



# Dinner Menu

## Appetizers

### Eggplant with Crabmeat

Eggplant lightly breaded topped with lump crabmeat and Meuniere sauce

### Spinach Madeline

Rich spicy spinach cheese dip

### Lump Crab Cake

Lightly fried topped with Remoulade sauce

### Seafood Stuffed Mushrooms

Roasted caps stuffed with crabmeat drizzled with lemon sauce

### Crabmeat Au Gratin

Lump crabmeat with rich cheese sauce, lightly toasted

### Fried Calamari

Fresh Gulf Calamari, lightly seasoned served with Marinara sauce

### Alligator Sausage

Grilled or blackened

### Fried Mushrooms

Served with ranch or blue cheese dressing

### Crabmeat Remick

Lump crabmeat layered with bacon, topped with special Remick sauce

### Shrimp Cocktail or Remoulade

Served in a Martini glass with a bed of lettuce

### Fried Oysters

Fried oysters served with home made Brushetta

### Onion Rings

Jumbo onion rings crispy fried

### Fried Artichoke Hearts

Served with ranch dressing

### Bacon Wrapped Shrimp

Jumbo shrimp wrapped in crispy bacon, served with Jalapeno tartar sauce

## Appetizer Trio

Your Choice of three, fried artichoke hearts, fried mushrooms, spinach Madeline, fried calamari, Seafood stuffed mushrooms or alligator sausage

## Soup du Jour

### Seafood Gumbo

## Soups

### Corn & Crab Bisque

### Turtle

### Classic Caesar Salad

Add grilled chicken or add shrimp

### Napoleon Salad

Tomato halves over mixed greens topped with crumbled blue cheese with Balsamic vinaigrette

### Grilled Chicken Salad

Mixed greens, chicken breast, bacon, egg, tomato, cheddar and Mozzarella cheese

### Spinach Salad

Baby spinach, Praline bacon, fresh Louisiana strawberries, purple onions & pecans with vinaigrette dressing  
Add chicken or add salmon  
Add grilled shrimp or add tuna

## Salads

### Imperial Salad

Avocado halves topped with jumbo lump crabmeat, capers & house dressing

### Chopped Shrimp Salad

Mixed greens, hearts of palm, tomato, egg, bacon, olives, croutons & your choice of dressing, topped with crispy fried onions & boiled shrimp

### Blue Cheese Wedge

Lettuce wedge with homemade blue cheese dressing, blue cheese crumbles and a tomato wedge

### Side Caesar Salad

### Side Salad



# Dinner Menu

## Entrees

*All entrees served with house salad*

### Duck Maple

Served with a berry glaze, dirty rice & vegetables du Jour

### Lump Crab Au Gratin

Lump crabmeat with rich creamy cheese sauce, lightly toasted

### Stuffed Catfish

Catfish filet with seafood stuffing, dusted with spices & broiled, served with vegetable du Jour

### Redfish Pontchatrain

Pan seared redfish, topped with lump crabmeat & a mushrooms Sherry cream cauce, served with mashed potatoes & vegetable du Jour

### Porter House Pork Chop

Topped with a Jalapeno pepper glaze, served with vegetable du Jour and your choice of sweet potato casserole or oven roasted potatoes

### Shrimp & Crabmeat Lafitte

Gulf shrimp & lump crabmeat in a rich lemon butter sauce over Linguine

### Grilled Ahi Tuna

Served with vegetable du Jour and your choice of sweet potato casserole or oven roasted potatoes

### Grilled Atlantic Salmon

Served with vegetable du Jour and your choice of sweet potato casserole or oven roasted potatoes

### Herb Roasted Airline Chicken

Served with vegetable du Jour and your choice of sweet potato casserole or oven roasted potatoes

### Pan Seared Baby White Veal

Topped with lump crabmeat, served with vegetable du Jour and your choice of sweet potato casserole or oven roasted potatoes

### Crawfish Ravioli

Breaded ravioli stuffed with pepper jack cheese over angel hair pasta with a creamy crawfish sauce

### Crispy Fried Mirliton

With shrimp, Andouille, lump crabmeat, fried oysters & Bordelaise

### Fried Catfish Platter

Served with French Fries, onion rings & hush puppies

### Fried Shrimp, Oyster

Served with French Fries, onion rings & hush puppies

### Soft Shell Crab Platter

Served with French Fries, onion rings & hush puppies

### Combination Platter

(Choice of two) fried catfish, shrimp or oysters, with French Fries, onion rings & hush puppies

### Fried Shrimp, Oyster

Served with French Fries, onion rings & hush puppies

## Seafood Platter

Fried shrimp, oysters, catfish & soft shell crab served with French Fries onion rings & hush puppies

## Steaks

### 8oz Ribeye

### 8oz Filet Mignon

### 14oz Ribeye

### 12oz Filet Mignon

Steaks served with house salad, vegetable du Jour & your choice of baked potato, mashed potatoes or French Fries

*Steak temperatures: rare, medium rare, medium, medium well & well. we are not responsible for medium well & well steaks.*

***Bordelaise sauce or crumbled blue cheese***

***Add jumbo lump crab meat to any steak or entrée***

## Sides

**Creamed Spinach**

**Sweet Potato Fries**

**Sweet Potatoes Casserole**

**Baked Potato**

**Oven Roasted Potatoes**

**Mashed Potatoes**

**Baked Sweet Potato**

**French Fries**

**Asparagus**

## The Red Maple Restaurant

1036 Lafayette Street • Gretna, Louisiana 70053 • (504) 367-0935

*18% gratuity will be added to all parties of 6 or more*