

APPETIZERS

doz Charbroiled Oysters \$21

½ doz Charbroiled Oysters \$13

doz Fresh Shucked Oysters \$18

½ doz Fresh Shucked Oysters \$12



Jumbo Sautéed Crab Claws \$15

Sautéed in garlic herb sauce

BBQ Shrimp \$15

*Classic gulf shrimp sautéed in our own spiked
butter sauce*

Lettuce Wraps \$11

*Korean style spicy chicken, leaf lettuce and special
sauce for your assembly*

Stuffed Mushrooms \$11

Button mushrooms stuffed with lump crab meat dressing

Sesame Ginger Wings \$10

*An Asian twist to a traditional trend. Wings tossed
in a sweet sesame ginger sauce*

Filé Gumbo

Cup \$6 Bowl \$9

*Treaditional New Orleans filé gumbo
served with steamed rice*

SANDWICHES

Shrimp Poboy \$15

*Golden fried gulf shrimp, dressed on French
bread, served with french fries*

Catfish Poboy \$15

*Golden fried catfish, dressed on French bread,
served with french fries*

Oyster Poboy \$16

*Golden fried oysters, dressed on French bread, served with
french fries*

1/2lb Sirloin Burger \$12

1/2 Lb Sirloin burger grilled to perfection, served with french fries

GREENERY

Chicken Club Salad \$13

Substitute shrimp: \$2

*Grilled chicken, eggs, bacon, tomato, cheddar on a bed of
mixed greens, served with honey mustard dressing*

Spinach Salad \$13

*Cranberries, pecans, goat cheese on a bed of spinach drizzled
with balsamic vinaigrette (add chicken or shrimp for \$3)*

Caesar Salad \$9

Add: \$3 for chicken or \$5 shrimp

*Fresh cut romaine tossed in our house Caesar dressing finished
with tomatoes & French toast*



"All Bets On Me" The Book \$19.99

by Larry Morrow

www.larry-morrow.com

ENTRÉES

Grilled Salmon \$18

Grilled salmon with teriyaki glaze served with brown rice & house salad

Cajun Crawfish Pasta \$18

Louisiana Crawfish, & rotini pasta tossed in a Cajun sauce topped with fried Louisiana Catfish

Pasta Lenora \$15

Gulf shrimp sautéed in a rich Alfredo sauce

Crawfish Etouffee \$14

Tender crawfish tails cooked in a rich roux & served over steamed rice

Shrimp Platter \$17

Gulf shrimp on a bed of french fries and toasted garlic bread

Catfish Platter \$19

Louisiana Fried Catfish hand battered and placed on a bed of french fries and toasted garlic bread

Seafood Platter \$23

Golden fried catfish, gulf shrimp & oysters on bed of french fries and toasted garlic bread

“Just Watch” (Feeds 2-3) \$44

A golden fried tower of shrimp, oysters, catfish & softshell crab served on a bed of french fries & garlic buttered french bread

Red Beans & Rice w/ Smoked \$9

Substitute: Fried Chicken add \$3

New Orleans Favorite Red beans and rice, served with choice of fried chicken

Bayou Redfish \$22

Grilled redfish topped with crawfish etouffee and a side of potato salad

Morrow’s Fried Chicken \$13

Tender fried chicken marinated in our own house seasoning and cooked to juicy perfection, served with choice of 2 sides (white or dark meat)

Ribeye \$24

14oz ribeye grilled to perfection, served with garlic mashed potatoes & daily vegetable

Butterfly Chicken \$14

8 oz grilled boneless chicken breast served with choice of two sides

CHEF’S FEATURES

BIBIM BOP (Rice Bowl) \$14

This is the Chefs favorite meal in a bowl. An array of blanched vegetables & marinated beef served in a rice bowl topped with a fried egg and a sweet & spicy sauce

KOREAN BBQ \$19

Korean sweet marinated shortribs, grilled & served with Korean rice

DON’T TEMPT ME!

Lenora’s Hawaiian Bread Pudding \$8

(\$2 to add Ice Cream)

Peach Cobbler \$8

(\$2 to add ice cream)

Brownie a la mode \$8

SIDES \$4

Garlic mashed potatoes cup of red beans & rice, daily vegetable, beer-battered onion rings, baked macaroni, potato salad, sweet potato fries, braised cabbage,

\$2 up charge for substitutions of sides

2 Corn muffins \$2

served with honey-butter topping

BEVERAGES \$3

Bottle of Element Pineapple Lemonade, Coke, Sprite, Diet Coke, Barq’s Root Beer, Iced Tea, Lemonade, Coffee, Hot Tea

Gratuity for parties of 5 or more will automatically be added