

Louisiana Okra Gumbo



"Gumbo" an old French derivative describing Okra is made with Cajun Trinity (Bell Pepper, Celery, and Onions) and Chef BB's own Cajun Gumbo Roux (you can take some home wit'cha if you want to). You'll love the smooth balance of vegetables and seasonings served over White Rice.

	Cup	Bowl
Chicken & Sausage*	\$8.25	\$12.50
Crab & Shrimp*	\$9.25	\$13.50
All of the Above	\$10.25	\$14.50

Chef BB's Crabmeat Bisque Real Crabmeat in a thick and creamy Garlic seasoned Creole sauce with a sprinkle of Parmesan and Green Onion
Bowl: \$14.95 Cup: \$8.95

Chef BB's Soup du jour (Soup of the day) Chef BB's always messin' around in the kitchen with something he dreamed up the night before. Check with your server for the Chef's seasonal and daily soup selections.

French Quarter Entrees

\$2.50 Added For All Split/Shared Entrees

Cajun Jambalaya Ya Ya Creole Seasoned rice in a Creole Tomato sauce with Celery, Onion, & Bell Pepper served with Beef and Andouille Sausage **\$12.95**
Add Grilled Shrimp, just \$3.00 more.

Cajun Dirty Rice Onions, Bell Pepper, Tomatoes, and Savory
Ground Pork Sausage grilled with Dirty Rice and Chef BB's own Creole Seasoning blend (Add Grilled Shrimp, just \$3.00 more) **\$12.95**

Red Beans & Rice w/Grilled Sausage
Camellia brand Red Beans, slow cooked and saucy, served with grilled sausage over a bed of White Rice **Bowl \$11.95 / Cup: \$7.50**
Add Grilled Shrimp or Catfish: **\$15.95**

Crawfish or Shrimp Etouffe* Looziana Mudbugs (Crawfish) or Grilled Shrimp simmered in a buttery, creamy Cajun Etouffe' Sauce served over a bed of White Rice (Chef BB's favorite dish) **\$16.95**
Served over Cheesy Grits Add **\$2.00**

Catfish Pontchartrain
Deep fried Louisiana Catfish Filets covered with a generous helping of Chef BB's Crawfish Etouffee served over a bed of White Rice **\$16.95**

Shrimp Creole* Creole seasoned tomato sauce with Celery, Onion, Bell Pepper with Jumbo Grilled Shrimp served over a bed of White Rice **\$13.95**

Blackened Bourbon Street Shrimp Tacos
Three Soft Corn Tortillas filled with Blackened Louisiana Gulf Shrimp topped with Cilantro, Chopped Lettuce, Onion, Tomato, Cheddar Jack Cheese and our own Special Taco Sauce **\$15.95**

Alex's Favorite Mac-N-Cheese Chef BB's own special recipe Mac-n-cheese, made special for his son Alex. Homemade four-cheese & cream blend over Egg Noodle Pasta topped with toasted Panko and Bacon Bits. **\$12.95** Add Grilled Shrimp, just \$3.00 more

SHRIMP & GRITS **New Orleans-Style BBQ or Chef BB's Garlic & Cream** Tender Medium Shrimp sauteed in Chef BB's own New Orleans-style BBQ Sauce or a light Garlic & Cream Sauce in a heaping bowl of Hominy Grits with Cheddar-Jack and Parmesan cheese, chopped Green Onions and Creole Seasoning. This is a real Southern favorite! **\$16.95**

Cajun Sampler Platter (Your Choice Of Any 3 Entrees Listed Below)

Choose from Red Beans & Rice, Shrimp Creole, Crawfish Etouffe, Chicken & Sausage Gumbo, or Cajun Jambalaya-Ya-Ya (add Shrimp \$3.00) served with French Bread **\$16.95**

Great For Y'all First Timers!!!



Louisiana Style Seafood Platters*

Choose Your Seafood

- Catfish Filets
- Jumbo Shrimp
- Gulf Oysters
- Frog Legs



How Many You Want

- Choose 1: \$19.95
- Choose 2: \$22.95
- Choose 3: \$25.95
- The Works: \$28.95**

- Add Alligator: **\$8.95**
- Add Softshell Crab: **\$7.50**



Seafood Basket (Catfish, Shrimp, or Oysters): \$12.95

Alligator Platter*

Plump meaty hand battered Alligator* tenderloins, deep fried to crispy, juicy perfection served with all the fixin's . . . **\$29.95**

* Food Advisory: Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness. Momma Pearl's uses nuts, mushrooms, shellfish, and other potential allergens. Oysters, Crawfish, and other kinds of sea foods may contain known allergens and may contain small shell fragments. Although we practice standard safety methods, it is possible that some or all of these allergens, and gluten products, may be present in your food selections. You may consume these items at your own risk. Please notify your server of any special allergies or food related conditions we need to be aware of.



Real N'awlins Po'Boys



Central Grocery Muffaletta

All Po'boys ("Poor boys") are prepared on 8" toasted French Bread Loaf with Lettuce, Tomatoes, and Chef BB's own Po'boy Sauce and choice of Cajun Seasoned French Fries, Sweet Potato Fries, Fried Okra, or Apple Cider Cole Slaw.

Andouille Sausage	\$13.50	Fried Shrimp*	\$15.50
Muffaletta	\$13.50	Fried Alligator*	\$18.50
Fried Oyster*	\$16.50	Softshell Crab*	\$19.50
Fried Catfish*	\$15.50		



\$25.00

Smoked Ham, Genoa Salami, Provolone Cheese, and Swiss Cheese topped with Chef BB's own Olive Tepeade (Olives, Tomatoes, Celery, Garlic, and other Good Stuff).

Po'boys and sandwiches can be prepared without bread as a Entree Salad... *Just Ask.*



Substitute A Cup Of Chicken & Sausage Okra Gumbo or Red Beans and Rice on the side for just \$3.00 more.

Cajun Sammies

All beef burgers and made to order as Medium, Medium Well, or Well Done only. All white meat grilled chicken. Dressings include Chef BB's Cajun Po-boy Sauce, Lettuce, Tomato, with your choice of Cajun Fries, Sweet Potato Fries, Fried Okra, or Apple Cider Cole Slaw.

Chef BB Burger
1/3 Lb. Angus Beef Patty with Cheddar Cheese on a savory Split-top Pretzel Roll Bun . . . **\$11.95**

Bourbon Street Blackened Burger
Cajun Blackened 1/3 Lb. Angus Beef Patty with Swiss Cheese on a Sweet Potato Brioche Roll **\$13.95**

Chef BB's Grilled Chicken
Flame Grilled White Meat Chicken with Cheddar Cheese on a savory Split-top Pretzel Roll Bun . . . **\$11.95**

Bourbon Street Blackened Chicken
Cajun Blackened White Meat Chicken with Swiss Cheese on a Sweet Potato Brioche Roll **\$13.95**

Substitute Gumbo or Red Beans . . . \$3.00 Add Firecracker Sauce . . . \$1.00 Add Mushrooms or Onions . . . \$.75 Make it a Double Patty . . . \$3.00