

CORNER OYSTER HOUSE

500 St Peter • New Orleans, LA 70116 • 504-522-2999

Corner of Decatur & St. Peter

www.corneroysterhouse.com

BIG EASY BREAKFAST SANDWICH

11

A BUTTERY CROISSANT LAYERED WITH SCRAMBLED EGGS, MELTED CHEESE AND YOUR CHOICE OF HAM, BACON OR SAUSAGE. SERVED WITH SOUTHERN GRITS OR HASH BROWNED POTATOES.

LOUISIANA OYSTERS

ON THE HALF SHELL (GF)

DOZEN HALF DOZEN MARKET
WITH COCKTAIL SAUCE, HORSERADISH AND CRACKERS.

DRUNKEN OYSTER SHOOTER 6

A FRESH GULF OYSTER SUBMERGED IN OUR ADULT HOMEMADE BLOODY MARY (GF)

BEST CHAR-GRILLED OYSTERS EVER.

THIS OYSTER HOUSE'S CORNER OF HEAVEN ON THE HALF-SHELL. TOPPED WITH PARMESAN AND SEASONED GARLIC BUTTER, FIRED UP ON THE CHAR-GRILL. (GF)
SERVED WITH FRENCH BREAD ROUNDS.

DOZEN OR HALF DOZEN
MARKET

APPETIZERS

DECATUR GATOR

THE BEST BITE ON THE BAYOU, BABY! ALLIGATOR TAIL FILET, MARINATED OVERNIGHT IN OUR SPECIAL SAUCE AND GRILLED TO SUCCULENT PERFECTION. SERVED WITH SPICY MUSTARD FOR DIPPING. (GF)

16

LE FROMAGE CREOLE

HAND-CUT FRESH MOZZARELLA BATTERED AND FRIED GOLDEN. SERVED WITH OUR SPICY CREOLE SAUCE.

9

BACON WRAPPED GULF OYSTERS

LIGHTLY FRIED AND TOPPED WITH OUR RICH CRAWFISH REDUCTION.

13

CRAIG'S CRAWFISH & CRAB CAKE

LIGHTLY SEASONED CRAWFISH AND CRAB CAKE TOSSED IN BREADCRUMBS AND TOPPED WITH REMOULADE SAUCE.

13

GUMBO

CHICKEN AND SAUSAGE GUMBO

COUNTRY STYLE WITH MEDIUM DARK ROUX, CHICKEN AND SPICY SAUSAGE.

CUP 6 BOWL 10

SEAFOOD GUMBO

CREOLE STYLE WITH SHRIMP, CRAB, TOMATO AND OKRA.

CUP 7 BOWL 11

GUMBO DEUX

WHY DECIDE BETWEEN THE TWO? ENJOY A CUP OF EACH!

10

GUMBALAYA 14

A HEARTY SERVING OF OUR CHICKEN AND SAUSAGE GUMBO WITH OUR HOMEMADE JAMBALAYA

SALADS

MIXED GREEN SALAD

MIXED BABY GREENS, TOMATO AND ONION TOSSED IN OUR HOMEMADE CITRUS VINAIGRETTE DRESSING. (GF)

8

CLASSIC CAESAR

CRISP HEARTS OF ROMAINE TOSSED IN TRADITIONAL CAESAR DRESSING AND TOPPED WITH OUR HOUSE MADE CROUTONS.

SMALL 7 LARGE 9

THE CORNER SALAD

GRILLED OR FRIED CHICKEN, CATFISH OR SHRIMP, OR FRIED OYSTERS, SERVED ATOP MIXED GREENS OR CRISP ROMAINE WITH TOMATO AND ONION. CHOICE OF DRESSING.

CHICKEN 14 CATFISH 15 SHRIMP 16 FRIED OYSTERS 19

THERE WILL BE A CHARGE FOR ANY SUBSTITUTIONS.

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

GF = GLUTEN FREE

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POBOYS

POBOYS ARE MADE ON FRENCH BREAD WITH LETTUCE, TOMATO, PICKLE AND FRENCH FRIES.

HOT ROAST BEEF 13

SEASONED, SLOW COOKED SO TENDER IT FALLS OFF THE BONE, AND SMOTHERED IN GRAVY.
YOU'LL NEED SOME EXTRA NAPKINS.

FRIED SEAFOOD POBOYS

POPCORN SHRIMP 15 SOUTHERN CATFISH FILET 15 GULF OYSTER 18

THE HALF & HALF 18

CHOOSE TWO SEAFOOD OPTIONS.

GRAND SLAM SANDWICHES

ALL OUR SANDWICHES ARE DRESSED AND SERVED WITH FRENCH FRIES.

THE BURGER

HALF POUND OF FRESH GROUND CHUCK, SHORT RIB, AND BRISKET ON BRICHOE BUN WITH LETTUCE, TOMATO, ONION, AND PICKLES. 14

CHICKEN BREAST

GRILLED, BLACKENED, OR FRIED ON A BRICHOE BUN AND DRESSED WITH LETTUCE, TOMATO, AND PICKLE. 13

SMOKED SAUSAGE POBOY

SPICY CAJUN SAUSAGE GRILLED AND DRESSED WITH LETTUCE, TOMATO, AND PICKLE. 13

THE CORNER CLUB

SLICED HAM, SMOKED TURKEY, BACON, CHEESE, LETTUCE, AND TOMATO ON A CROISSANT. 13

CREOLE NEW ORLEANS

RED BEANS AND RICE WITH SMOKED SAUSAGE

LONG A MONDAY TRADITION WHILE LAUNDRY DRIED ON THE LINE. OUR BEANS ARE SEASONED WITH HAM, HOT SAUSAGE AND CREOLE SPICES; THEN SIMMERED TO CREAMY, FLAVORFUL PERFECTION. (GF) 14

SHRIMP CREOLE

RIPE TOMATOES, THE "HOLY TRINITY" OF ONION, BELL PEPPER AND CELERY, CREOLE SEASONING, SPICES AND BAY LEAF SIMMER FOR HOURS. THIS TRADITIONAL STAPLE OF NEW ORLEANS CUISINE IS SERVED WITH SHRIMP AND STEAMED RICE. (GF) 17

CREOLE JAMBALAYA

THIS UNIQUE DISH ORIGINATED IN THE FRENCH QUARTER. SPANISH AND FRENCH CULINARY INFLUENCES BRING LIFE TO THIS FLAVORFUL MIX OF CHICKEN, SHRIMP, SPICY SAUSAGE, RICE, TOMATO, ONION, BELL PEPPER, CELERY, SEASONINGS. (GF) 14

THE NEW ORLEANS SAMPLER 21

START WITH A CUP OF OUR CHICKEN GUMBO; FOLLOWED BY SHRIMP CREOLE, RED BEANS, JAMBALAYA, AND A COUPLE CRISPY FRIED GULF SHRIMP. FINISH WITH A LITTLE LAGNIAPPE: OUR HOMEMADE BREAD PUDDING WITH RUM SAUCE.

FRIED SEAFOOD PLATTERS

ALL OF OUR GENEROUS PLATTERS ARE SERVED WITH FRENCH FRIES, COLESLAW, COCKTAIL AND TARTAR SAUCES.

CATFISH 16 BUTTERFLY SHRIMP 21 GULF OYSTER 22 CHOOSE TWO 22

THE PLATTER 25

PERFECT TO SATISFY THE HARDEST APPETITE.
ENJOY A GENEROUS TASTE OF EACH: CATFISH, POPCORN SHRIMP, BUTTERFLY SHRIMP, GULF OYSTERS AND A STUFFED CRAB.

PASTA

MARDI GRAS PASTA

SHRIMP AND SPICY SAUSAGE SERVED IN OUR RICH TOMATO CREAM SAUCE OVER LINGUINE. 18

PANEED CHICKEN PASTA

CHICKEN BREAST DUSTED WITH HERBED BREAD CRUMBS, LIGHTLY FRIED, AND SERVED WITH CREAMY PASTA ALFREDO. 17

BEIGNET FRIES

BANANAS FOSTER BEIGNET FRIES

OUR TWIST ON TWO LOCAL FAVORITES. BEIGNET DOUGH CUT INTO FRIES WITH SLICED BANANAS AND TOPPED WITH OUR RICH FOSTER SAUCE OF DARK BROWN SUGAR, BANANA LIQUEUR, AND BUTTER. 12

BEIGNET FRIES WITH POWDERED SUGAR

THERE WILL BE A CHARGE FOR ANY SUBSTITUTIONS. 9

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