Dooky Chase’s Lunch Menu
11am to 3pm

Soups/Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Bowl</th>
<th>Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creole Gumbo</td>
<td>$13.95</td>
<td>$7.95</td>
</tr>
<tr>
<td>Sweet Chili glazed shrimp salad</td>
<td>$14.95</td>
<td></td>
</tr>
<tr>
<td>mixed greens, charred corn, red onions, grape tomatoes, candied pecans, blue cheese, pepper jelly vinaigrette</td>
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<td></td>
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<tr>
<td>Roasted Beet salad</td>
<td>$10.95</td>
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<tr>
<td>mixed greens, goat cheese crumble, boiled eggs, red onions, candied pecans, house vinaigrette</td>
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<tr>
<td>add Fried Oysters... $6.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>add Fried Shrimp ...$5.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caesar salad</td>
<td>$9.95</td>
<td></td>
</tr>
<tr>
<td>add Fried Oysters... $6.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>add Fried Shrimp ...$5.95</td>
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<td></td>
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</tbody>
</table>

Sandwiches

All served with french fries

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Oyster Poboy</td>
<td>$16.95</td>
</tr>
<tr>
<td>Creole Burger</td>
<td>$14.95</td>
</tr>
<tr>
<td>Shrimp Poboy</td>
<td>$15.95</td>
</tr>
<tr>
<td>Stuffed Crab Poboy</td>
<td>$15.95</td>
</tr>
<tr>
<td>Ham &amp; Cheese</td>
<td>$13.95</td>
</tr>
<tr>
<td>Hot Sausage</td>
<td>$14.95</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>$14.95</td>
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</tbody>
</table>

Sides...

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Style String Beans</td>
<td>$6.95</td>
</tr>
<tr>
<td>Stewed Okra</td>
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</tr>
<tr>
<td>Mustard Greens</td>
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<tr>
<td>Sweet Potatoes</td>
<td></td>
</tr>
<tr>
<td>Stuffed Potato</td>
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</tr>
<tr>
<td>Onion Rings</td>
<td></td>
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<tr>
<td>Baked Macaroni</td>
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<tr>
<td>French Fried Potatoes</td>
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</tr>
<tr>
<td>Potato Salad</td>
<td></td>
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<tr>
<td>Jambalaya</td>
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</tbody>
</table>

Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Praline Bread Pudding</td>
<td>$6.95</td>
</tr>
<tr>
<td>Peach Cobbler</td>
<td>$6.95</td>
</tr>
</tbody>
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Recommended Wine:
- La Crema Pinot Noir
- Kendall-Jackson Vintner’s Reserve Chardonnay
- Sonoma Cutrer Russian River Chardonnay
- Matanzas Creek Sauvignon Blanc
- Chateau Ste. Michelle Riesling
- Maschio Prosecco
- Joel Gott Sauvignon Blanc
- Borgo Conventi Pinot Grigio

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Drink responsibly. 2644519
Dooky Chase’s Bar Menu
3pm to 9pm

Creole Gumbo .................. Cup $7.95 / Bowl $13.95
Recommended Wine: Chateau Ste. Michelle Riesling

Dooky’s Snack Board ................ $15.95
daube glace, deviled egg, smoked charouse sausage, pickled beets, okra and olives, candied pecans, cheese
Recommended Wine: Joel Gott Sauvignon Blanc

Taste of the Coast ................ $16.95
Delicately fried farm raised catfish, gulf shrimp, oysters, and pickles
Recommended Wine: Borgo Coventi Pinot Grigio

Shrimp Dooky .................. $12.95
creole spiced boiled shrimp, deviled egg, pickled okra, Dooky’s sauce
Recommended Wine: Villa Viva Rosé

Crab Cake ........................ $13.95
lump crabmeat cake, over fried green tomato
Recommended Wine: Borgo Coventi Pinot Grigio

Dooky’s Toast .................. $14.95
assortment of bread served with a trio of spreads; eggplant farci, lump crab meat, tomato concassee black olives and boiled shrimp, and minced oysters and garlic
Recommended Wine: Villa Viva Rosé

BBQ Shrimp .................. $13.95
Gulf shrimp barbequed in Abita amber peppery garlic reduction
Recommended Wine: Matanzas Creek Sauvignon Blanc

Glazed Chicken Pops ................ $9.95
fried chicken wings dipped in sweet ginger chili glaze, kale slaw
Recommended Wine: Chateau Ste. Michelle Riesling

Oysters Norman ................ $14.95
spinach, garlic, Parmesan, topped with fried oyster
Recommended Wine: Maschio Prosecco

Beer
Domestic $5 Local $6 Imports $6

Dooky Chase’s Cocktail Menu

Lunch Sips

Lavender Lemonade ................ $11
Vodka, Lavender Syrup, Elderflower, Lemon

Leah’s Grand Mimosa ................ $10
Sparkling, Grand Marnier, Fresh Squeezed Orange Juice

Madisonville Mary ................ $9
Vodka, Dooky’s Special Tomato Juice Blend

Pimms Cup ................ $10
Pimm’s No.1 Lemon, Cucumber syrup, ginger beer

Aperol Spritzer ................ $9
Aperol, Prosecco, Soda

Strawberry Wine Spritzer ................ $9
Amato’s Ponchatoula Strawberry Wine, Soda

Specialty Cocktails

Dooky’s Rum Punch ................ $10
Light Rum, Dark Rum, Our Own Blend of Passion Fruit Juices

Leah’s Creole Queen’s Crown ........ $11
Crown Royal, Amaretto, Peach Liqueur, Pineapple, Ginger, Lime

Miro Margarita ................ $10
Jose Cuervo Tequila, Rosemary Simple Syrup, Lime, Lemon

Lavender Bees Knees ................ $11
Gentilly Gin, Honey Syrup, Orange, Lemon, Lavender Bitters

Brandy Milk Punch ................ $10
Brandy, Milk, Vanilla, Nutmeg

The Grand D ................ $11
Sazerac Rye, Orange Simple, Bitters

Classics

Treme Mint Julep ................ $11
Bourbon Whiskey, Fresh Mint, Powdered Sugar

Mai Tai ................ $10
Light Rum, Dark Rum, Orange Curacao, Orgeat, Lime Juice

Creole 75 ................ $11
Gin or Cognac, Fresh Squeezed Lemon Juice, Sugar, Champagne

Classic Hemingway Daquiri ........ $10
Light Rum, Lime Juice, Simple Syrup

Sazerac ................ $11
Sazerac Rye, Herbsaint, Peychaud’s Bitters, Lemon

Drink responsibly. 2644519