



## APPETIZERS

### PORTOBELLO MUSHROOM FRIES

Sliced portobello mushrooms, fried and served with creole remoulade

### SPICY PECAN SHRIMP

Fried shrimp tossed in a horseradish aioli sauce with spicy praline pecans

### CRAWFISH CORNBREAD

Signature cornbread, sauced with crawfish étouffée

### BLACKENED TUNA SASHIMI

Served with sweet soy sauce

### MAGLIEAUX'S CRAB CAKES

House made crab cakes with signature remoulade sauce

### CRABMEAT AU GRATIN

With lump crabmeat

### ITALIAN NACHOS

Fried lasagna noodles with meat sauce, black olives, Alfredo, parmesan and mozzarella cheeses

### SPINACH & ARTICHOKE DIP

Fresh spinach and artichoke hearts blended with creamy cheeses served with golden-fried pita chips

### ITALIAN POTATO SKINS

Garlic butter, prosciutto, parmesan, mozzarella and romano cheeses over baked potato skins

### DUCK TENDERS

Almond breaded & fried, served w/ BBQ sauce

## SALADS

*Dressings: Bleu Cheese, Italian, Ranch, Caesar, Thousand Island, House Vinaigrette, Oil & Vinegar*

### CHICKEN BREAST SALAD

House or Caesar salad with grilled chicken breast

### SHRIMP SALAD

House or Caesar salad with six premium gulf shrimp, grilled, blackened or fried

### SIDE HOUSE SALAD

Mix of organic spring lettuce, tomato, red onions with pickled okra and croutons

### SIDE CAESAR SALAD

Romaine and fresh parmesan tossed in Caesar dressing with croutons

## SOUPS

### HEN & ANDOUILLE GUMBO

Cup | Bowl

### SHRIMP & CORN CHOWDER

Cup | Bowl

## PASTAS

### MAMA MAGLILOLO'S SPAGHETTI

Signature sweet red sauce with handmade meatballs served over spaghetti

### LASAGNA PAPPARDELLE

Hand cut pappardelle pasta with Maglieaux's meat sauce, mozzarella, ricotta, parmesan, fresh spinach, black olives and fresh basil

### CHAMPAGNE SHRIMP

Angel hair pasta tossed in Maglieaux's creamy champagne sauce with fresh tomatoes, mushrooms and red onions, topped with fresh Italian seasoned premium Gulf shrimp

### CRAWFISH MONICA

Mildly spicy, white wine parmesan-seasoned blend with bowtie pasta and crawfish

### FETTUCCINE ALFREDO

Creamy Alfredo sauce with your choice of grilled or blackened chicken or shrimp  
Chicken Shrimp

### ITALIAN SAUSAGE CANNELLONI

Rolled pasta filled with Italian sausage, ricotta, parmesan and mozzarella cheeses, fresh oregano and garlic

### SEAFOOD CANNELLONI

Cannelloni filled with crab, spinach and ricotta stuffing topped with a creamy garlic parmesan and crawfish sauce

### CHICKEN PARMESAN

Signature sweet red sauce over golden fried chicken breast, topped with mozzarella and parmesan cheeses served with spaghetti

### EGGPLANT PARMESAN

Signature sweet red sauce over golden-fried eggplant medallions, topped with mozzarella and parmesan cheeses served with spaghetti

18% gratuity added for parties of 6 or more

## POULTRY & MEAT

*All of our steaks are 100% USDA aged beef, hand cut - in house*

### CRABMEAT STUFFED CHICKEN BREAST

Crabmeat stuffing between grilled chicken breasts with lemon butter sauce, served with roasted garlic and rosemary potatoes

### FILET MIGNON

8 oz. choice center-cut tenderloin served with baked potato

### RIBEYE

12 oz. choice served with baked potato

### BRAISED PORK SHANK

Topped with espagnole sauce served with roasted rosemary garlic potatoes

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## BETTY JEAN'S BURGERS

*Served with fries and a pickle spear*

### BETTY JEAN BURGER

Black Angus beef grilled, dressed with lettuce, tomato and red onion on brioche bun

### BLACK & BLEU BURGER

Black Angus beef blackened and grilled, dressed with bleu cheese, lettuce, tomato and red onion on brioche bun

### PESTO MOZZARELLA BURGER

Black Angus beef grilled and topped with melted mozzarella cheese and crispy prosciutto, dressed with lettuce, tomato, red onion and pesto on brioche bun

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## SANDWICHES & PO' BOYS

*Served with fries and a pickle spear*

### OYSTER PO' BOY

Southern-fried oysters, lettuce, tomato and tarter sauce, served on Gambino's French bread

### SHRIMP PO' BOY

Fried shrimp, lettuce, tomato and remoulade sauce, served on Gambino's French bread

### CATFISH PO' BOY

Premium, fried catfish strips, lettuce, tomato and tartar sauce, served on Gambino's French bread

### CRAB CAKE SANDWICH

House made crab cake, lettuce, tomato, purple onion and remoulade sauce on brioche bun

## SEAFOOD

### CRABMEAT STUFFED PORTOBELLO MUSHROOM WITH GRILLED SHRIMP

Portobello mushroom cap filled with crabmeat stuffing, topped with lemon butter sauce and premium grilled gulf shrimp. Served with steamed green beans

### SPECKLED TROUT

Pan sautéed, topped with pecan butter meunière  
Top with lump crabmeat | Shrimp

### MAHI MAHI

Grilled or blackened with lemon butter sauce served with steamed broccoli  
Top with crabmeat stuffing

### FISH PONTCHARTRAIN

Shrimp and lump crabmeat with white wine sauce over Red Snapper

### SHRIMP & GRITS

Creamy garlic cheese grits topped with au gratin sauce and grilled premium gulf shrimp served with fried okra

### ÉTOUFFÉE

Creamy traditional creole étouffée with shrimp or crawfish served with fried okra

### FRIED SHRIMP

Eight premium gulf shrimp fried golden brown served with fries

### CATFISH FILLET

Golden fried premium catfish fillet served with fries

### FRIED OYSTER PLATE

Twelve southern fried oysters served with fries

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## SIDES

### STEAMED GREEN BEANS

### ROSTED GARLIC & ROSEMARY POTATOES

### FRIED OKRA

### STEAMED BROCCOLI

### FRIES OR SWEET POTATO FRIES

### BAKED POTATO

Served with butter, sour cream, cheese and green onions on the side

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## DESSERTS

### WHITE CHOCOLATE BREAD PUDDING

### CRÈME BRULEE

### KEY LIME PIE

### CHOCOLATE SILK PIE

### CHEESECAKE

Plain, topped with strawberries, homemade pecan praline sauce

18% gratuity added for parties of 6 or more