

## Laissez Les Bon Temps Rouler

### Gumbo Ya Ya

chicken & andouille sausage or crab & shrimp  
Petit - 6.95 • Grand - 8.95

### Corn & Crawfish Bisque

adorned with a grilled shrimp  
6.95

### New Orleans Style Barbecue Shrimp

one of the city's most popular eats  
shrimp sautéed in butter, beer, worcestershire and fresh cracked black pepper  
10.95

### Crabmeat Stuffed Mushrooms

spicy creole sauce  
10.95

### Hanger Steak Bruschetta

melted swiss cheese, tomato, and caramelized onions  
9.95

### Louisiana Border Grilled Chicken Quesadilla

9.95

### Garden District Salad

tossed mesclun, tomato, boiled egg and croutons with your choice of dressings...  
sundried tomato vinaigrette, caesar, bleu cheese or lemon pepper vinaigrette  
6.50

### Southern Fried Calamari

spicy creole sauce  
9.95

### Buffalo Shrimp

crunchy fried shrimp tossed in our spicy buffalo sauce  
10.95

### Cajun Popcorn

lightly fried crawfish tails with homemade tartar sauce  
10.95

### Crab Puppies

the offspring of a crabcake...sextuplets...homemade tartar sauce  
9.95

### Catfish Fingers

homemade tartar sauce  
9.95

### Chicken Fingers

homemade honey mustard  
8.95

### Drummies

tossed in your choice of sauce  
spicy buffalo • bayou BBQ  
8.95

## Past the River Bend

### Entree Salads

#### Cajun Seasoned Steak Salad

grilled cajun marinated hanger steak in a  
flour tortilla basket with romaine  
lettuce, plum tomato, red onion and roasted  
corn in oregano parmesan vinaigrette  
14.95

#### Oddfellows Rest

#### Chicken, Shrimp or Yellowfin Tuna Caesar

char-grilled or blackened with crisp  
romaine, garlic crostini,  
shaved parmesan and homemade dressing  
12.95...13.95...14.95

#### Tchoupatoulas Chicken Salad

[chop-uh-too-lus]  
grill-smoked chicken paillard  
with grilled farm vegetables, shaved  
parmesan and mesclun tossed in  
lemon-pepper vinaigrette  
12.95

## Creole

### Traditional New Orleans Fare

#### Jambalaya [jum-buh-ly-yah]

A New Orleans staple of truly creole origins - Spanish, French & Caribbean.  
In the church of Louisiana cooking the Holy Trinity is onion, celery and peppers.  
In our Jambalaya these are simmered for hours in a base of rice with seafood or chicken  
in a rich stock and seasonings. God Bless.

#### Chicken and Andouille Jambalaya

chicken and spicy andouille sausage with a touch of creole  
make this jambalaya an Oddfellows Rest staple  
14.95 • Lunch - 11.95

#### Down Home Seafood Jambalaya

Prince Edward Island mussels, sea scallops, shrimp and  
crawfish stewed in aromatic shrimp broth rice  
16.95 • Lunch - 13.95

#### French Market Vegetable Jambalaya

oven roasted market vegetables and plum tomatoes creole  
with fresh herbs and flash fried parsley  
12.95 • Lunch - 10.95

#### Crawfish Etouffee

a New Orleans classic  
crawfish tails simmered in a rich roux based seafood sauce over rice  
16.95 • Lunch - 13.95

#### Chicken Etouffee

southern fried chicken tenders in a rich brown gravy over rice  
14.95 • Lunch - 11.95

#### New Orleans Style Barbecue Shrimp

in one of our most popular sauces - butter, beer, worcestershire and fresh cracked black pepper  
with a hint of cream over your choice - fettuccine or carolina rice  
16.95 ... 13.95

#### Homestyle Fried Chicken

red bliss mashed potatoes with brown gravy and corn on the cob  
14.95 • Lunch - 12.95

## Po' Boys

In Depression-Era New Orleans, a street vendor offered a complete meal for the  
affordable price of one nickel. His creation, a loaf of French bread dressed with meat, lettuce and  
tomato, was immediately popular among the near destitute, who christened it the "Po' Boy".

#### Chicken Po' Boy

char-grilled, blackened or barbecued  
garlic mayonnaise  
10.95

#### Fried Catfish Po' Boy

homemade tartar  
11.95

#### Meatloaf Po' Boy

brown gravy  
10.95

#### Fried Crabcake Po' Boy

herb mayonnaise  
11.95

#### Chopped BBQ Pork Po' Boy

homemade barbecue sauce  
10.95

#### Fried Shrimp or Crawfish Po' Boy

homemade tartar  
11.95

ODDFELLOWS REST PO' BOYS ARE SERVED ON FRENCH BREAD, DRESSED WITH  
LETTUCE & TOMATO AND SERVED WITH JAZZ FRIES & HOMEMADE SLAW

## Burgers

#### The "Big Easy" Burger - 9.95

3/4 pound char-grilled or blackened on a giant English muffin with jazz fries and homemade slaw

wisconsin cheddar - swiss - bleu cheese - tomato creole sauce -  
sautéed mushrooms - bacon - onion (raw, sautéed or grilled) - toppings .75 ea.

#### Garden Burger - 9.95

char-grilled whole grain burger on a giant English muffin with sides of herb mayonnaise,  
balsamic vinegar, jazz fries and slaw - additional above toppings .75 ea.

18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE • PRIVATE PARTIES AVAILABLE

## Farm Raised Catfish and Seafood

the following dishes all served with your choice of two Louisiana samplers

#### Southern Fried Catfish

lightly fried 'til crispy  
16.95

#### Char-Grilled Catfish

pico salsa  
16.95

#### Blackened or Bronzed Catfish

cajun seasoned and pan-seared over high heat  
16.95

#### Blackened Rare Yellowfin Tuna

fresh mozzarella, roasted red peppers  
drizzled with an herb balsamic reduction  
17.95

#### Southern Fried Seafood Platter

crabpuppies, shrimp and catfish dusted lightly in cornmeal  
16.95

#### Louisiana Crab Cakes

an Oddfellow's favorite  
17.95

#### Grilled Seafood Platter

char-grilled yellowfin tuna, shrimp and sea scallops  
over a tomato basil sauce  
16.95

## Delta Feast

### Originals and favorites from the South

#### BBQ Hanger Steak

dry rubbed and grilled with homemade potato salad  
BBQ baked beans and corn on the cob  
16.95

#### House Recipe Meatloaf

red bliss mashed potatoes,  
BBQ baked beans and brown gravy  
14.95

#### Chicken Fried Steak

red bliss mashed potatoes,  
collard greens and white country gravy  
15.95

#### French Onion Chicken Breast

melted Swiss cheese, smothered in French onion sauce  
with garlic mashed potatoes and soul vegetables  
15.95

#### Crescent City Stuffed Chicken

seared chicken breast stuffed with broccoli, roasted red peppers  
and ricotta cheese in a tomato basil sauce served with  
red bliss lyonnaise potatoes and soul vegetables  
15.95

## Louisiana Samplers

all samplers a la carte - 4.00

#### Red Bliss Mashed Potatoes

Seasoned Jazz Fries

#### Homemade potato salad

Corn on the cob

Swamp Salad

Sautéed Spinach

Creamed Spinach

SAMPLER PLATE - Choice of any three Louisiana samplers - 11.00

#### Macaroni & Cheese

Collard Greens

Red Beans & Rice

Soul Vegetables

Homemade Cajun Slaw

Butter Mushrooms

BBQ Baked Beans