

# SIGNATURE COCKTAILS

## PUNCH OUT \$14

190 proof rum, coconut rum, bacardi dragon berry, fruit punch

## HENNY RITA \$16

hennessy, cointreau, lime juice, simple syrup

## PRETTY PEACH COSMO \$14

peach ciroc, cointreau, lime juice, cranberry

## BEACH BUM MARGARITA \$28

tequila, 190, passion fruit, pineapple and orange juice, served in a fish bowl

## MORROW OF THE STORY \$26

bacardi rum, 190, peach and banana liqueur, pineapple and orange juice, served in a morrow's souvenir cup



*Where Great Food &  
Dope Vibes Collide!*

# STARTERS

## CHARGRILLED OYSTERS

½ DOZ \$22 | \$30 DOZ

Freshly shucked Gulf oysters chargrilled to perfection in our butter sauce

## OYSTERS MORROW

½ DOZ \$28 | \$36 DOZ

Gulf oysters on the half shell stuffed with crabmeat dressing charbroiled with our chef's signature herb butter sauce

## FRESHLY SHUCKED OYSTERS

½ DOZ \$16 | \$25 DOZ

Freshly shucked raw Gulf oysters served on a half shell

## BBQ SHRIMP \$22

Classic gulf shrimp sautéed in our own spiked butter sauce

## LETTUCE WRAP \$16

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

## GLAZED WINGS \$16

An Asian twist to a traditional trend, fried wings tossed in your choice of Sweet Sesame Ginger or Sweet Chili sauce

## CRAWFISH BREAD \$15

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

## BBQ CRAB CLAWS \$24

Blue crab claws sautéed in our signature bbq butter sauce served with nawlins French bread

## FILÉ GUMBO

CUP \$10 | BOWL \$14

Traditional New Orleans filé gumbo served w/steamed rice

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS.

# CHEF'S SPECIALS

## LAMB CHOPS \$34

Lamb Chops served atop garlic mash and asparagus (Available On Wednesdays ONLY)

## GUMBO RAMEN \$26

[A brunch favorite] Ramen noodles kicked up New Orleans-style with sausage, chicken and shrimp, garnished with vegetables [Available On Tuesdays, Thursdays, Sunday]

## BULGOGI \$28

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

# GREENERY

## CAESAR SALAD \$12

Fresh cut romaine tossed in our Caesar dressing finished with tomatoes & french toast

## SPINACH SALAD \$14

Cranberries, pecans, goat cheese on a bed of spinach drizzled with balsamic vinaigrette

## CHICKEN CLUB SALAD \$16

Grilled chicken, eggs, bacon, tomato, cheddar on a bed of mixed greens, served with honey mustard dressing

## COBB SALAD \$15

Grilled chicken, tomatoes, avocado, bacon and blue cheese crumbled 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

# SANDWICHES

## SHRIMP POBOY \$17

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

## CATFISH POBOY \$18

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

## SIRLOIN BURGER \$16

½ lb sirloin burger grilled to perfection served with fries

# ENTREES

## RED BEANS & RICE \$14

New Orleans famous red beans & rice served with smoked sausage (Substitute fried chicken for \$6 or fried catfish for \$8 )

## MORROW'S FRIED CHICKEN \$19

Tender fried chicken marinated in our own 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 sticky rice & house salad

## REDFISH YEAH \$40

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

## PASTA LENORA \$22

Gulf shrimp sautéed in a rich alfredo sauce over linguini pasta

## CAJUN CRAWFISH PASTA \$28

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

## RIBEYE \$36

12oz ribeye grilled to perfection, served with garlic mashed potatoes & daily vegetable

# PLATTERS

## SHRIMP PLATTER \$22

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

## CATFISH PLATTER \$28

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

## SEAFOOD PLATTER \$28

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

## JUST WATCH \$70

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

# on sundays we BRUNCH

## GUMBO RAMEN \$26

Ramen noodles kicked up with sausage, chicken and shrimp garnished with vegetables

## LOBSTER MAC + CHEESE \$30

Lobster meat incorporated into our cheesy sauce and baked to a gooey finish

## SHRIMP + GRITS \$23

Gulf shrimp cooked in our special sauce atop a healthy helping of our parmesan grits

## LAMB CHOPS + GRITS \$32

Lamb chops served atop a healthy helping of parmesan grits

## RED FISH + GRITS \$25

Grilled red fish cooked in our special sauce atop a healthy helping of our parmesan grits

## CHICKEN + WAFFLES \$16

3 savory fried (whole) chicken wings make a accompaniment to our sweet Belgian waffle

## STEAK + EGGS \$30

12oz Ribeye steak grilled to your desired temperature with any style of eggs and toast

### SIDES

GRITS  
EGGS  
HASHBROWN  
BISCUITS  
SAUSAGE  
ASPARAGUS

PAIR YOUR BRUNCH WITH A MIMOSA - AVAILABLE BY THE PITCHER OR GLASS

# SIDES

\$7 À LA CARTE | \$2 UPCHARGE FOR SUBSTITUTIONS

GARLIC MASHED POTATOES

RED BEANS & RICE

FRENCH FRIES

SWEET POTATO FRIES

CORN BREAD MUFFINS

COLLARD GREENS

POTATO SALAD

BAKED MACARONI

BRAISED CABBAGE

SIDE SALAD

YAMS

SAUTÉED SPINACH

ONION RINGS

# BEVERAGES

LEMONADE

ICED TEA

HOT TEA

COFFEE

BOTTLE OF ELEMENT PINEAPPLE LEMONADE

DIET COKE

COKE

SPRITE

BARQ'S ROOT BEER

MOUNTAIN VALLEY SPRING WATER

PELLEGRINO SPARKLING WATER

# DESSERTS

LENORA'S HAWAIIAN BREAD PUDDING \$10

PEACH BLOSSOM A LA MODE \$14

BROWNIE A LA MODE \$10

NEW YORK CHEESE CAKE \$10

with raspberry sauce

add ice cream to any of our house-baked, delicious desserts for only \$3

## HOUSE RULES

\*2 HOUR MAX TIME LIMIT FOR ALL PARTIES

\*\*20% GRATUITY FOR BAR SERVICE & PARTIES OF 4 OR MORE