



## Dinner

### Starters

Angeline's Creole-style BBQ Shrimp (6 Jumbo).....	10.95
Oysters Bordelaise <i>cornmeal-crust</i> ed fried oysters w/garlic butter.....	12.95
Hush Puppies <i>traditional cornmeal</i> fritters w/honey butter.....	4.95
Grilled Boudin <i>traditional Cajun</i> pork/rice sausage w/Creole mustard & arugula.....	6.95
Grilled Andouille <i>spicy smoked</i> pork link w/Creole mustard & arugula.....	6.95
Chef B's Honey-Braised Baby Back Ribs w/house made Louisiana-style bourbon BBQ sauce.....	10.95
Red Beans and Rice <i>smoked ham</i> hock, garlic & sage.....	cup 5.95 / bowl 13.95
Angeline's Gumbo <i>okra, andouille, tasso</i> ham, shrimp .....	cup 5.95 / bowl 13.95
Fried Cheese Grits w/Crawfish Etouffee .....	9.95

### Salads

House Salad <i>fig-balsamic vinaigrette, raisins &amp; candied</i> pecans (add bleu cheese 2.50).....	5.95
Country Ranch Salad <i>iceberg, applewood</i> double smoked bacon, croutons & buttermilk dressing.....	6.95
Arugula Salad <i>pomegranate molasses</i> dressing, bleu cheese, apples & toasted walnuts.....	7.95
Skillet Blackened Ahi Tuna <i>seared rare</i> w/butter lettuce, tangy remoulade dressing & croutons.....	14.95

### Entrees

Angeline's Gumbo <i>okra, andouille, tasso</i> ham, & shrimp.....	bowl 13.95
Jambalaya w/sauce <i>piquant, roasted</i> chicken, tasso ham & andouille sausage.....	13.95
Wild Mushroom Jambalaya ( <i>vegetarian, can be</i> made vegan).....	12.95
Penne Pasta <i>chicken, bleu</i> cheese cream sauce & arugula.....	11.95
Vegetarian available    Substitute Shrimp 5.00	
Fried Catfish <i>potato</i> salad, tartar sauce & hushpuppies w/honey butter (cocktail sauce available).....	13.95
Buttermilk Fried Chicken <i>boneless</i> breast w/ginger-vanilla sweet potato mash, tasso ham cream gravy & Blue Lake green beans w/parmesan.....	15.95
Shrimp Creole <i>a classic</i> Creole dish made Cajun-style, sautéed shrimp w/zesty tomato sauce <i>piquant</i> over rice & Blue Lake green beans w/parmesan.....	14.50
Voo Doo Shrimp <i>our signature</i> BBQ shrimp over rice w/Blue Lake green beans & parmesan.....	14.95
Crawfish Etouffee <i>over</i> rice w/Blue Lake green beans w/ parmesan.....	13.95
Cajun Mixed Grill <i>andouille</i> sausage, baby back ribs w/house made bourbon BBQ sauce, grilled shrimp over remoulade salad & potato salad.....	16.95
Baby Back Ribs <i>a half-slab</i> grilled till crisp with a side of potato salad.....	16.95

### Sandwiches    Sandwiches are toasted & served with homemade potato salad or side salad

At Angeline's we dress our Po'Boys with lettuce, tomato, pickle, Creole mustard, mayonnaise & hot sauce

Shrimp Po'Boy.....	11.95
Oyster Po'Boy.....	12.95
Classic Muffuletta <i>salami, mortadella, provolone &amp; olive</i> salad.....	10.95
Roasted Vegetable Muffuletta <i>eggplant, zucchini, provolone, red</i> pepper & olive salad.....	9.95

### Sides

Baked Mac & Cheese w/crunchy parmesan crust.....	5.95
Sautéed Brussels Sprouts w/sage-garlic brown butter .....	5.95
Potato Salad <i>red</i> potatoes w/Creole dressing & green onions.....	4.95
Blue Lake Green Beans w/ cherry tomatoes & parmesan.....	4.95
Mashed Sweet Potatoes w/ginger & vanilla.....	4.95

### Drink Menu    Ask for wine & beer list

Sweet Tea or non-sweetened Iced Tea.....	2.50	Coke, Diet, Sprite, Mr. Pibb.....	2.50
House sparkling Lemonade.....	2.50	Swamp Water.....	2.50
Strawberry Lemonade.....	2.50	Strawberry Soda.....	2.50
Martinelli's Apple Juice.....	2.50	Abita Pure Cane Root Beer.....	3.00

No substitutions, please!    Corkage \$10    Cake Fee \$1/person

Parties of 6 or more subject to 18% gratuity

Our Andouille Sausages are Bruce Aidells