

Maple Tree Inn

Gumbo & Soup

Country Gumbo 10
 traditional brown roux with okra, chicken, shrimp, rib meat & house smoked andouille sausage, served with rice

Crawfish Corn Chowder 10
 tender crawfish tails in a cream base with, pancetta, red potatoes, corn, celery, onions, peppers, and seasonings

Oysters

Maple Tree Fried Oysters* 18
 plump, hand-selected oysters, dipped in seasoned bread crumbs and flash-fried, then finished under the broiler with garlic butter & asiago cheese, smoked bacon & pickled garnish

Oysters Rockefeller* 18
 fresh oysters on the half shell, topped w/ sweet butter, spinach, fennel, and Herbsaint; then baked in the oven

Sides

White Rice 4
Dirty Rice 6
Smothered Green Beans 6
Hand Cut Cajun Boil Butter Fries 6
Southern Style Mac N Cheese 6
Jalapeño Cheddar Cheese Grits 5
Garlic Mashed Potatoes 5
Ratatouille 6
Corn Maque Choux 6

Salads

Roasted Beet Salad 11
 mixed greens, red onion, sweet tea pickled grapes, & candied walnuts tossed in a ginger balsamic vinaigrette, finished with blue cheese crumbles

Starters

Hickory Buttered BBQ Shrimp 13

Fried Green Tomatoes 16
 pickled green tomatoes, chèvre, poblano basil jelly, red remoulade, shrimp ceviche

Pork Belly Confit 13
 served with a kimchi pancake, chèvre, a chili garlic sauce, and a green onion coulis

Cast Iron Cornbread 7
 house-made cornbread served with lagniappe & cinnamon honey butter

Crab Mornay 18
 delicate lump crabmeat topped with a silky Mornay sauce with Gruyere cheese & finished under the broiler; served with house focaccia for dipping and paired with a green tomato relish

Smoked Frog Legs 17
 glazed in hot honey; served over braised collards w/ a spiced pecan crumble

Digital Gift Cards

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You can also scan this QR Code to be taken directly to our website.



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Entrees

Hickory Buttered BBQ Shrimp 25

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

Chicken, Sausage and Seafood Creole Jambalaya 24

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

Crawfish Étouffée (Ay-too-fay) 29

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

Blackened Redfish Étouffée 29

fresh, Gulf Red Snapper, served blackened, set over white rice and topped with Maple Tree Inn's crawfish Étouffée, served with smothered green beans

Southern Fried Catfish 26

Louisiana catfish fillet coated in seasoned flour and deep fried to a golden brown, served with dirty rice & finished with a Crystal Hot Sauce® aioli; paired with a cabbage & collards slaw

Fried Chicken 26

boneless chicken thighs, lightly dredged and flash fried, served with a pancetta gravy, baked mac n cheese, drizzled with a honey Jezebel sauce, and finished with pickled greens

Burnt Ends 25

half-pound of 14 hr. slow-smoked beef brisket, cubed, topped w/ ancho molasses BBQ sauce, braised and caramelized; served w/ garlic mashed potatoes & smothered cabbage; paired with a horseradish cream sauce

Smoked Double Cut Pork Chop* 25

double cut pork chop slow smoked, then finished in the oven, glazed with a stone fruit chutney; served with ratatouille, a green tomato relish, and finished with sage gravy

Gulf Fish Pontchartrain 30

gulf fish served pan seared, topped with lump crabmeat, mushrooms and a roasted fennel & brie cream sauce; paired with corn maque choux

Blackened Ribeye* 50

prime grade ribeye, served blackened, with garlic mashed potatoes and grilled asparagus, paired with a caramelized onion cream sauce and crispy beer onions

Half Duck- Two Ways 29

crispy duck leg confit, and grilled duck breast, served with a mushroom hash (duck fat potatoes, and a mushroom ragout), paired with a cherry demi sauce, and a shaved vegetable petit salad

 *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.

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

We reserve the right to limit individual dining checks.