

STARTER

DOZ OYSTERS MORROW \$34

½ DOZ OYSTERS MORROW \$17

DOZ CHARGRILLED OYSTERS \$27

½ DOZ CHARGRILLED OYSTERS \$14

BBQ SHRIMP \$18

Classic gulf shrimp sauteed in our own spiked butter sauce

LETTUCE WRAPS \$12

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

SESAME GINGER WINGS \$12

An Asian Reist to a traditional trend.

Wings tossed in a sweet sesame ginger sauce

CRAWFISH BREAD \$12

New Orleans classic baked french bread topped with a cheese blend and crawfish tails

FILE GUMBO

Cup \$7| Bowl \$10

Traditional New Orleans fil gumbo served with steamed rice

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 u drizzled with balsamic vinaigrette Z (Add: \$3 for chicken or \$5 for shrimp)

CHICKEN CLUB SALAD \$14

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

COBB SALAD \$15

Grilled chicken, tomatoes, avocado, bacon and smoked gouda atop a bed of mixed greens

SOUTHWEST CHICKEN SALAD \$16

Chicken, black beans, tomatoes, avocados and corn and tortillas on a bed of mixed greens with salsa ranch dressing

GREENERY

*Classic New Orleans Cuisine
& Authentic Korean Dishes*

SANDWICHES

SHRIMP POBOY \$15

Golden fried gulf shrimp, dressed on french bread, served with house cut fries

CATFISH PBOY \$15

Golden fried catfish, dressed on french bread, served with house cut fries

OYSTER POBOY \$19

Golden fried oysters, dressed on french bread, served with house cut fries

SIRLOIN BURGER \$12

½ sirloin burger grilled to perfection served with house cut fries

SHRIMP PLATTER \$18

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

OYSTER PLATTER \$19

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

CATFISH PLATTER \$20

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

SEAFOOD PLATTER \$26

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

JUST WATCH \$50

(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

PLATTERS

ENTREES

RED BEANS & RICE \$11

New Orleans red beans & rice served with smoked (Substitute fried chicken for \$3)

MORROW'S FRIED CHICKEN \$13

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

BUTTERFLY CHICKEN \$14

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

GRILLED SALMON \$22

Grilled salmon with teriyaki glaze served with choice of two sides

REDFISH YEAH \$40

Grilled redfish served a bed of mashed potatoes and topped with delicious BBQ shrimp sauce

PASTA LENORA \$19

Gulf shrimp sauteed in a rich alfredo sauce over linguini pasta

CAJUN CRAWFISH PASTA \$24

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

RIBEYE \$36

1/4 grilled to perfection, served with garlic mashed potatoes & daily vegetable

GARLIC MASHED POTATOES

RED BEANS & RICE

FRENCH FRIES

SWEET POTATO FRIES

CORNBREAD MUFFINS

ONION RINGS

BAKED MACARONI

BRAISED CABBAGE

SIDE SALAD

YAMS

SAUTEED SPINACH

**\$4 A LA CARTE
\$2 UPCHARGE
FOR SUBSTITUTIONS**

SIDES

CHEFS SPECIALS

LAMB CHOPS \$24

Lamb Chop served atop garlic mash and asparagus Available on Wednesdays ONLY)

GUMBO RAMEN \$21

[A brunch favorite) Ramon noodles kicked up New Orleans-style with sausage, chicken and shrimp, garnished with vegetables Available on Tuesday & Thursdays until 7pm

BULGOGI \$26

Thin sliced Ribeye sautéed in a Korean teriyaki save, sed with steamed rice and salad

SHRIMP SCAMPI \$14

Six skewered jumbo shrimp baked in a garlic, herb scampi sauce.

DESSERTS

**LENORA'S HAWAIIAN BREAD
PUDDING \$8**

PEACH COBBLER \$8

BROWNIE A LA MODE \$8

NEW YORK CHEESECAKE \$9
with raspberry sauce

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

BEVERAGES

BOTTLE OF ELEMENT PINEAPPLE LEMONADE
DIET COKE LEMONADE

COKE ICED TEA

SPRITE HOT TEA

BARQS ROOT BEER COFFEE

** hour time limit while consuming food*

***Gratuity for parties of 4 or more will be added automatically*

**** Gratuity will be added for all orders made at the bar*

***** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*