

# Maple Tree Inn

## Gumbo & Soup

**Country Gumbo** ..... 9  
 traditional brown roux with okra, chicken, shrimp, rib meat & house smoked andouille sausage, served with rice

 **Crawfish Corn Chowder** ..... 9  
 tender crawfish tails in a cream base with, pancetta, red potatoes, corn, celery, onions, peppers, and seasonings

## Oysters

**Maple Tree Fried Oysters\*** ..... 16  
 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\*** ..... 16  
 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** ..... 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

 **Panko Crusted Crab Cake** ..... 13  
 served with a chipotle caper remoulade

**Fried Green Tomatoes** ..... 15  
 pickled green tomatoes, chèvre, poblano basil jelly, red remoulade, shrimp ceviche

**Pork Belly Confit** ..... 12  
 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** ..... 17  
 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** ..... 16  
 glazed in hot honey; served over braised collards w/ a spiced pecan crumble

## Cocktails To Go

COMING BACK SOON!

# Maple Tree Inn

## 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 23**

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) 28**

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 28**

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 25**

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 25**

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 24**

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\* 24**

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 29**

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

### **Blackened Ribeye\* 49**

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 28**

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.*