

**STARTER**

DOZ OYSTERS MORROW \$36

½ DOZ OYSTERS MORROW \$28

DOZ CHARGRILLED OYSTERS \$30

½ DOZ CHARGRILLED OYSTERS \$22

BBQ SHRIMP \$22

Classic gulf shrimp sauteed in our own spiked butter sauce

LETTUCE WRAPS \$16

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

SESAME GINGER WINGS \$16

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

SWEET CHILI WINGS \$16

Fried drummettes tossed in a thai sweet chili glaze.

CRAWFISH BREAD \$15

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

FILE GUMBO

Cup \$10| Bowl \$14

Traditional New Orleans file gumbo served with steamed rice

CAESAR SALAD \$12

Fresh cut romaine tossed in our Caesar dressing finished with tomatoes & French toast (Add: \$9 for chicken or \$10 for shrimp)

SPINACH SALAD \$14

Cranberries, pecans, goat cheese on a bed of spinach u drizzled with balsamic vinaigrette (Add: \$9 for chicken or \$10 for shrimp)

CHICKEN CLUB SALAD \$16

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 \$17

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

SIRLOIN BURGER \$16

¼ sirloin burger grilled to perfection served with house cut fries

SHRIMP PLATTER \$22

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 \$28

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

SEAFOOD PLATTER \$28

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

JUST WATCH \$70

(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**

*\*\*20% Gratuity for all parties will be added automatically*

*\*\*\*\* There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.*

ENTREES

**RED BEANS & RICE \$14**

*New Orleans red beans & rice served with smoked sausage (Add: \$6 for fried chicken or \$8 for fried fish)*

**MORROW'S FRIED CHICKEN \$19**

*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 \$17**

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

**GRILLED SALMON \$28**

*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 \$22**

*Gulf shrimp sauteed in a rich alfredo sauce over linguini pasta*

**CAJUN CRAWFISH PASTA \$28**

*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 \$7**

**RED BEANS & RICE \$7**

**FRENCH FRIES \$7**

**SWEET POTATO FRIES \$7**

**CORNBREAD MUFFINS \$7**

**ONION RINGS \$7**

**BAKED MACARONI \$7**

**CABBAGE \$7**

**SIDE SALAD \$7**

**YAMS \$7**

**SAUTEED SPINACH \$7**

SIDES

CHEF'S SPECIALS

**LAMB CHOPS \$34**

*4 Lamb Chops served atop garlic mash and asparagus (Available on Wednesdays ONLY)*

**GUMBO RAMEN \$26**

*[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 \$28**

*Thin sliced Ribeye sautéed in a Korean teriyaki sauce, served with steamed rice and salad*

DESSERTS

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

**PEACH COBBLER \$10**

**BROWNIE A LA MODE \$10**

**NEW YORK CHEESECAKE \$10**  
*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*

*\*\*20% Gratuity will be added to ALL BAR SERVICE and parties of 4 or more*

*\*\*\* Checks are allowed to be split into a maximum of 2 parties*

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