

Maple Tree Inn

Gumbo & Soup

Gumbo Z'herbes 8
green gumbo with okra, collards greens & 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

Smoked Oyster Chowder* 9
celery, onions, peppers, cream, red potatoes, chipotle

Oysters

Maple Tree Fried Oysters* 16
plump, hand-selected extra select or count size oysters (the largest available) dipped in seasoned bread crumbs and flash-fried, then finished under the broiler with garlic butter & asiago cheese, smoked bacon & pickled garnish

Deviled Oysters* 16
fresh oysters on the half shell, with a spicy topping of sweet butter, red bell peppers, capers, and seasoned bread crumbs; finished in the oven

Sides

Sweet Potato Hash 6

Hand Cut Cajun Boil Butter Fries 6

 **Jalapeño Cheddar Cheese Grits** 5

Seasonal Vegetable 6

Garlic Mashed Potatoes 5

Southern Style Mac N Cheese 6


Smothered Greens 6

Salads

Double Roasted Beet Salad 10
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** .. 12

 **Chargrilled Crab Claws** 12
served with a spicy garlic butter, grated parmesan cheese, crispy tasso, and toast points


Fried Green Tomatoes 14
pickled green tomatoes, breaded and flash fried, paired with mozzarella cheese, poblano jelly, and finished with a red remoulade

Crab Mornay 14
lump crabmeat in a silky Mornay sauce, served with toast points

Fried Crawfish Cardinale 14
white wine cream sauce with Brandy, sweet butter, shallots, & tomatoes, topped with provolone cheese, fried crawfish tails, and green onions

Grilled Gator Skewers 12
chargrilled Louisiana alligator with a chili lime glaze, and finished with a cilantro gremolata; served with garlic aioli

Cast Iron Spoonbread 7
house-made corn spoon bread served with your choice of lagniappe, cinnamon honey butter, or pimento cheese

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

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

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

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

Blackened Redfish Étouffée 27

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

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

Blackened Snapper 27

Gulf snapper, served blackened, with smothered greens and smoked tomatoes, paired with a tasso cream sauce and finished with pickled radish

Blackened Pork Tenderloin 24

served with a gorgonzola soubise, brussels sprouts ragout, and finished with an apple cider chutney

Burnt Ends 24

half-pound of 14 hr. slow-smoked beef brisket, cubed, topped with ancho & beer BBQ sauce, braised and caramelized; served with sweet potato latkes, horseradish cream, and pickled onions

Fried Chicken 21


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

New Orleans Bouillabaisse 22

classic, elegant Provencal style fish stew with shrimp, crab claws, mussels, corn, and red potatoes in a tomato saffron broth; served with toast point with Sauce Rouille

Blackened Ribeye* 39

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

 *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.