

APPETIZERS

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**OYSTERS MORROW \$27**  
*a dozen chargrilled oysters topped with house made crab meat dressing*

**DOZ CHARGRILLED OYSTERS \$24**

**1/2 DOZ CHARGRILLED OYSTERS \$13**

**DOZ FRESH SHUCKED OYSTERS \$18**

**1/2 DOZ SHUCKED OYSTERS \$12**

*\*There's a risk associated with consuming raw oysters*

**BBQ SHRIMP \$15**  
*Classic gulf shrimp sautéed in our own spiked butter sauce*

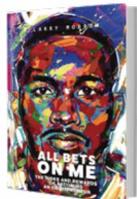
**LETTUCE WRAPS \$11**  
*Korean style spicy chicken, leafy lettuce and special sauce for your assembly*

**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*

**CRAWFISH BREAD \$11**  
*New Orleans classic baked french bread topped with a cheese blend and crawfish tails*

**FILE GUMBO**  
**Cup \$6 | Bowl \$9**  
*Traditional New Orleans file gumbo served with steamed rice*



Ask your server for a copy of "All Bets On Me" the book by Larry Morrow available here or online for only \$19.99  
[www.larry-morrow.com](http://www.larry-morrow.com)



*Classic New Orleans Cuisine  
 & Authentic Korean Dishes*

GREENERY

SANDWICHES

**CAESAR SALAD \$9**  
*Fresh cut romaine tossed in our Caesar dressing finished with tomatoes & french toast  
 (Add: \$3 for chicken or \$5 for shrimp)*

**SPINACH SALAD \$13**  
*Cranberries, pecans, goat cheese on a bed of spinach drizzled with balsamic vinaigrette  
 (Add: \$3 for chicken or \$5 for shrimp)*

**CHICKEN CLUB SALAD \$13**  
*Grilled chicken, eggs, bacon, tomato, cheddar on a bed of mixed greens, served with honey mustard dressing  
 (Substitute shrimp for \$2)*

**GRILLED CHICKEN ASIAN SALAD \$14**  
*Chicken, apples, grapes, oranges, strawberries served on a bed of mixed greens with a sesame ginger vinaigrette*

**COBB SALAD \$14**  
*Grilled chicken, tomatoes, avacoda, bacon and smoked gouda atop a bed of mixed greens*

**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 fries*

**OYSTER POBOY \$16**  
*Golden fried oysters, dressed on french bread, served with house cut fries*

**1/2LB SIRLOIN BURGER \$12**  
*1/2lb Sirloin burger grilled to perfection, served with house cut fries*

ENTRÉES

**RED BEANS & RICE \$11**

*New Orleans famous red beans and rice served with smoked sausage  
(Substitute fried chicken for \$3)*

**BUTTERFLY CHICKEN \$14**

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

**MORROW'S FRIED CHICKEN \$13**

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

**GRILLED SALMON \$20**

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

**GRILLED REDFISH ACADIANA \$26**

*Grilled redfish topped with crabmeat and a lemon butter sauce served with one side*

**PASTA LENORA \$16**

*Gulf shrimp sautéed in a rich alfredo sauce*

**CAJUN CRAWFISH PASTA \$22**

*Louisiana crawfish & linguini pasta in a Cajun sauce topped with two pieces of fried Louisiana Catfish*

**SHRIMP PLATTER \$17**

*Fried Gulf shrimp on a bed of house cut french fries and toasted garlic bread*

**OYSTER PLATTER \$18**

*Fried Oysters on a bed of house cut french fries and toasted garlic bread*

**CATFISH PLATTER \$19**

*Louisiana fried catfish hand battered and placed on a bed of house cut french fries and toasted garlic bread*

**SEAFOOD PLATTER \$24**

*Golden fried catfish, gulf shrimp & oysters on bed of house cut french fries*

ENTRÉES

**JUST WATCH \$44**

*(Feeds 2-3) A golden fried collage of shrimp, oysters, catfish & softshell crab on a bed of house cut french fries & garlic buttered french bread*

**RIBEYE \$28**

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

**CHEF'S SPECIALS**

**BIBIM BOP (RICE BOWL) \$16**

*This is the Chef's 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 \$22**

*Korean sweet marinated short ribs, grilled & served with Korean rice*

**a la carte \$4 | \$2 upcharge for substitution of sides**

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|-------------------------|-----------------|
| GARLIC MASHED           | ONION RINGS     |
| POTATOES                | BAKED MACARONI  |
| CUP OF RED BEANS & RICE | POTATO SALAD    |
| DAILY VEGETABLE         | BRAISED CABBAGE |
| FRENCH FRIES            | SIDE SALAD      |
| SWEET POTATO FRIES      |                 |
| CORN BREAD MUFFINS      |                 |

SIDES

**DON'T TEMPT ME!**

LENORA'S HAWAIIAN BREAD PUDDING \$8

PEACH COBBLER \$8

BROWNIE A LA MODE \$8

NEW YORK CHEESE CAKE \$9

*with raspberry sauce*

**add icecream to any of our house-baked, delicious desserts for only \$2**

**BEVERAGES \$3**

BOTTLE OF ELEMENT PINEAPPLE LEMONADE

- |        |           |         |                  |
|--------|-----------|---------|------------------|
| COKE   | DIET COKE | COFFEE  | BARQ'S ROOT BEER |
| SPRITE | ICED TEA  | HOT TEA | LEMONADE         |

**\*\*Gratuity for parties of 5 or more will be automatically be added**