

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



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

SAUTEED 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

ENTREES

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 ETTOUFFEE \$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

CHEF'S FEATURES

BIBIM BOP \$12

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

BUL KALBI \$16

Korean sweet marinated shortribs, grilled & served with Korean rice

DON'T TEMPT ME!

LENORA'S HAWAIIAN BREAD PUDDING \$7

(\$2 to add Ice Cream)

PEACH COBBLER \$7

(\$2 to add ice cream)

GREEN TEA ICE CREAM \$6 BROWNIE A LA MODE \$8

"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 ettouffee 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 paneed pork chops served with choice of two sides(grilled optiom 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, BARQS ROOT BEER, ICED TEA, LEM-ONADE, COFFEE, HOT TEA

Gratuity for parties of 5 or more will automatically be added