

Maple Tree Inn

Gumbo & Soup

Country Gumbo
 8 oz cup- 8 | Pint- 15 | Quart- 29
 traditional brown roux with okra, chicken,
 shrimp, & house smoked andouille sausage,
 served with rice

Seafood Gumbo 8
 traditional brown roux with okra and tomatoes,
 crabmeat, shrimp, crawfish, fish, clams, mussels
 & gumbo crab (for flavor), served with rice

Oysters

Maple Tree Fried Oysters* 16
 fresh shucked East Coast oysters, dipped in
 seasoned bread crumbs and flash-fried, then
 finished under the broiler with garlic butter &
 asiago cheese, smoked bacon & pickled garnish

Starters

Hickory Buttered BBQ Shrimp .. 12 **GF**

Seared Crab Cake 11
 served with a spicy remoulade

Cast Iron Spoonbread 7
 house-made corn spoon bread served with
 lagniappe and cinnamon honey butter

Fire Roasted Brussels Sprouts 11 **GF V**
 with bacon, chèvre, toasted pecans, and a chili
 honey glaze

Sides

V Sweet Potato Hash 6
GF **GF** Hand Cut Cajun Boil Butter Fries 6
GF **GF** Jalapeño Cheddar Cheese Grits 5

Garlic Mashed Potatoes 5 **GF**
 Southern Style Mac N Cheese 6 **GF**
 Smothered Greens 6 **GF**

Cocktails To Go

Hurricane 35

A Tart Refreshing Signature Cocktail of New Orleans!
 Rum, Giffard Passionfruit Liqueur, Fresh Lemon, Lime, and Orange Juices

Creole Voodoo Zombie 35

Three Rums, Pineapple, Mango, Guava, Apricot Brandy, Orange Curacao, Lime

Vieux Carré 30

George Dickel Rye Whiskey, Park VS Cognac, Yzaguirre Rojo Vermouth, Benedictine, Angostura & Peychaud's Bitters

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Entrees

Hickory Buttered BBQ Shrimp 24

half-pound jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices, served with jalapeño cheddar cheese grits; garnished with chopped green onions

GF

Chicken, Sausage and Seafood Creole Jambalaya 21

hearty, highly seasoned rice-based dish with slow-roasted rotisserie chicken, house smoked andouille sausage, jumbo tail-on shrimp, and crawfish tails

V

Shrimp Étouffée (Ay-too-fay) 26

half-pound of tender shrimp smothered in a dark roux with butter, garlic, onions, peppers, and white wine, served with white rice

V

Southern Fried Catfish 20

Louisiana catfish fillet coated in seasoned flour and deep fried to a golden brown, served with sweet potato hash & finished with a Crystal Hot Sauce® aioli; paired with a Trinity slaw

Burnt Ends 24

half-pound of 14 hr. slow-smoked beef brisket, cubed, topped with ancho & beer BBQ sauce, braised and caramelized; served with roasted garlic mashed potatoes, and pickled red onions

GF

Hickory Smoked Spareribs 29

a full slab house smoked meaty spareribs, dry rubbed and slow-cooked over hickory to create a deep pink ring and a dark, caramelized, lacquered bark, and served with Cajun boil butter fries

GF

Fried Chicken Sandwich 12

boneless chicken thighs, brined in buttermilk until incredibly tender, lightly dredged and flash fried, served with a satsuma Jezebel sauce, pickled pepper slaw and parmesan aioli on a fresh brioche bun; served a la carte

Smoked Beef Brisket Sandwich 12

half-pound sliced, 14 hr. slow-smoked beef brisket, topped with ancho molasses BBQ sauce and a pickled pepper slaw on a fresh brioche bun; served a la carte

Cajun Shrimp Boil 30

a full pound of shell-on Gulf shrimp, boiled in our signature spicy boil with corn, potatoes, celery, and garlic; tossed in Cajun boil butter

GF

Add House-Made Andouille Sausage 5

 Denotes items that can be made Gluten Free
Please ask your server for details

 Denotes items that can be made Vegan
Please ask your server for details

 Denotes items that are spicy.

* Consumer advisory note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Menu substitutions will result in an additional charge.

Please advise your server of any food allergies.

Please note that we add a service charge of 20% to parties of 6 or more.

Cash, Visa, Mastercard, Discover, & Amex are accepted. No personal or business checks, please.

We reserve the right to limit individual dining checks.