BRUNCH MENU

$15 CRABCAKE BENEDICT
House made Crabcake served over toasted French bread, topped with a poached egg with a drizzle of hollandaise sauce

$17 CAJUN CATFISH BENEDICT
A golden fried Louisiana catfish filet served atop toasted French bread, finished with a poached egg and a drizzle of hollandaise sauce

$17 GRILLED SALMON
6oz of perfectly grilled salmon served on tender asparagus accompanied by our creamy parmesan grits

$14 BANANA FOSTER FRENCH TOAST
A traditional French toast w/ the signature of New Orleans

$13 SPINACH & FETA OMELET
A beautifully prepared omelet stuffed with sautéed spinach and zesty feta cheese

$13 CHICKEN & WAFFLE
3 Savory fried (whole) chicken wings make a great accompaniment to our sweet Belgian waffle

$13 SUPER SPINACH SALAD
Baby spinach tossed w/ pecans, dried cranberries, red onion & goat cheese

$11 PANCAKES
Traditional Pancakes served with bacon

$12 SWEET POTATO PANCAKES & BACON
Pancakes with real sweet potatoes folded into batter

$17 STEAK & EGGS
New York Strip steak grilled to your desired temperature with any style of eggs

$16 SHRIMP & GRITS
Gulf shrimp cooked in our special sauce on a healthy helping of our parmesan grits

SIDES
$3 Bacon/Sausage, $3 Turkey Sausage
$3 Grits, $3 Eggs, $3 Homemade Hash Browns

BEVERAGES
$4 Mimosas, $16 Pitcher Mimosas 32oz, $3 coffee, iced tea, hot tea, lemonade, coke, sprite, diet coke. $3 orange, apple, cranberry, grapefruit juice

Gratuity for parties of 5 or more will automatically be added
APPETIZERS

doz Charbroiled Oysters $19
½ doz Charbroiled Oysters $11

doz Fresh Shucked Oysters $13
½ doz Fresh Shucked Oysters $9

Crawfish Beignets $11
The savory version of the famous New Orleans beignet!
Crawfish tails fried to a fluff & served with tiger sauce

Crabcakes $14
Made from lump crab

Sautéed Crab Claws $11
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)

Puchingue (Chive Cakes) $11
Korean style pancake with chives and soy dipping sauce

Cheeseboard $15
(Asian pears with manchego cheese & pepper jelly)

Sesame Ginger Wings $9
An Asian twist to a traditional trend. Wings tossed in a sweet sesame ginger sauce

SOUP

Filet Gumbo $6 / $8
Soup Du Jour $6 / $8

SANDWICHES

Shrimp Poboy $15
Golden fried gulf shrimp, dressed on french bread, served with house cut fries

Catfish Poboy $15
Golden fried catfish, dressed on french bread, served with house cut garlic parmesan fries

Oyster Poboy $16
Golden fried oysters, dressed on french bread, served with house cut garlic parmesan fries

1/2lb Sirloin Burger $12
1/2 Lb Sirloin burger grilled to perfection, served with house cut garlic parmesan 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 ($3 for chicken or $4 shrimp)
Fresh cut romaine tossed in our hour Caesar dressing finished with tomatoes & french toast
Poached Salmon $18
Salmon poached with spicy soy sauce served with brown rice & steamed vegetables

Catfish Bonanza $22
Louisiana catfish fried whole, served with choice of 2 sides

Cajun Crawfish Pasta $18
Louisiana Crawfish, & rotini pasta tossed in a Cajun sauce topped with fried Louisiana Catfish

Pasta Jambalaya $16
Chicken, sausage, & penne pasta tossed in our spicy jambalaya sauce

Shrimp 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 $18
Gulf shrimp on a bed of house cut garlic parmesan fries and toasted garlic bread

Catfish Platter $19
Louisiana Fried Catfish hand battered and placed on a bed of house cut garlic parmesan fries and toasted garlic bread

Seafood Platter $23
Golden fried catfish, gulf shrimp & oysters on bed of house cut garlic parmesan fries and toasted garlic bread

“Just Watch” (for 2) $40
A golden fried collage of shrimp, oysters, catfish, softshell crab & crawfish beignets on a bed of house cut fries & garlic buttered french bread

$9 Red Beans & Rice w/ Smoked Sausage or Chicken $9
New Orleans Favorite Redbeans, served with choice of Fried chicken or with a Smoked Sausage Link

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)

Chopped $17
2 Perfectly paned pork chops served with choice of two sides (grilled option is available)

Korean Ribeye $22
14oz ribeye grilled to perfection glazed with our special sauce, accompanied by a loaded baked potato & daily vegetable

Butterfly Chicken $14
8 oz grilled boneless chicken breast served with choice of two sides

$4 Sides
Garlic mashed potatoes, cup red beans & rice, mixed vegetable, house cut garlic parmesan fries
Baked macaroni, potato salad, braised cabbage, korean rice.

$2 up charge for substitutions of sides

Beverages
$3
Coke, Sprite, D. Coke, Barq’s Root Beer, Iced Tea, Lemonade, Coffee, Hot Tea

Gratuity for parties of 5 or more will automatically be added