



MAGLIEAUX'S
RIVERFRONT RESTAURANT

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

MAGLIEAUX'S CRAB CAKES

House made fried crab cakes with signature remoulade sauce

ITALIAN NACHOS

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

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

MINI MEAT PIES

Five seasoned mini meat pies fried golden brown served with Remoulade sauce

SALADS

Dressings: Bleu Cheese, Italian, Ranch, Caesar, Thousand Island, Honey Mustard, 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 MAGLIOLO'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

FETTUCCHINE 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

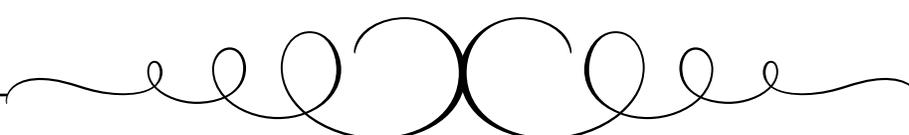
CHICKEN PARMESAN

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

PORK MEDALLIONS

Raspberry Chipotle glazed served with roasted garlic and rosemary potatoes

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

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 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

MAHI MAHI

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

GRILLED SNAPPER

Seasoned and grilled Red Snapper topped with lemon butter sauce served with steamed green beans
Topped with Crabmeat Stuffing

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 13.99

FRIED SHRIMP

Eight premium Gulf shrimp fried golden brown served with fries

CATFISH FILLET

Two golden fried premium catfish fillets served with fries

FRIED OYSTER PLATE

Twelve southern fried oysters served with fries

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

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

CRÈME BRULEE

CHOCOLATE SILK PIE

CHEESECAKE

Plain, topped with strawberries, or homemade pecan praline sauce

18% gratuity added for parties of 6 or more.