



The Blue Crab

Restaurant & Oyster Bar

The Blue Crab invites you back to the golden days of lakefront dining. Generations of New Orleanians have fond memories of meals enjoyed on the shores of Lake Pontchartrain. Bowls of gumbo, platters of fried shrimp and oysters and trays of boiled crawfish and crabs satisfied the taste buds while laughter and good conversation nourished the spirit. With the desire to reestablish dining on Lake Pontchartrain as a destination for families once again, *The Blue Crab* invites you to join us for the freshest of seafood, cooked to your liking. Come enjoy the sunset. Let the little ones wave at the boats as they pass by.

Welcome back to the lake. It missed you!

All menu items are prepared fresh to order,
so we thank you for your patience

Starters

- Onion Rings**, Fresh cut, hand dipped and fried to a golden brown\$6.95
- Jalapeño Hush Puppies**, A tried and true recipe of sweet corn and diced jalapeños\$4.95
- Basin BBQ Shrimp**, Jumbo shrimp sautéed in a spicy rosemary garlic butter sauce, served with a savory cheese biscuit \$11.45
- Blue Crab Cakes**, Two lump crab cakes pan sautéed and topped with our signature remoulade sauce ... \$11.95
- Blue Crab Dip**, Our delicious baked crab and spinach dip, served with blue corn tortilla chips..... \$10.95
- Parmesan Fried Calamari**, Flash fried, served with a hint of lemon and dusted with grated parmesan...\$9.95
- Eggplant Spears**, Hand cut, breaded and fried, served with our house made marinara sauce\$8.95
- Crab Claws**, Louisiana crab claws...prepared either chilled, sautéed in a creamy butter sauce with a savory cheese biscuit, or fried and served with our signature cocktail sauce..... \$12.95
- Buffalo Bites**, Your choice of either jumbo shrimp or plump & salty oysters, perfectly fried and served on a delicate pool of buffalo sauce**Shrimp \$9.95 Oyster \$11.95**
- Oysters on the Half Shell (seasonal)**, Louisiana raw oysters fresh off the boat, served with cocktail sauce, lemon and saltines..... Half Dozen or Blue Crab Dozen (13!) **Market Price**
- Chargrilled Oysters (seasonal)**, Freshly shucked Louisiana raw oysters smoked over an open grill and drizzled with a lemon- garlic charbuter, shredded parmigiano-reggiano and fresh herbs, served with toasted French bread**Market Price**
- Oyster Shooters**.....\$3 each or 3 for \$8

Substitute house made sauces: Remoulade, Spicy Cocktail, Tartar or Marinara

Soups

Cup — \$6.95 Bowl — \$9.45

- Crab & Corn Bisque**, Rich creamy bisque filled with fresh crabmeat and roasted corn
- Oyster & Artichoke Soup**, Fresh shucked oysters simmered in rich cream with tender artichoke hearts
- Seafood Gumbo**, A rich and savory New Orleans classic chock full of succulent shrimp and crabmeat
- Chicken & Andouille Gumbo**, Tender chicken and spicy Andouille sausage simmered in a rich and smoky roux

Salads

- Gulf Salad**, Fresh field greens with cucumber, tomato, carrot, shaved red onion, bell pepper and house made croutons. Choose from either crispy fried oysters, or our fresh catfish or shrimp prepared fried, grilled or blackened with your choice of house made dressing \$15.95
- Italian Salad**, Baby romaine blend with tomato, red onion, olives, artichoke hearts and croutons tossed in Italian dressing and topped with julienned genoa salami, provolone and shredded parmesan cheese..... \$13.95
- West End Cobb Salad**, Avocado, bacon, chopped egg, tomato wedges and bleu cheese crumbles over our baby romaine blend, topped with fresh grilled chicken and served with your choice of house made dressing \$13.95
- Caesar Salad**, Fresh cut romaine hearts tossed in house made Caesar dressing, topped with shredded parmesan cheese and French bread croutons\$8.95
- Wedge Salad**, Crisp iceberg wedge topped with a double scoop of our savory bleu cheese ice cream, drizzled with a sweet and tangy balsamic reduction, with tomato wedges and candied pepper bacon crisps and a side of house made bleu cheese dressing.....\$6.95
- House Salad**, Fresh field greens topped with tomato, cucumber, shredded cheddar cheese, chopped bacon and French bread croutons\$5.45

Fresh house made dressings: Italian, Bleu Cheese, Balsamic Vinaigrette, Caesar, Remoulade or Ranch

Seafood Dinners

- Gulf Shrimp Platter**, Lightly dredged in our special batter and fried to a golden brown or grilled to perfection \$16.95
- Fried Oyster Platter**, Fresh Louisiana oysters...plump, salty and beautifully fried \$18.45
- Louisiana Catfish Platter**, Dusted with our creole seasoning and either grilled to perfection, or fried in a cornmeal and corn flour batter \$15.45
- Combo Platter**, Choose two of the above items for a seafood lover's feast \$18.45
- Stuffed Crab Platter**, Our delectable crabmeat dressing made in the West End style with loads of sweet Gulf crab mixed with creole seasoning, served as a pair after a quick stop under the broiler \$15.95
- Fried Soft-Shell Crab Platter (seasonal)**, (1 or 2) Lake Pontchartrain soft-shell crab battered and delicately fried to a golden brown.....Market Price
- Blue Crab Platter**, The ultimate seafood dinner includes fried shrimp, oysters & catfish with a delicately fried soft-shell crab (seasonal) or a fried stuffed crab, a pair of crabmeat croquettes and a sprinkling of fried crab claws for lagniappe \$29.95

All seafood platters above served with french fries, jalapeño hush puppies and buttered french bread

- Basin BBQ Shrimp & Grits**, Our Basin BBQ Shrimp served with a savory cheese biscuit over a bed of creamy stone ground cheese grits \$16.95
- Whole Stuffed Flounder (seasonal)**, A Lakefront classic. Crabmeat stuffed flounder, delicately broiled or fried and served with your choice of side *Please allow 25 minutes to prepare*Market Price
- Fresh Gulf Fish**, Chef's daily fresh fish, prepared either grilled, blackened or fried and topped with a choice of lemon butter, meuniere or almondine sauce, served with your choice of side.....Market Price

New Orleans Classics

- Pontchartrain Pasta**, Sautéed shrimp or chicken tossed with penne pasta in a light creamy alfredo sauce. \$15.95
- Grilled Chicken Breast**, Marinated in our house spices and served with grilled vegetables..... \$11.95
- Salisbury Steak**, Grilled hamburger steak topped with onions, mushrooms and brown gravy and served with your choice of side \$14.95
- Red Beans & Rice**, Traditional creamy red beans surrounding a mound of fluffy white rice and served with smoked sausage and cornbread \$10.95
- 10 Oz. Ribeye**, Marinated and grilled to perfection, served with your choice of two sides..... \$19.95

We are proud to serve only fresh and local fish and seafood, and thus certain items may not be available during some parts of the year

Add Ons

Mushrooms-\$1.00, Onions-\$1.00, Chicken (grilled or fried)-\$3.50, Catfish (grilled or fried)-\$4.50, Shrimp (grilled or fried)-\$6.50, Fried Oysters-\$6.50, Lump Crabmeat-\$6.50, Fish of the Day-Market Price, Soft-Shell Crab (seasonal)-Market Price

Sandwiches

Served dressed on either grilled French bread or Brioche bun, with fresh hand-cut fries

Add Cheese (American, Cheddar, Provolone, Bleu) or Bacon to any sandwich.....\$1.00 each

Shrimp (fried or grilled).....	\$9.95
Fried Oyster	\$12.95
Catfish (fried or grilled).....	\$9.95
Fried Soft Shell Crab (seasonal).....	Market Price
Hamburger	\$8.95
Chicken Breast (fried or grilled).....	\$9.95
Smoked Sausage	\$8.95
Roast Beef	\$8.95
French Fry	\$6.95

Sides

Fresh hand-cut fries, cole slaw, boiled corn and potatoes, potato salad, jalapeño hush puppies or side salad..... \$3.95

Baked macaroni, grilled vegetables or side Caesar salad..... \$4.95

Sweet potato fries, red beans and rice, stone ground cheese grits or side Italian salad..... \$5.95

Boiled Seafood

All seasonal and subject to availability
Corn and potatoes included with all boiled seafood

Shrimp	Market Price
Crabs	Market Price
Crawfish	Market Price



Open Tuesday, Wednesday, Thursday and Sunday
11:00 AM — 9:00 PM

Friday and Saturday
11:00 AM — 10:00 PM

We accept all major credit cards. We do not accept checks.

www.thebluecrabnola.com
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WARNING: there may be a 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.