

Maple Tree Inn

Gumbo & Soup

Alligator Soup 8
alligator tail meat, celery, onions, peppers, tomatoes, lemon, garlic

Seafood Gumbo 9
traditional brown roux with okra and tomatoes, crabmeat, shrimp, crawfish, fish, clams, and mussels; served with rice

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 Bienville* 16
fresh oysters on the half shell, baked, with a topping of a white wine cream sauce with garlic, mushrooms, shrimp and topped with melted provolone cheese

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

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

 **Seared Crab Cake** 12
served with a cucumber remoulade and a pickled grape petite salad

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

 **Voodoo Nuts** 10
roasted cloves of garlic covered with fresh andouille sausage, then well smoked 'til done, served with a green remoulade, root vegetable slaw, and a coffee caramel sauce

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

 **Fire Roasted Brussels Sprouts** 12
with bacon, chèvre, toasted pecans, and a chili honey glaze

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 22

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 24

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 24

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 with ancho & beer BBQ sauce, braised and caramelized; served with garlic mashed potatoes, horseradish cream, and pickled onion slaw

Brown Sugar Glazed Spareribs 24

1.25+ lbs. of house smoked meaty spareribs, dry rubbed and slow-cooked over hickory to create a deep pink ring and a dark, caramelized, lacquered bark, brushed with a brown sugar glaze, and served with a sweet potato confit and finished with a cilantro gremolata

Blackened Scallops* 45

half-pound U/10 scallops served blackened with a corn and creamed brie sauce, served with mushroom ragout and a caper relish

Blackened Ribeye* 45

prime grade ribeye, served blackened, with garlic mashed potatoes and grilled asparagus, 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.

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

We reserve the right to limit individual dining checks.