

Appetizers

Oysters on the Half Shell

Half Dozen \$6
Dozen \$10

Baked Oysters

Our freshly shucked oysters baked with your choice of:

Bienville - shrimp, mushrooms, and imported cheeses.

Rockefeller - spinach and herb saint liquor.

Mojo - eggplant and Italian sausage dressing
3_\$7 6_\$12 12_\$20

Last Shrimp Standing

A mound of lightly breaded popcorn shrimp nestled in a bed of fresh greens tossed in a chipotle ranch sauce. There will be a skirmish over the last one! \$9

Fried Calamari

Three quarters of a pound of lightly breaded calamari dusted with Pecorino Romano cheese and served with our house made cocktail sauce. \$12

Crab cake Appetizer *

Fresh lump crabmeat, lightly breaded and golden fried. \$10

Crab Claws

Fresh crab claws, lightly breaded, deep fried and served with cocktail and remoulade sauces; or sautéed in a roasted garlic bordelaise. \$13

Marinated Crab Claws Remoulade

Fresh Louisiana crab claws marinated in our French Quarter remoulade sauce served on a bed of arugula. \$13

Spinach and Artichoke Dip

Spinach artichoke dip served with Po Boy crostinis. \$10

Blackened Chicken Fingers a' l'orange

Boneless breast blackened in our own special blend of herbs, peppers, and spices finished with orange sauce. \$7

Shrimp Cocktail

Large Shrimp served with cocktail sauce. \$9

Soups

Soup and Salad

Your choice of either a cup of the soup of the day or gumbo and half of a dinner, Caesar, or spinach salad. \$7

Soup du jour

Chef's labor of love.
\$4 cup/ \$6 Bowl

Creole Gumbo

A Cajun roux, with tomatoes, shrimp, okra and crab. \$4 cup/
\$6 Bowl

Salad

Shrimp Remoulade Salad

Avocado stuffed with shrimp remoulade over fresh greens and garnished with boiled egg, carrot curls, and tomatoes. \$8

Chateau Salad

Mixed greens tossed with our light mango balsamic vinaigrette, arranged with apples, crumbled bleu cheese, black sesame seeds, golden raisins, and walnuts. \$9

Caprese Salad

House made fresh mozzarella, Roma tomatoes, and a chiffonade of fresh basil drizzled with extra virgin olive oil. \$9

Fruit or Olive Salad

Bowl- \$5 Cup- \$3

Dinner Salad

A salad of mixed greens with shredded purple cabbage, freshly grated carrots, fresh beets, and tomatoes. \$3
Spinach or Caesar with entrée. \$4

*Add Chicken \$4, Shrimp \$5, or Tuna \$7

Crab Salad *

Fresh lump crab meat served on a bed of spring mix with avocado, hard boiled eggs, cucumber, tomatoes, and your choice of dressing. \$12

Caesar Salad

Our own classic Caesar dressing tossed with whole hearts of romaine, presented with roasted garlic cloves, and shaved Pecorino Romano and reggiano Parmagianna cheeses. \$9

Fresh Spinach Salad

Fresh spinach tossed with a Mojo marinated mushroom sweet vinaigrette with imported cheeses, apple wood smoked bacon, tomato, and boiled eggs, finished with gorgonzola cheese crumbles and sugar roasted Louisiana Pecans. \$9

Platters

Served with French Fries.

Mojo Platter

Catfish, shrimp, oysters, and calamari. \$18

Shrimp

Large, fried to perfection in our seasoned flour. \$15

Catfish

Golden fried in seasoned flour. \$14

Oysters

13 Large Oysters tossed in cornmeal. \$16

PoBoys

All po-boys are dressed with lettuce, tomato, mayo, pickles, and served on French bread.

*Served with French fries.

New Orleans Roast Beef \$10

½ Roast Beef and Soup or Salad \$9

Catfish- \$7

½ Catfish and Soup or Salad \$6

Oyster- \$12

½ Oyster and Soup or Salad \$11

Shrimp- \$9

½ Shrimp and Soup or Salad \$8

Hot Sausage- \$8

½ Hot Sausage and Soup or Salad \$7

Hamburger- \$9

½ Hamburger and Soup or Salad \$8

Children's Menu

All children's items are served with French fries or fresh fruit.

FRIED CHICKEN FINGERS \$4

FRIED FISH \$4

FRIED SHRIMP \$5

FRIED OYSTERS \$5

SOUP AND SALAD \$5

*There may be risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

Sandwiches

*Filet Mignon Sandwich **

One quarter of a pound of tender filet mignon cooked to order and served on a sweet Hawaiian roll. \$12

Chicken Club

Char broiled or fried chicken breast topped with apple wood smoked bacon, Swiss and cheddar cheese, then dressed with shredded lettuce and tomato on our Hawaiian roll with side of Sicilian olive salad or fresh fruit. \$11

½ Chicken Club and Soup or Salad \$10

Slow Braised Beef Brisket

Sliced and served with Au Jus presented on a Hawaiian roll dressed with lettuce, tomatoes, and pickles served with French fries. \$10

½ Slow Braised Beef Brisket and Soup or Salad \$9

Fresh Sliced Turkey

7 grain bread layered with Swiss cheese, avocado, tomato, and lettuce served with fresh fruit or olive salad. \$8

½ Fresh Sliced Turkey and Soup or Salad \$7

Burgers

8 oz. Certified Angus beef charbroiled and served on our sweet Hawaiian roll dressed with lettuce, tomato, pickles, and mayo served with French fries. \$9

Bacon Burger- \$11

Grilled Fresh Mushroom Burger- \$10

Bleu Cheese and Bacon Burger- \$12

Swiss Burger- \$10

Cheddar Burger- \$10

Grilled Onion Burger- \$10

Entrees

Red beans and Rice

Served with Breaux Bridge Andouille and corn bread. \$7

Mojo Hamburger Steak

12 ounces of thick and juicy certified Angus chopped beef topped with a brown roux gravy and served with Yukon gold buttered mashed potatoes. \$9

Turkey Poulet

A hot bubbly sandwich in a casserole layered with white bread, fresh turkey breast, apple wood smoked bacon, Swiss cheese, a mushroom cream sauce and baked to a golden brown. \$8

Blackened Fish of the Day

Iron skillet blackened with chef's own spice atop a char-broiled fresh pineapple finished with orange sauce and served with Yukon gold buttered mashed potatoes. \$12

Broiled Fish of the Day

Broiled in lemon butter and served with the fresh vegetables of the day. \$10

Charbroiled Chicken Breast

Charbroiled and finished with a balsamic fig glaze and blood orange glaze served with Yukon gold buttered mashed potatoes. \$8

Rib Eye Steak

16 oz. Bone In tender choice beef. Served with your choice of two of the following: French Fries, Yukon Gold, Sicilian Olive Salad, or the Vegetable of the day.* \$22

Crab cake Dinner

Fresh lump crab meat lightly breaded and golden fried served with mash potatoes and our vegetable of the day. \$15

Desserts

Mojo Apple Cobbler

A house specialty! A cross between bread pudding and cobbler topped with a Jack Daniels crème anglais sauce. \$5

Southern Pecan Pie

Deep dish pecan pie, served warm with praline sauce. \$7

Chocolate or Vanilla ice cream

Everyone's favorite. \$4

5 Chocolate Extreme

Chocolate cake piled high with layers of chocolate Ice cream, chocolate mousse, chocolate ganache and chocolate shavings. \$9

Chocolate Not So Extreme

A smaller portion of our 5 Chocolate Extreme. \$5

**Our New Menu Items.*

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