

# Maple Tree Inn

## Gumbo & Soup

**Country Gumbo** ..... 8  
 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  
 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; garnished with smoked bacon

**Oysters Rockefeller\*** ..... 16  
 fresh oysters on the half shell, topped w/ sweet butter, spinach, fennel, and Herbsaint; then baked 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

 **Dirty Rice** ..... 6

## Salads

**Double Roasted Beet Salad** ..... 10  
 mixed greens, red onion, sweet tea pickled apples, & candied walnuts tossed in a ginger balsamic vinaigrette, paired with a blue cheese coulis

## Starters

 **Hickory Buttered BBQ Shrimp** .. 12

 **Seared Crab Cake** ..... 11  
 served with a lemon & garlic aioli and a corn & olive petit salad

 **Pork Belly Cracklins** ..... 9  
 a true Cajun dish consisting of pork belly, fried crisp, topped with a citrus & chipotle salt; served with a beer mostarda

**Fried "Pickles"** ..... 11  
 house pickled vegetables (pickle chips, red onion rings, and okra) breaded and flash fried; served with cilantro aioli

**Alligator & Pork Boudin Pierogi** ..... 14  
 a traditional southwestern Louisiana Cajun sausage made with alligator, pork, rice, and house spices wrapped in a pierogi; served with a tomato jam and a Creole gardeniera of celery, onions, peppers, collards, garlic, and mushrooms

 **Fire Roasted Brussels Sprouts** ..... 10  
 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 peeled shrimp, and crawfish tails

### **Crawfish Étouffée (Ay-too-fay) 26**

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 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 dirty rice & finished with a Crystal Hot Sauce® aioli

### **Hickory Smoked Spareribs 22**

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 BBQ sauce, and served with Cajun boil butter fries

### **Steak Frites\* 35**

12 oz. Chargrilled N.Y. Strip Steak, sliced, and served with Hand Cut Cajun Boil Butter Fries, Beer Glazed Red Onions, and a Collards Chimichuri

*\*\*please allow extra time for medium well or well done steaks*

### **Burnt Ends 24**

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

### **Fresh Trout Pontchartrain 28**

fresh Rainbow Trout, cornmeal crusted and seared, topped with lump crabmeat, served with roasted mushrooms and sweet potato hash; finished with a herb beurre blanc

### **Fried Chicken 21**

boneless chicken thighs, lightly dredged and flash fried, served with a satsuma Jezebel sauce, baked mac n cheese, and finished with a pickled greens slaw

 *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.*