



GRAND ISLE

— Fresh Seafood & Cold Beer —

RECEPTION MENU

JUMBO SHRIMP (9/12S)

With Cocktail and Remoulade Sauces

JUMBO LUMP CRABMEAT

Folded in a Delicate Herb Aioli
with Marinated Tomato and Cucumber
(3 oz./person recommended)

FRESH SHUCKED OYSTERS

On the Half Shell with Crackers,
Cocktail Sauce, Lemon and Horseradish

MARINATED BLUE CRAB CLAWS

(3 oz./person recommended)

CREOLE TUNA TARTARE

Fresh Gulf Yellow Fin Tuna, Diced and
Seasoned with our Creole Spices, with
Cucumber Aioli and Ciabatta Crisps

GRAND ISLE SALAD PLATTER

Butter & Red Leaf Lettuce, Tomatoes, Cucumbers,
Cheddar Cheese, Croutons and Assorted Dressings

SHRIMP JU JU

Jumbo Gulf Shrimp Tossed in a Spiced
and Slightly Smokey, Creamy Dressing

GRILLED VEGETABLE PLATTER

Asparagus, Portobello Mushrooms, Squash,
Zucchini, Red & Yellow Bell Pepper

SEAFOOD GUMBO

Shrimp, Crab and Oysters with Steamed Rice

CHICKEN AND ANDOUILLE GUMBO

With Steamed Rice

FRIED GULF SHRIMP

With Cocktail and Tartar Sauces

FRIED OYSTERS

With Cocktail Sauce and Horseradish Cream

MARINATED AND GRILLED FLANK STEAK SKEWERS

SMOKED FRIED OYSTERS

With Garlic Aioli

FRIED CATFISH STRIPS

Pickled Jalapeño and Preserved Lemon Aioli

WHOLE FRIED FISH CARVING STATION

Red Pepper Lime and Sesame Slaw

BAKED GRAND OYSTERS

Compound Butter, Tasso, Havarti and Parmesan

BBQ SHRIMP*

Jumbo Shrimp Sautéed in Butter, Lemon, Herbs and Abita
Beer, with Toasted French Bread

JUMBO LUMP CRAB CAKES (1.5 OZ.)

FRESH GRILLED OR SAUTÉED GULF FISH

With Creole Meunière

CHILI BUTTER BAKED FISH

SEAFOOD FRA DIAVOLO PASTA

Shrimp, Calamari, Mussels, Penne,
Red Pepper and Tomatoes

PECAN CRUSTED CATFISH MEUNIÈRE

CRAWFISH BEIGNETS

With Lemon Dill Aioli

(VEGETARIAN ITEMS ON CROSTINI)

SAVORY MUSHROOM TRUFFLES

All prices subject to 9.75% sales tax and 20% sales tax. *=Signature Dish. Chef's Fee \$100.

575 CONVENTION CENTER BLVD. NEW ORLEANS. LA. 70130

PHONE: 504-520-8530 FAX: 504-520-8531



GRAND ISLE

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SEATED LUNCH OR DINNER MENU

STARTERS • SELECT ONE

½ DOZEN RAW OYSTERS

Crackers, Cocktail Sauce, Lemon and Horseradish

½ DOZEN BAKED OYSTERS GRAND ISLE

Roasted Jalapeño & Tasso Butter, Havarti and Herb Bread Crumbs

SMOKED FRIED OYSTERS

with Garlic Aioli

CREOLE TUNA TARTARE

Cucumber and Red Pepper Vinaigrette, Crème Fraiche, House Made Chips and Preserved Lime

CHICKEN & ANDOUILLE GUMBO

with Jazzmen Rice

SEAFOOD GUMBO

with Jazzmen Rice

GRAND ISLE HOUSE SALAD

Butter Lettuce, Romaine, Radicchio, Cucumbers, Heirloom Tomatoes, Cheddar, Croutons and our Signature House Made Green Goddess Dressing

LITTLE GEM SALAD

Blue Cheese Crumbles, Bacon, Red Onion, Heirloom Tomatoes and Ranch Dressing

ENTRÉES • SELECT ONE

FRIED SHRIMP PO-BOY

Leidenheimer French Bread, Lettuce, Tomato, Pickle and Tartar Sauce

JUCIFER CATFISH

Jucifer IPA Battered Catfish, Rice Pilaf, Stewed Greens, Lemon & Jalapeño Tartar Sauce

SOUTHERN FRIED FISH SANDWICH

Brioche Bun with Arugula, Red Onion, Preserved Lemon & Jalapeño Tartar Sauce

ENTRÉES (CONT)

SHRIMP CAMINADA PO-BOY

Sautéed Shrimp in Spicy Citrus Butter, Napa and Red Pepper Slaw and Fresh Herbs

HOUSE MADE HAM AND CHEESE MELT

Brioche Bun with Creolaise, Au Jus

SHRIMP & GRITS

Stone Ground Grits, Sautéed BBQ Shrimp and Andouille Gravy

FISHERMAN'S STEW

Gulf Fish, Shrimp, Mussels, Calamari, Creole Seafood Broth and Brown Rice

CHILI BUTTER BAKED FISH

Stewed Greens and Cheese Grits

OVEN ROASTED CHICKEN

Zesty Mashed Potatoes, Green Beans and Chicken Gravy

FRESH GRILLED GULF TUNA

Lightly Smoked and Grilled, Medium Rare to Medium Tuna, Tomato and Arugula Salad, House Cured Ham, Ciabatta Croutons and Roasted Shallot Vinaigrette

GRILLED SWORDFISH

Tomato, Caper and Kalamata Olive Provencal and Duchess Potatoes

REDFISH ON THE HALF SHELL

Crab Meat, Creole Meunière, Rice Pilaf and Spinach

FILET MIGNON

Wet Fries, Spinach and Roasted Garlic Butter

DESSERTS • SELECT ONE

LEMON ICE BOX PIE

WHITE CHOCOLATE BREAD PUDDING

CHOCOLATE TRUFFLE CAKE

Included Beverages • Iced Tea & Coffee (Regular or Decaf)

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BEVERAGE MENU

CALL BRANDS

Svedka Vodka, Seagram's Gin,
Bacardi Light Rum, El Jimador Tequila,
Jim Beam Bourbon,
Seagram's VO Canadian Blend,
Dewar's Scotch

PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin,
Mount Gay Rum, Espolòn Tequila,
Jack Daniel's Whiskey, Crown Royal,
Johnnie Walker Red Scotch

TOP SHELF BRANDS

Ketel One Vodka, Bombay Sapphire Gin,
New Orleans Rum, Herradura Silver Tequila,
Maker's Mark Bourbon, Crown Royal,

SELECT RED AND WHITE WINES AND CHAMPAGNE TO INCLUDE:

Apaltagua Chardonnay,
CK Mondavi Cabernet,
Avisi Prosecco

BOTTLED DOMESTIC AND IMPORTED BEERS
AS WELL AS SELECT DRAFT BEERS

ASSORTED SODAS AND MIXERS