

# ~ Owen Brennan's Menu ~

## Appetizers

<b>Creole Appetizer Platter</b> <b>23.95</b> Cajun popcorn, Muffuletta cakes, and shrimp remoulade.	<b>Oyster's Rockefeller</b> <b>10.95</b> Four oysters topped with a rich spinach sauce then baked and topped with hollandaise.	<b>New Orleans Cajun Butter Shrimp</b> <b>9.50</b> Shrimp simmered in a Cajun butter sauce over seasoned rice.
<b>Crab Meat Stuffed Mushrooms</b> <b>10.95</b> Five large mushrooms stuffed with fresh crab meat dressing and baked.	<b>Oyster's Bienville</b> <b>10.95</b> Four oysters topped with a mixture of shrimp and mushrooms then baked with parmesan.	<b>Eggplant Victoria</b> <b>11.25</b> Fried eggplant medallions placed in a pool of Creole piquante sauce and topped with lump crab meat and basil hollandaise.
<b>Frog Legs</b> <b>8.50</b> Three lightly dusted and deep fried frog legs.	<b>Oyster's Two Way-</b> <b>10.95</b> 2 Oysters Rockefeller and 2 Oysters Bienville	<b>Bayou Chicken Tenders</b> <b>8.75</b> Chicken tenderloins breaded and fried. Served with honey mustard.
<b>Shrimp Remoulade</b> <b>10.95</b> Gulf shrimp served on a bed of lettuce and topped with our remoulade sauce.	<b>Cajun Fried Popcorn</b> <b>8.25</b> Fried crawfish tails served with remoulade and cocktail sauce.	<b>Muffuletta Beignets</b> <b>7.50</b> A mixture of ham, salami, provolone cheese and olives deep fried and served with piquante sauce.
<b>Crawfish Imperial</b> <b>9.50</b> Crawfish tails simmered in a spicy cream sauce and then baked with semi sweet crust.	<b>Escargot</b> <b>9.95</b> Six generous escargots simmered in herbed butter topped with a light puff pastry.	<b>9.50</b>

## Soup and Salads

<b>Turtle Soup</b> <b>4.50 / 7.25</b> Turtle meat in a spicy tomato-sherry broth.	<b>Caesar Salad or House Salad</b> <b>6.50</b>	<b>Chicken, Grape, &amp; Almond Salad</b> <b>10.75</b> Chicken salad mixed with red seedless grapes, served on a bed of lettuce and topped with almonds and champagne vinaigrette.
<b>Creole Gumbo</b> <b>4.75 / 8.75</b> With shrimp, crawfish and andouille sausage.	<b>Super Caesar Salad</b> <b>8.25</b> Add: Grilled or blackened chicken <b>2.95</b> Shrimp, Fried Crawfish, Fried oysters <b>3.95</b> Grilled Salmon or Tuna. <b>4.95</b>	<b>Fried or Grilled Chicken Salad</b> <b>11.25</b> Bayou chicken tender salad with bacon, tomatoes, egg and cheddar cheese. Served with honey mustard dressing.
<b>Soup of the Day</b> <b>4.75 / 8.75</b>		
<b>Red Beans and Rice</b> <b>4.25 / 6.95</b> Red beans with smoked ham, andouille sausage and seasoned rice.		

## Executive Express Lunch

*Served with a Caesar or House Salad ~ Served 11 to 4*

<b>Seafood Stuffed Eggplant</b> <b>10.95</b> An eggplant boat filled with a seafood crab meat stuffing and baked.	<b>Red Beans and Rice</b> <b>8.25</b> Red beans cooked with smoked ham and andouille sausage then topped with rice.	<b>Pasta Jambalaya</b> <b>11.95</b> An Owen Brennan's specialty: Shrimp, chicken and linguine sautéed in a spicy tomato cream sauce with andouille sausage and tasso ham.
<b>Shrimp Creole</b> <b>9.95</b> Tender Gulf shrimp sautéed in a Creole tomato sauce and topped with rice.	<b>Crawfish Étouffée</b> <b>10.25</b> A traditional spicy Cajun stew with crawfish tails and rice.	

## Lunch

*Served 11 to 4*

<b>Catch of the Day</b> <b>MARKET PRICE</b> Prepared grilled or blackened with seasoned rice and fresh vegetables. <i>*With lump crab meat, asparagus and hollandaise add 4.50.</i>	<b>Eggs Benedict</b> <b>10.25</b> Two English muffins topped with ham, soft poached eggs and hollandaise. Served with Brabant Potatoes	<b>Chicken Sandwich</b> <b>8.95</b> Chicken breast sandwich, grilled or blackened, served with french fries.
<b>Tuna Sandwich</b> <b>10.25</b> A gulf tuna steak sandwich, grilled or blackened, served with french fries.	<b>Eggs Hussarde</b> <b>10.25</b> Two English muffins topped with ham, Marchand de Vin sauce, a fried tomato, soft poached eggs, and hollandaise. Served with Brabant potatoes.	<b>Brennan's Burger</b> <b>8.95</b> An eight-ounce burger, grilled or blackened, served with french fries.
<b>Po' Boy</b> <b>9.95</b> Your choice of fried oysters, shrimp or catfish on a french roll with green onion dressing, lettuce, tomatoes and pickles served with french fries.	<b>Muffuletta Sandwich</b> <b>9.25</b> Ham, salami, provolone and olive relish served on a muffuletta bun with french fries.	<b>Fried Shrimp Platter</b> <b>10.95</b> 12 fried shrimp served with fries.
		<b>Soup &amp; Salad</b> <b>9.75</b> Caesar or House salad and a cup of seafood gumbo, turtle soup, red beans and rice or the soup of the day.

## Sides & Extras

<b>House or Caesar salad with entrée</b> <b>4.00</b>	<b>Add lump crab meat</b> <b>4.75</b>	<b>Substitute asparagus, cream spinach, or garlic roasted potatoes</b> <b>3.00</b>
<b>Add four large, sautéed shrimp</b> <b>4.50</b>	<b>Add brandy sautéed mushrooms</b> <b>2.75</b>	

## Desserts

<b>Bananas Foster</b> <b>9.25</b>	<b>"The Big Easy" Chocolate Mousse</b> <b>7.25</b>	<b>Southern Comfort Pecan Pie</b> <b>7.25</b>
<b>Jackson Square Bread Pudding</b> <b>6.95</b>	<b>Key Lime Pie</b> <b>7.25</b>	<b>New York Style Cheesecake</b> <b>7.25</b>

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## Signature Steaks

*All steaks served with garlic roasted new potatoes and fresh vegetables.*

<p><b>Twin Filet Medallions</b>                    <b>33.95</b> Two 4-ounce filet medallions both grilled-one served Orleans style with Marchand de Vin, a fried tomato and béarnaise sauce and one served Oscar style with crab meat, asparagus and hollandaise.</p>	<p><b>Oscar</b>                    <b>Filet 31.95 / Ribeye 29.95</b> Grilled and topped with lump crab meat, hollandaise sauce and asparagus.</p> <p><b>Orleans</b>                    <b>Filet 30.95 / Ribeye 28.95</b> Grilled and placed in a pool of Marchand de Vin sauce then topped with a fried tomato and béarnaise sauce.</p>	<p><b>Creole Stuffed Filet</b>                    <b>33.95</b> Stuffed with gorgonzola cheese and grilled then topped with a rich, red wine and gorgonzola reduction.</p> <p><b>Filet 27.95 / Ribeye 26.95</b> A fresh cut of aged beef grilled or blackened to your specifications.</p>
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## Pork & Fowl

<p><b>Double Cut Pork Chop</b>                    <b>19.95</b> A 14oz. 2-bone pork chop topped with a hunter's sauce. Served with roasted new potatoes and fresh vegetables.</p> <p><b>Chicken Pontalba</b>                    <b>17.50</b> A chicken breast sautéed and served on a bed of potatoes, mushrooms, ham and</p>	<p>green onions then topped with a bearnaise sauce. Served with seasoned rice.</p> <p><b>Chicken Rochambeau</b>                    <b>18.25</b> A chicken breast grilled, placed in a pool of Marchand de Vin sauce then topped with bacon, a fried tomato and béarnaise sauce.</p>	<p>Served with seasoned rice and fresh vegetables.</p> <p><b>Blackened Chicken &amp; Shrimp</b>                    <b>19.95</b> A chicken breast and four large shrimp blackened with Cajun spices. Served with seasoned rice and fresh vegetables.</p>
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## Pasta

<p><b>Seafood Newburg Casserole</b>                    <b>22.95</b> Linguine tossed with Gulf shrimp, sushi-grade sea scallops and crab meat in a rich Newburg sauce then topped with provolone cheese and baked until golden brown.</p>	<p><b>Pasta Jambalaya</b>                    <b>22.75</b> Shrimp, chicken, andouille sausage and tasso ham sautéed in a spicy tomato cream sauce.</p> <p><b>Seafood Alfredo</b>                    <b>19.75</b> Linguine, shrimp, crawfish tails and sushi-grade sea scallops in a creamy alfredo sauce.</p>	<p><b>Pasta Primavera</b>                    <b>14.95</b> Fresh asparagus mushrooms and tomatoes tossed together with linguine in a creamy alfredo sauce. (This item is vegetarian but does contain dairy)</p>
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## Seafood

<p><b>Creole Combination</b>                    <b>24.95</b> A little of everything New Orleans: Crawfish étouffée, blackened fish and stuffed shrimp served on a large platter for a taste of New Orleans. Served with seasoned rice and fresh vegetables.</p> <p><b>Riverfront Scallops</b>                    <b>20.95</b> Fresh sushi-grade sea scallops tossed together with roasted tomatoes in a tarragon cream sauce. Served with crisp grit cakes and creamed spinach.</p>	<p><b>Shrimp &amp; Andouille with Grits</b>                    <b>19.95</b> Large Gulf shrimp sautéed with andouille sausage, mushrooms, spices and white wine. Served on a bed of creamy grits.</p> <p><b>Crawfish Étouffée</b>                    <b>16.95</b> Traditional spicy Cajun stew with crawfish tails and seasoned rice.</p> <p><b>New Orleans Crab Cakes</b>                    <b>20.95</b> Fresh blue crab meat cakes topped with our Creole piquant sauce. Served with seasoned rice and fresh vegetables.</p>	<p><b>Stuffed Shrimp</b>                    <b>18.95</b> Six large Gulf shrimp stuffed with our crab cake mixture, broiled and topped with hollandaise. Served with seasoned rice and fresh vegetables.</p> <p><b>Fried Shrimp</b>                    <b>15.95</b> Ten large Gulf shrimp fried and served with french fries and cocktail sauce.</p>
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## Fresh Fish

*All Fresh Fish is served with seasoned rice and fresh vegetables.*

<p><b>Catch of the Day</b>                    <b>MARKET PRICE</b> Our fresh fish of the day prepared grilled or blackened. <i>*With lump crab meat, asparagus and hollandaise add \$4.50</i></p> <p><b>Rosemary Red Snapper</b>                    <b>20.95</b> Red snapper sautéed and topped with a rosemary garlic butter.</p> <p><b>Tuna Royale</b>                    <b>21.95</b> A fresh yellow fin tuna steak wrapped in bacon, grilled and topped with crab meat and hollandaise.</p>	<p><b>Redfish Perez</b>                    <b>21.95</b> Sautéed and Blackened filet of redfish topped with Owen Brennan's "World Famous Etouffee".</p> <p><b>Creole Glazed Salmon</b>                    <b>17.95</b> Atlantic salmon grilled then glazed with a sweet Creole mustard sauce.</p> <p><b>Salmon Oscar</b>                    <b>20.95</b> Atlantic salmon grilled and topped with lump crab meat, asparagus spears, and hollandaise.</p>	<p><b>Trout Louisianne</b>                    <b>19.95</b> Fresh Rainbow trout sautéed and topped with lump crab meat, hollandaise and toasted capers.</p> <p><b>Trout Amandine</b>                    <b>18.95</b> Rainbow trout sautéed and topped with almonds and a Meuniere sauce.</p> <p><b>Catfish Beaudreaux</b>                    <b>17.95</b> A fresh catfish filet dipped in seasoned corn flour, fried until golden brown and topped with a crawfish cream sauce.</p>
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