



Starters

Angeline's Creole-style BBQ Shrimp (6).....17.99
 Chef B's Honey-Braised Baby Back Ribs *w/house made Louisiana-style bourbon BBQ sauce*.....22.99
 Hush Puppies *traditional cornmeal fritters w/honey butter*.....9.99
 Grilled Boudin *traditional Cajun pork/rice sausage w/Creole mustard & arugula*.....13.99
 Grilled Andouille *spicy smoked pork link w/Creole mustard & arugula*.....11.99
 Red Beans and Rice *smoked ham hock, garlic & sage*.....cup 8 / bowl 17.99
 Angeline's Gumbo *okra, andouille, tasso ham, & bay shrimp*.....cup 8.5 / bowl 18.99
 Fried Cheese Grits *w/Crawfish Etouffee*14.99

Salads

House Salad *fig-balsamic vinaigrette, tomatoes, raisins & candied pecans*.....12.99
 Country Ranch Salad *iceberg, applewood smoked bacon, tomatoes, croutons & buttermilk dressing*..10.99
 Arugula Salad *pomegranate molasses dressing, bleu cheese, apples, tomatoes, & toasted walnut*.....12.99

Sandwiches *Sandwiches are toasted & served w/homemade potato salad or side salad*

*At Angeline's we dress our Po'Boys with lettuce, tomato, pickle, Creole mustard, mayonnaise & hot sauce
 Substitute a cup of gumbo or red beans and rice for \$4 during lunch only (11:30am-4:00pm)*

Shrimp Po'Boy.....18.99
 Fried Chicken Po'Boy.....17.99
 Catfish Po'Boy.....20.99
 Classic Muffuletta *salami, mortadella, provolone & olive salad*.....16.99
 Roasted Vegetable Muffuletta *portobello, zucchini, provolone, red pepper & olive salad*.....15.99

Entrees

Angeline's Gumbo *okra, andouille, tasso ham, & bay shrimp*..... bowl 18.99
 Red Beans and Rice *smoked ham hock, garlic & sage*.....bowl 17.99
 Jambalaya *w/sauce piquant, roasted chicken, tasso ham & andouille sausage*.....18.99
 Wild Mushroom Jambalaya *(vegan)*.....17.99
 Fried Catfish *potato salad, tartar sauce & hushpuppies w/honey butter (cocktail sauce available)*.....21.99
 Buttermilk Fried Chicken *boneless breast w/ginger-vanilla sweet potato mash, tasso ham cream gravy & Blue Lake green beans w/parmesan*20.99
 Shrimp Creole *a classic Creole dish made Cajun-style, sautéed shrimp w/zesty tomato sauce piquant over rice & Blue Lake green beans w/parmesan*.....22.99
 Voo Doo Shrimp *our signature BBQ shrimp over rice w/Blue Lake green beans & parmesan*.....23.99
 Crawfish Etouffee *over rice w/Blue Lake green beans w/ parmesan*.....18.99
 Baby Back Ribs *a half-slab grilled till crisp with bourbon BBQ sauce and a side of potato salad*.....29.99

Sides

Baked Mac & Cheese *w/crunchy parmesan crust*.....9.99
Add Applewood double smoked bacon 2.5
 Sautéed Brussels Sprouts *w/sage-garlic brown butter*.....9.99
 Potato Salad *red potatoes w/Creole dressing & green onions*.....8.99
 Blue Lake Green Beans *w/cherry tomatoes & parmesan*.....8.99
 Mashed Sweet Potatoes *w/ginger & vanilla*.....8.99

Non-Alcoholic Beverages

Sweet Tea or non-sweetened Iced Tea.....4.99	Coke, Diet, Sprite, Mr. Pibb.....4.99
House sparkling Lemonade.....4.99	Swamp Water4.99
Sparkling Strawberry Lemonade.....4.99	Strawberry Soda.....4.99
Apple Juice4.99	Abita Pure Cane Root Beer.....5.99

No substitutions, please Corkage \$15/750ml Cake Fee \$2.50/person
Parties of 6 or more subject to 18% gratuity
Maximum of 4 payments per table
 Our Andouille Sausages are Bruce Aidell's
 Disposable Cup will incur a 25¢ charge