THE LOUISIANA COOKERY 1238 WALDEN 716-908-7283



Louisiana Classics

Louiziana Ciazzicz	
JAMBALAYA – Andouille Sausage, Veggies and Rice simmered in Creole S	
SHRIMP JAMBALAYA – Our Jambalaya topped with 4 large Shrimp. (2 shri	
RED BEANS, RICE AND SAUSAGE	
RED BEANS & RICE WITH SHRIMP – 8 large Shrimp (4 shrimp on half)	
RED BEANS & RICE	
CHICKEN GUMBO – Soup made with dark roux, veggies, sausage and chic + Andouille Sausage \$1.00	cken served over rice
SHRIMP AND CHICKEN GUMBO – Our Chicken Gumbo with 4 Large Shrin + Andouille Sausage \$1.00	np (2 shrimp on half) Full 9.95 Half 7.95
Grits	
FISH AND GRITS – Deep Fried Catfish with corn meal breading served with	our Cheesy Grits topped with Bacon and Green Onions
SHRIMP AND GRITS – 8 Large Shrimp served over our cheesy grits topped portion)	
SAUSAGE & GRITS – Sliced Andouille Sausage on Loaded Grits LOADED GRITS – Cheesy Grits, Bacon crumbles & Green Onions	
Crawfish!	
CRAWFISH ÉTOUFFÉE – Crawfish Tails and Veggies in a Light Roux Sauc	
CRAWFISH BREAD – Cheesy Crawfish Topping served on a 6" piece of Fre Po Boys!	erich Breaa
CATFISH PO BOY – Louisiana Style Sub slaw, remoulade and Catfish	10 QF
SHRIMP PO BOY – Louisiana Style Sub slaw, remoulade and 8 Large Fried	
SAUSAGE PO BOY – Louisiana Style Sub topped with slaw, remoulade and	
Plates	
	10.05
SHRIMP PLATE – 16 Large hand breaded Shrimp with 2 sides	
CATFISH PLATE – Two Catfish Fillets Hand breaded with cornmeal Breadin	
+ pick 2: Jambalaya, Red Beans & Rice, Cornbread, Slaw, or	
COMBO PLATE – Catfish Filet and 8 Large Shrimp hand breaded with corn	
+ pick 2: Jambalaya, Red Beans & Rice, Cornbread, Slaw, or Country of Jambalaya, Red Regres and Dis	· · · · · · · · · · · · · · · · · · ·
TOUR OF THE QUARTER – Sample size of Jambalaya, Red Beans and Ric Side of Andouille Sausage.	ce. Grawiish Flouilee. Loadea Griis. 4 Larae Sauleea Shrimb 17.98
+ Cornbread and Slaw	50, 5. a.r.y. 5. a.
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Add Ons:	
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR\$5.95	SLAW
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR\$5.95 3 OZ CRAWFISH ÉTOUFFÉE OVER AN ENTRÉE3.95	SLAW 1.95 CORN BREAD 1.00
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR\$5.95 3 OZ CRAWFISH ÉTOUFFÉE OVER AN ENTRÉE3.95 3 OZ CRAWFISH ÉTOUFFÉE SIDE OVER RICE\$4.95	SLAW
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR	SLAW
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Add Ons: 2 OZ OF SAUTÉED ALLIGATOR	SLAW
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Add Ons: 2 OZ OF SAUTÉED ALLIGATOR	SLAW 1.98 CORN BREAD 1.00 EXTRA SAUCE, CHEESE OF BACON 1.00 CATFISH FILET 5.98 ICE TEA 1.98
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR \$5.95 B OZ CRAWFISH ÉTOUFFÉE OVER AN ENTRÉE 3.95 B OZ CRAWFISH ÉTOUFFÉE SIDE OVER RICE \$4.95 ANDOUILLE SAUSAGE 2.49 A LARGE SHRIMP SAUTÉED 2.95 FRIED 3.95 Drinks LEMONADE \$1.95 SWEET TEA 1.95 Flavored Drinks	SLAW 1.99 CORN BREAD 1.00 EXTRA SAUCE, CHEESE OF BACON 1.00 CATFISH FILET 5.99 ICE TEA 1.99 HALF AND HALF 1.99
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR	SLAW 1.98 CORN BREAD 1.00 EXTRA SAUCE, CHEESE OF BACON 1.00 CATFISH FILET 5.98 ICE TEA 1.98 HALF AND HALF 1.98 RASPBERRY LEMONADE 2.98
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR	SLAW 1.95 CORN BREAD 1.00 EXTRA SAUCE, CHEESE OF BACON 1.00 CATFISH FILET 5.95 ICE TEA 1.95 HALF AND HALF 1.95 RASPBERRY LEMONADE 2.95 MANGO TEA \$2.95
Add Ons: 2 OZ OF SAUTÉED ALLIGATOR	SLAW 1.95 CORN BREAD 1.00 EXTRA SAUCE, CHEESE OF BACON 1.00 CATFISH FILET 5.95 ICE TEA 1.95 HALF AND HALF 1.95 RASPBERRY LEMONADE 2.95