

OUT TO LUNCH

Price of entrée includes your choice of a starter

Starters

MR. B'S LUNCHEON SALAD • ROYAL STREET SALAD
Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional | 1.5

Entrées

OPEN FACED SHRIMP SANDWICH

Panko crusted shrimp atop wood grilled ciabatta bread with basil pesto, topped with mozzarella & roasted red peppers with micro greens & drizzled with balsamic gastrique | 24

GRILLED SALMON

Wood grilled Ōra King Salmon served over oven roasted crimini mushrooms & julienne sweet onions, topped with orange ginger soy compound butter | 25

BUSTER CRABS

A duo of buster crabs lightly dusted in milled rice flour & pan sautéed, served over wilted spinach & two crispy fried green tomato slices, finished with sauce verde | 24

RED BEANS & RICE (Mondays)

A New Orleans tradition offered on Mondays ~ Creamy red beans & a wood grilled boneless pork chop with fluffy white rice & cornbread | 17

SKIP'S FRIED CHICKEN & MAC (Tuesdays)

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac & cheese, with mustard & collard greens | 23

Appetizers

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce | 8

EGGPLANT STICKS

Crispy fried panéed eggplant served with Creole mustard dipping sauce | 7.5

FRIED OYSTERS

Six plump Louisiana Gulf oysters deep fried topped with jalapeño tartar sauce | 13

DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with sweet ginger-garlic dipping sauce | 15

GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 12

JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed served with our classic ravigote & a petit green salad | 23

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, & lemon butter sauce | 23

SHRIMP & ANGEL HAIR PASTA

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic & herb rich butter sauce | 18.5

ROSEMARY CHICKEN

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta & natural reduction sauce enhanced with fresh rosemary | 18

PANEED VEAL & FETTUCCHINE

A panéed veal medallion served with creamy fettuccine Alfredo | 23

MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish ~ Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce & French bread for dipping | 21

CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping garnished with fresh blueberries | 8

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

BREAD PUDDING

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 7

WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream & dark chocolate sauce | 7

ICE CREAM OF THE DAY | 6



1979 - 2019

Cocktail Specials

Monday thru Friday

1.5 Bloody Marys & Martinis available each weekday with the purchase of entrée

BLOODY MARY

Mr. B's signature recipe | 1.5

MARTINI

Served straight up or on the rocks | 1.5

Soups & Salads

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 8.5

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, oysters, & okra | 8.75

MR. B'S LUNCHEON SALAD

Baby greens, spiced pecans, grated Grana Padano & grape tomatoes tossed with an herb vinaigrette | 7.75

ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon & fresh herb market vinaigrette | 8.25

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon & Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

Entrées

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & a tomato slice on a freshly baked onion bun, served with pommes frites | 18

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck & chicken tossed with spinach fettuccine in a rich buttery sauce | 18

CREOLE CATFISH

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

BACON WRAPPED SHRIMP & GRITS

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

Dessert

BELLE CHEVRE GOAT CHEESECAKE

Goat cheesecake in a vanilla cookie crust served with Louisiana strawberries | 9

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 9

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 8.5

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

SORBET OF THE DAY | 6.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef