

APPETIZERS

<i>Cold</i>	<i>Small</i>	<i>Large</i>
Shrimp Cocktail _____	7.50 _____	10.50 _____
Crawfish Cocktail (in season) _____	7.50 _____	10.50 _____
Boiled Shrimp (You peel'em) (12) _____		11.50 _____
Campechana (crabmeat, boiled shrimp, avocado, green chile) _____		9.95 _____
Oysters on the Half Shell _____	1/2 doz. 7.95 _____	doz 10.50 _____

Cocktails served with red or remoulade sauce.

Hot

Pound Hot Boiled Shrimp (bar) _____	10.95 _____	18.95 _____
Fried Chicken Wings (regular or spicy) _____		8.50 _____
Fried Catfish Fingers _____		8.95 _____
Fried Mushrooms _____		7.95 _____
Onion Rings _____		7.95 _____
Shrimp & Oyster Embrochette _____	(4) 7.95 _____	(8) 12.95 _____
Fried Crab Fingers _____		11.95 _____
Fried Crawfish Tails (in season) _____		10.50 _____
Boudin _____	(1) 5.50 _____	(2) 9.25 _____
Jimmy G's Famous Oyster Grilled (specialty of the house) _____		12.95 _____
Stuffed Jalapeno _____		6.50 _____
Fried Calamari _____		11.95 _____

(Ask your server about our appetizer trays)

SALADS

American Field Salad _____		6.50 _____
<i>Mixed greens tossed with Thousand Island</i>		
Italian Salad _____	6.95 _____	8.50 _____
<i>With olives and a tangy dressing</i>		
Shrimp Salad _____	10.50 _____	13.50 _____
<i>Mixed greens tossed with Thousand Island, topped with cold boiled shrimp</i>		
Shrimp Salad and Avocado Salad _____	11.50 _____	13.95 _____
<i>Mixed greens tossed with Thousand Island, topped with cold boiled shrimp</i>		
Fried Shrimp Salad _____	10.50 _____	13.50 _____
<i>Mixed greens tossed with Thousand Island topped with popcorn shrimp</i>		
Lump Crab Salad (in season) _____	11.95 _____	14.50 _____
<i>Mixed greens tossed with Thousand Island, topped with crab meat</i>		
Shrimp and Lump Crab Salad (in season) _____	12.50 _____	14.95 _____
<i>Mixed greens tossed with Thousand Island, topped with shrimp and crabmeat</i>		
Magnolia Seafood Salad (in season) _____	10.50 _____	13.95 _____
<i>Mixed greens tossed with spicy creole mustard, topped with shrimp, crab meat</i>		
Crab Maison Salad _____	12.50 _____	15.95 _____
<i>Specialty of the house...lump crab, capers, tomato and avocado</i>		
Caesar Salad _____	7.95 _____	9.95 _____
<i>Crisp Romaine lettuce with a traditional flavor. Avocado available on all salads add .75</i>		

GUMBO AND BISQUE

	Cup	Medium	Boat
Seafood Gumbo _____	6.25 _____	8.75 _____	14.50 _____
Shrimp Gumbo _____	6.25 _____	8.75 _____	14.50 _____
Crawfish Bisque _____	6.75 _____	9.95 _____	14.50 _____
Chicken & Sausage Gumbo _____	6.75 _____	9.95 _____	14.50 _____
Turtle Soup _____	5.75 _____	9.95 _____	14.50 _____

BROILED SEAFOOD (or black'en)

Catfish Filet _____	16.95
Gulf Shrimp _____	18.95
Stuffed Shrimp _____	19.95
Broiled Redfish _____	18.95
Stuffed Redfish _____	22.95
Stuffed Crabs _____	15.95
Filet of Salmon _____	19.95
Yellow Fin Tuna _____	19.95
Mahi Mahi _____	19.95
Swordfish _____	19.95
Rainbow Trout _____	18.95
Black Drum _____	17.95
Pecan Crusted Trout _____	18.95

The above are served with mashed potatoes and green beans

Tasty Toppings to compliment any seafood item

Ponchartrain style add 6.25 (mushroom, lump crab and wine sauce)

Magnolia Sauce add 5.95 (white creamy sauce, with shrimp, crawfish tails, mushrooms)

Pamela topping add \$5.95 (shrimp, crawfish tails, mushrooms, sautéed in butter, lemon, white wine in a creole sauce.)

All fish are fresh and subject to availability.

DEEP FRIED SEAFOOD

Whole Fried Catfish _____	16.95
Catfish Filet 12 oz _____	16.95
Fried Shrimp (10) _____	18.95
Deluxe Fried Shrimp (15) _____	21.95
Stuffed Shrimp (5) _____	19.95
Fried Oysters (12) _____	17.95
Fried Crab Fingers _____	17.95
Stuffed Crab (2) _____	15.95
Soft Shell Crabs (2) _____ (in season)	22.95
Seafood Platter _____	23.95

(Stuffed crab, stuffed shrimp, whole catfish 3 fried shrimp, 3 fried oysters)

Deluxe Seafood Platter _____ 28.95 *(Stuffed*

crab, stuffed shrimp, whole catfish,, 4 shrimp, 4 oysters, crawfish tails & a cup of seafood gumbo)

The above are served with french fries.

SIDE ORDERS

Fresh Vegetable of the Season _____	3.95
French Fried Potatoes _____	3.50
Stuffed Potato _____	3.95
Baked Potato _____	3.50
House Potato (sauté potatoes with onion & peppers) _____	3.50
Louisiana Rice Dressing _____	3.50
Mama's Seafood Jambalaya _____	3.50

CRAWFISH

Etouffee	21.95
1/2 Etouffee 1/2 Fried Crawfish	21.95
Crawfish Augratin	22.95
Fried Tails	19.95
Boiled Crawfish _____ sm Market price _____ lg. Market price	
Boiled Corn and Potatoes	1.95
Crawfish Dinner	23.95

(Cup Crawfish Bisque, Crawfish Augratin, Etouffee, Fried Tails, Crawfish Pie, Stuffed Bisque Head, Small Crawfish Cocktail)

GRAVIES, SAUCES AND OVEN BAKED SPECIALTIES

Shrimp Creole	17.95
<i>Served with Louisiana white rice.</i>	
Crab Meat Augratin (in season)	23.95
Mama's Seafood Jambalaya (served with vegetable)	11.95
Louisiana Fish Courtbouillon	17.95

FOWL

Fried Boneless Breast of Chicken	15.95
<i>Served with Louisiana rice dressing and french fries.</i>	
Broiled Boneless Breast of Chicken	15.95
<i>Served with Louisiana rice dressing and baked potato.</i>	
Chicken Creole	15.95
Opelousas Baked Duck	22.95

Slow roasted served with Louisiana rice dressing and sweet yams.

PRIME CHICAGO BEEF

Pork Rib Chops (2) 8 oz	16.95
Hamburger Steak	13.95
<i>Served with rice dressing and french fries. Served Ponchartrain style add 3.95 (mushrooms, lump crab and wine sauce)</i>	
Rib-Eye (14 oz)	28.95
Filet (10 oz)	28.95
<i>Served Etouffee style add 3.50</i>	
Cajun Shish Ka Bob	14.95

(Shrimp, Beef, vegetables and Sweet Peppers)

SANDWICHES

Poor Boys	9.95
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Choice of: Shrimp, Oyster, Catfish, or Crawfish served with french fries. No combos please.

CAUTION: We use MSG in some of our food. There may be small bones in some fresh fish, small shells in the CRABMEAT. Consuming raw or under cooked meat, poultry, steaks, shellfish or eggs, mayonnaise may increase your risk of food borne illness.

Watch out for pearls in our fresh shucked oysters. We are not responsible for an individual's allergic reaction to our liquor, wine, food or ingredients used in food items. Please tell your server or bartender of any food or alcohol allergies prior to ordering.

Some wine and food might contain sulfites.

THANK YOU FOR CHOOSING JIMMY G'S AND HAVE A GREAT DAY!