 9 p.m.
Closed Sundays**

**www.eatmobettah.com
www.neworleanstakeout.us**

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NEW ORLEANS SPECIALTIES

Jambalaya: A rice dish cooked with chicken breast, smoked ham, and tomatoes. Peppery, not hot	Two Sizes	
	\$5.25	\$9.25
Red Beans & Rice: "Oou, that's nice." Slowly cooked with celery, onion and green pepper. An all-vegetable dish. Mild. Vegan fat free.	\$3.75	\$5.75
Red Beans & Rice with Smoked Sausage	\$4.25	\$6.75
Red Beans & Rice with Double Sausage	\$4.75	\$7.75
Shrimp Creole: Spicy hot tomato and vegetable sauce with gulf shrimp. Served with white rice. Very hot.	\$5.75	\$9.95
Mardi Gras Combo: Jambalaya, red beans & rice and shrimp creole.	\$5.45	\$9.45
Deb's Barbeque Shrimp: Gulf shrimp sauteéd in butter, lemon juice and spices. Served with white or dirty rice (hot)	\$5.95	\$10.55
Seafood Filé Gumbo: A thick dark spicy soup with shrimp, oysters, celery, onion, green pepper and filé powder. Mild	\$4.95	\$8.65
Shrimp Etouffée: Very, very hot sauce served w/ white rice	\$5.95	\$10.95
Crawfish Etouffée: Louisiana's finest, very, very hot.	\$7.25	\$12.95
Blackened Catfish: Hot , blackened and delicious.	\$6.45	\$11.25
Jim's Crabcakes: Super lump with white rice	\$6.95	\$12.55

All dishes are served with french bread or corn bread.

PO' BOY SANDWICHES

Po' Boy Sandwiches are made with fresh French Bread. Dressed with lettuce, tomato, dill pickle and Hellman's Mayo. (Extras for \$.65 each: Creole Sauce, BBQ Sauce, Garlic Sauce, Swiss and/or Cheddar Cheese) All fried food is fresh, dipped in egg/milk and our flour mix, then fried in soybean oil.

Gulf Shrimp: Fried in our own breading.	\$7.35
Fresh Oysters: Fried in our own breading.	\$9.95
Fried Cod: With light breading.	\$7.65
Fried Chicken Breast: Fillet boneless, skinless.	\$6.25
Roast Beef: Cold, medium-rare, sliced thin.	\$6.55
Barbequed Beef: Roast beef with BBQ sauce.	\$6.85
Smoked Ham & Cheese: Swiss or cheddar.	\$6.55
Grilled Sausage: Hillshire Farms smoked.	\$6.25
Cheese: Swiss and cheddar with oil & vinegar.	\$6.25
Catfish: Southern filet fried in our breading.	\$7.65
Crawfish: Louisiana's finest.	\$9.95

FRIED NEW ORLEANS GOLD

Dinners come with choice of: white rice or dirty rice or half of each or white rice with beans or with creole sauce. All fried food is fresh, dipped in egg/milk and our flour mix, then fried in liquid soybean oil. Trans fat free.

	Two sizes	
Gulf Shrimp Dinner: Fried in our own breading.	\$5.75	\$9.95
Fresh Oyster Dinner: Fried in our own breading.	\$6.95	\$12.95
Chicken Breast Filet: Boneless, skinless.	\$4.95	\$8.15
Chicken Wings: Mild. Hot on request. Full order is 10 wings. Extra Wings \$.55	\$4.95	\$8.15
Fresh Cod: Icelandic, fried in our breading.	\$5.75	\$9.95
Mississippi Catfish: Southern filet, light breading.	\$5.75	\$9.95
Sauce Etouffée: available on all items.		\$1.50
Grilled Sausage:	5 Pieces \$.75	10 pieces \$1.50

SIDES & SALADS

Sweet Potato Fries	\$2.95
French Fries	\$1.95
Soup du Jour	8 oz. cup \$2.75 16 oz. bowl \$4.75
Dirty Rice: Hot spicy rice with celery, onion, & green pepper. Vegan.	\$2.95
Potato Salad: Skin-on reds with mayo, herbs and seasoning, 1/2 lb.	\$2.15
Tossed Salad: Fresh greens and seasonal veggies.	\$3.85
	Choice of dressing: French, creamy garlic, oil & vinegar or Thousand Island. Extra dressing \$.50
Red Beans & Rice: Slowly cooked with celery, onion & green pepper.	\$3.45
White Rice:	8 oz. \$.95 16 oz. \$1.75
Extra Bread	\$.75
Zapp's Potato Chips: Plain, Spicy, Sour Cream	\$.95

DESSERTS

Sweet Potato Pecan Pie: A rich Louisiana tradition.	\$4.75
Fudge Pie: Chocolate plus chocolate.	\$3.15
Bread Pudding: A New Orleans' favorite.	\$2.95

BEVERAGES

Sodas and Waters: Variety available.	
Freshly-Squeezed Lemonade:	8 oz. \$1.65 16 oz. \$2.75

