

SNACKS

JJ's Junk Chips Freshly Made Chips topped with Blue Cheese Dip, Bacon, and Green Onions 5.95

Buffalo Frog Legs Tossed in our Hot Sauce with Celery and Blue Cheese Dip 8.55

Hot Crawfish Dip with Crostinis 7.95

House Made Boudin Fritters Cajun Pork & Rice Sausage Balls with Creole Mustard Sauce 7.50

Fried Green Tomatoes with Gulf Shrimp Remoulade 8.95

Fried Pickles & Jalapenos with Comeback Sauce 6.95

Memphis Sushi Grilled Andouille, Cheddar Cheese & Pickled Green Tomatoes dusted with BBQ Seasoning 7.95

Fried Avocado Smothered n' Covered Topped with Crab and Shrimp salad 10.95

55 Sampler Platter 4 chargrilled Oysters, shrimp remoulade and 4 boudin fritters \$15.95

Crispy Blackened 'Gator with Comeback Sauce 8.95

SALADS

House Chopped or Caesar Salad
Small 4.50 / Large 7.50
Add Shrimp & Crab 5.95

Spinach Salad Fried Chicken with Mandarin Oranges, Pecans, Feta Cheese & Shaved Onions with Honey Cayenne Vinaigrette 10.75

Seasonal Salad with Market Fish Selection
Entrée salad made with seasonal ingredients and topped with a chef selected fish of the day 14.95



***All items available grilled or sautéed**
Parties of 6 or more will include 20% gratuity
Jason lived in New Orleans and he's glad you did too*

OYSTERS

Oyster Happy Hour Everyday 3-6 PM

Ice Cold Gulf Oysters 8.50 ½ dz / 15.55 dz

Oyster "Shooters" 4 individual Shots with Fire Water (oyster, spicy firewater and chilled vodka in one shot) 8.95

Sesame ginger oysters in a cast iron skillet and topped with sesame seeds and scallions 10.95

Roasted Oysters with Signature Toppings
10.95 ½ dz / 15.95 dz *Min ½ dz Per Topping*

Bienville Shrimp, S'hrooms, Herb Cream Sauce

Char Grilled Garlic Lemon Butter, Parmesan

Cheddar-Chile Cheesy and Spicy

Creole Honey Mustard Sweet & Spicy

Red Hot-Garlic Roasted Garlic, Hot Sauce

Rockefeller Greens, Garlic, Herbsaint

NOLA STYLE

Seafood Gumbo cup 5.95 bowl 8.95

Chicken & Sausage Gumbo cup 4.95 bowl 7.95

Crawfish Etouffee with Steamed Rice 9.95

Chicken & Sausage Jambalaya 8.95

Red Beans n' Rice with grilled Andouille 9.95

The "Three Way" when you can't decide...have 'em all - sampler of Gumbo (Seafood or Chicken), Red Beans n' Rice and Jambalaya 12.95

NOLA BBQ Shrimp New Orleans classic style over Blue Cheese Grits 15.95

BBQ Spaghetti Memphis Original with shredded Pork, BBQ Spaghetti Sauce, Peppers, Onions & Celery 11.95

Crawfish Fiesta Trio Crawfish Hash, Fried Tails & Crawfish Etouffee 15.95

SANDWICHES

Served with Chips & Cole Slaw (no substitutions)

Sub French Fries 1 / Sweet Potato Fries 2

Add a Cup of Gumbo 2.95

Fried Pork Chop Sandwich "Man this is good" Jalapenos, Avocado, Mayo, & Hot Sauce 9.55

Nashville Hot Chicken White Bread, Pickles & Mayo 9.25

Mahi Mahi Reuben Grilled Mahi Mahi topped with Cole Slaw and Comeback Sauce on Rye 11.95

Double Double burger hand made ¼lb patties topped with cheddar cheese, caramelized onions, pickles, mayo and mustard. Served with fries 9.55

Fried Green Tomato BLT Bacon, Lettuce, and Fried Green Tomatoes with Comeback Sauce on White Bread 8.50

French-aletta Traditional Muffaletta on French Bread - Shaved Pork, Salami, Mortadella, Olive Relish & Provolone 10.50

Po' Boy Shrimp, Oyster, Catfish, or Andouille served dressed with Lettuce, Tomato, Mayo 12.95

½ **Po Boy and Cup of Gumbo** Your favorite Po' Boy and choice of Gumbo (*chips only*) 12.95
An additional 2.00 for Po' Boys with oysters

BASKETS

Served with Fries and Cole Slaw (no substitutions)

Fried Oysters with Cajun Remoulade 11.95

Fried "Shrimps" with Cocktail Sauce 10.95

Mississippi Catfish with '55' Tartar Sauce 8.95

Crispy Blackened 'Gator Comeback Sauce 10.95

**Monday: Happy Hour Drink Specials ALL day
Double Loyalty Points**

Tuesday: ½ Off Bottles of Wine

Wednesday: \$5 Margaritas (starting at 3pm)

Check out Brunch on Sunday from 10am-4pm

www.eat55.com

615-538-6001

