

# Dooky Chase's

## Authentic Creole Dishes

Dinner  
5:30pm to 9:00pm

### Appetizers

- Shrimp Dooky** ..... \$12.95  
*creole spiced boiled shrimp, deviled egg, pickled okra*
- BBQ Shrimp** ..... \$13.95  
*gulf shrimp barbequed in Abita amber peppery garlic reduction*
- Oysters Norman** ..... \$14.95  
*spinach, garlic, Parmesan, topped with fried oyster*
- Crab Cake** ..... \$13.95  
*Lump crabmeat cake, over fried green tomato*
- Dooky's Toast** ..... \$14.95  
*assortment of bread served with a trio of spreads; eggplant farci lump crab meat, tomato concasse black olives and boiled shrimp, and minced oysters and garlic*

### Soups/Salads

- |  | Bowl    | Cup                                 |
|--|---------|-------------------------------------|
| <b>Creole Gumbo</b> .....  | \$13.95 | \$7.95                              |
| <b>Mamere's Crab Soup</b> .....  | \$13.95 | \$7.95                              |
| <b>Sweet Chili glazed shrimp salad</b> .....   | \$14.95 |                                     |
| <i>mixed greens, charred corn, red onions, grape tomatoes, candied pecans, blue cheese, pepper jelly vinaigrette</i> |         |                                     |
| <b>Roasted Beet salad</b> .....  | \$10.95 |                                     |
| <i>mixed greens, goat cheese crumble, boiled eggs, red onions, candied pecans, house vinaigrette</i>                 |         |                                     |
| <b>add Fried Oysters....</b>   | \$6.95  | <b>add Fried Shrimp ....</b> \$5.95 |
| <b>Caesar salad</b> .....  | \$9.95  |                                     |
| <b>add Fried Oysters....</b> \$6.95 <b>add Fried Shrimp ....</b> \$5.95  |         |                                     |

### Seafood

- Shrimp Clemenceau** ..... \$18.95  
*shrimp sautéed in garlic butter, mixed gently with garden peas, potatoes, and mushrooms,*  
*Recommended Wine: Joel Gott Sauvignon Blanc*
- Shrimp Creole** ..... \$17.95  
*shrimp simmered in creole sauce and served with steamed rice*  
*Recommended Wine: Borgo Conventi Pinot Grigio*
- Louisiana Redfish** ..... \$24.95  
*pan seared red fish, served with succotash, lump crab meat and creole sauce*  
*Recommended Wine: Mer Soleil Santa Maria Chardonnay Reserve*
- Pompano** ..... \$27.95  
*broiled pompano, charred asparagus, sweet corn, heirloom grape tomatoes served with lemon butter sauce*  
*Recommended Wine: Matanzas Creek Sauvignon Blanc*
- Court Bouillon** ..... \$23.95  
*red fish fillet poached in tomatoes, green peppers and seasonings, served with parsley buttered rice*  
*Recommended Wine: Matanzas Creek Sauvignon Blanc*
- Crawfish Etouffee** ..... \$21.95  
*a delicate combination of crawfish tails, onions, green peppers and spices in a flavorful sauce, served with steamed rice*  
*Recommended Wine: Sonoma-Cutrer Russian River Ranches Chardonnay*
- Dooky's Seafood Platter** ..... \$25.95  
*batter fried selections of shrimp, oysters, fish, and stuffed crab*  
*Recommended Wine by the Bottle: Piper Sonoma Brut*
- Stuffed Jumbo Shrimp** ..... \$17.95  
*jumbo shrimp stuffed with crab meat dressing and batter fried*  
*Recommended Wine: Kendall-Jackson Vintner's Reserve Chardonnay*

**Fried Shrimp** ..... \$17.95

**Fried Catfish** ..... \$18.95

**Fried Oyster** ..... \$18.95

**Stuffed Crabs** ..... \$18.95

# MEATS/POULTRY

|   |                |
|---|----------------|
| <b>Chicken a la Dooky</b> .....   | <b>\$24.95</b> |
| <i>boneless breast of chicken stuffed with oyster dressing, baked slowly in marchand de vin sauce, served with sweet potatoes</i> |                |
| <i>Recommended Wine: Meiomi Pinot Noir</i>  |                |
| <b>Ribeye (Big Dooky)</b> .....   | <b>\$32.95</b> |
| <i>14oz ribeye, garlic butter sauce, served with stuffed potato</i>   |                |
| <i>Recommended Wine: Simi Cabernet Sauvignon</i>  |                |
| <b>Braised Duck</b> .....   | <b>\$26.95</b> |
| <i>braised leg quarter of Duck with orange marmalade, sweet potato soufflé, steamed asparagus, heirloom tomatoes, mint</i>        |                |
| <i>Recommended Wine: Belle Glos Las Alturas Pinot Noir</i>  |                |
| <b>Southern Fried Chicken</b> .....   | <b>\$16.95</b> |
| <i>3 pieces of creole seasoned marinated chicken, served with choice of side</i>  |                |
| <i>Recommended Wine by the Bottle: Ste. Michelle Brut</i>   |                |
| <b>Veal Panne</b> .....   | <b>\$24.95</b> |
| <i>tender cuts of veal coated with bread crumbs and pan fried, sautéed in butter, served french style string beans</i>            |                |
| <i>Recommended Wine: Sonoma-Cutrer Russian River Ranches Chardonnay</i>   |                |
| <b>Grilled Pork Chop</b> .....  | <b>\$24.95</b> |
| <i>13oz double cut pork chop, served with greens and candied sweet potatoes</i>   |                |
| <i>Recommended Wine: Joel Gott Sauvignon Blanc</i>  |                |
| <b>Chicken Creole</b> .....   | <b>\$19.95</b> |
| <i>succulent chicken, shrimp and okra simmered to perfection in a creole sauce, served with jambalaya</i>                         |                |
| <i>Recommended Wine: Chateau Ste. Michelle Riesling</i>   |                |
| <b>Grillades</b> .....  | <b>\$23.95</b> |
| <i>select cuts of veal braised and simmered in creole sauce served with creole grits</i>  |                |
| <i>Recommended Wine: Kendall-Jackson Vintner's Reserve Chardonnay</i>   |                |

## Sides ...\$4.95

*French Style String Beans*  
*Stewed Okra*  
*Mustard Greens*  
*Sweet Potatoes*  
*Stuffed Potato*

*Onion Rings*  
*Baked Macaroni*  
*French Fried Potatoes*  
*Potato Salad*  
*Jambalaya*

## Desserts

|                                    |               |
|------------------------------------|---------------|
| <b>Praline Bread Pudding</b> ..... | <b>\$6.95</b> |
| <b>Peach Cobbler</b> .....         | <b>\$6.95</b> |

## Merchandise

|  |             |                                    |             |
|--|-------------|------------------------------------|-------------|
| <b>Dooky Chase's Cookbook</b> .....    | <b>\$35</b> | <b>Dooky Chase's T-Shirt</b> ..... | <b>\$15</b> |
| <b>Leah Chase And Still I Cook</b> ... | <b>\$25</b> | <b>Dooky Chase's Apron</b> .....   | <b>\$20</b> |



Emily Tenette Chase and Edgar “Dooky” Chase, Sr. opened the doors of Dooky Chase’s Restaurant for business in 1941. Initially a sandwich shop and lottery ticket outlet in 1939, Dooky’s evolved into a thriving bar and later a respected family restaurant in the Tremé Neighborhood. The restaurant would become a meeting place for music and entertainment, civil rights, and culture in New Orleans.

In 1946, Edgar “Dooky” Chase, Jr., a jazz musician, married Leah Lange Chase. Through the vision of Dooky Jr. and Leah, the barroom and sandwich shop grew into a sit-down restaurant wrapped within the cultural environment of African-American art, jazz, and Creole cooking. Together the couple would introduce one of the first African American fine dining restaurants to the Country.

Dooky Chase’s Restaurant remains family owned and operated and the premier restaurant for authentic Creole Cuisine. The Chase Family continues to be a catalyst for social change and voices for progress in the City of New Orleans by threading cultures through food and music.

To Our Many Customers

“This place is dedicated to the fun-loving people of our great city who are desirous of enjoying good food and drinks where there is always good order.”

Edgar “Dooky” Chase Sr.

“Oh, what a jewel you are to intertwine your very own unselfish desires that you might enrich the lives of others. This we of Dooky Chase’s Restaurant feel you have done in our behalf- by your continuous support of our business and to you we are forever grateful.”

Edgar “Dooky” Chase Jr.

“We have to pay attention to one another, regardless of how someone may look or act, look again. Looking at people is like looking at art. I may look at a painting and dislike it because I don’t understand it but then I’ll look deeper and I’ll see things better.”

Chef Leah Chase

We are grateful for your support of our business and we hope you enjoy dining at Dooky’s.

Dooky Chase’s Restaurant  
2301 Orleans Ave  
New Orleans, LA 70119  
504-821-0535  
[www.dookychaserestaurant.com](http://www.dookychaserestaurant.com)  
[www.dookychasefoundation.org](http://www.dookychasefoundation.org)

# Dooky Chase's Wine List

## Sparkling

|  | BOTTLE         |
|--|----------------|
| <i>Mumm Napa Cuvee Brut Rose</i> (Napa) .....      | \$48           |
| <i>Piper Sonoma Brut</i> (Sonoma) .....            | \$46           |
| <i>Ste. Michelle Brut</i> (Washington State) ..... | \$28           |
| <i>Maschio Prosecco</i> (Italy) .....              | 187 Split \$ 9 |

## Whites

|  | BOTTLE | GLASS |
|--|--------|-------|
| <b>CHARDONNAY</b>  |        |       |
| <i>Mer Soleil "Santa Maria" Reserve</i> (Santa Maria) .....        | \$58   | \$14  |
| <i>Sonoma Cutrer "Russian River Ranches"</i> (Russian River) ..... | \$48   | \$12  |
| <i>Kendall Jackson "Vintner's Reserve"</i> (Calif) .....           | \$32   | \$8   |
| <b>SAUVIGNON BLANC</b>   |        |       |
| <i>Matanzas Creek</i> (Sonoma) .....                               | \$38   | \$10  |
| <i>Joel Gott</i> (California) .....                                | \$32   | \$8   |
| <b>OTHER WHITES</b>  |        |       |
| <i>Borgo Conventi Pinot Grigio</i> (Italy) .....                   | \$32   | \$8   |
| <i>Chateau Ste. Michelle Riesling</i> (Washington State) .....     | \$28   | \$7   |
| <i>Rosatello Moscato</i> (Italy) .....                             | \$28   | \$7   |

## Reds

|   |      |      |
|---|------|------|
| <b>CABERNET SAUVIGNON</b>   |      |      |
| <i>Duckhorn</i> (Napa) .....  | \$68 | \$15 |
| <i>Simi</i> (Sonoma) .....  | \$48 | \$12 |
| <i>Bonanza By Caymus</i> (California) .....                                   | \$38 | \$10 |
| <b>MERLOT</b>   |      |      |
| <i>Napa Cellars</i> (Napa) .....  | \$48 | \$12 |
| <i>Charles Smith "Velvet Devil"</i> (Washington State) .....                  | \$32 | \$8  |
| <b>PINOT NOIR</b>   |      |      |
| <i>Belle Gloss "Las Alturas"</i> (Monterey, Central Coast, Santa Lucia) ..... | \$56 | \$14 |
| <i>La Crema "Sonoma Coast"</i> (Sonoma) .....                                 | \$48 | \$12 |
| <i>Meiomi</i> (Monterey, Sonoma, Santa Barbera) .....                         | \$38 | \$10 |
| <b>OTHER REDS</b>   |      |      |
| <i>Daou "Pessimist" Red Blend</i> (Paso Robles) .....                         | \$38 | \$10 |
| <i>F. Coppola "Diamond" Claret</i> (California) .....                         | \$38 | \$10 |
| <i>Stella Rosa "Black"</i> (Italy) .....                                      | \$34 | \$9  |
| <b>ROSE</b>   |      |      |
| <i>Villa Viva</i> (Cotes De Thau) .....                                       | \$32 | \$8  |

## Beer

Local \$6

Domestic \$5

Imports \$6