

# Maple Tree Inn

## Gumbo & Soup

**Pitmaster's Gumbo** ..... 10  
Creole-style gumbo in a traditional brown roux with okra; andouille sausage, smoked chicken, pulled sparerib, and brisket

**Seafood Gumbo** ..... 10  
Creole-style gumbo in a traditional brown roux with okra and tomatoes; shrimp, crawfish, clams, mussels, fish, calamari, and crab

## Salad

**Roasted Beet Salad** ..... 11  
mixed greens, red onion, sweet tea pickled grapes, and roasted beets tossed in a ginger balsamic vinaigrette; finished with candied walnuts and blue cheese crumbles

## Oysters

**Maple Tree Fried Oysters\*** ..... 18  
fresh, Select oysters, dipped in seasoned bread crumbs and flash-fried, then finished under the broiler with garlic butter, asiago cheese, and smoked bacon; topped with a pickled garnish

**Oysters Rockefeller\*** ..... 18  
fresh oysters on the half shell, baked; topped with sweet butter, spinach, fennel, bread crumbs, garlic, Worcestershire, and Herbsaint

## Starters

**Hickory Buttered BBQ Shrimp** ..... 13  
jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices; served with a green onion relish and cheddar crisps

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

**Cast Iron Cornbread** ..... 10  
house-made cornbread served with lagniappe and cinnamon honey butter

**Fire Roasted Brussel Sprouts** ..... 13  
tossed in a molasses chile glaze; topped with bacon, chèvre, and toasted pecans

**Pecan Crusted Crabcake** ..... 15  
grilled pecan & panko crusted crabcake; served with a chimichurri aioli, root vegetable slaw, and smoked capers

**Fried Alligator Cheesecake** ..... 14  
served with piquant sauce and Cajun giardiniera

**Voodoo Nuts** ..... 12  
roasted cloves of garlic covered with fresh andouille sausage and then smoked; with spinach pesto, roasted spaghetti squash, mustard jezebel, and crispy collards

## Sides

**Red Beans & Rice** ..... 6

**Cajun Rice** ..... 6

**Hand Cut Cajun Boil Butter Fries** ..... 6

**Southern Style Mac N Cheese** ..... 7

**Corn Maque Choux** ..... 7

**Jalapeño Cheddar Cheese Grits** ..... 5

**White Rice** ..... 4

**Braised Collard Greens** ..... 6

**Horseradish & Gouda Cheese Grits** ..... 5

**Garlic Mashed Potatoes** ..... 5

## Suggested Spirits

18th Street Bourbon \$9  
Four Roses Private Selection OBSO \$18  
Uncle Nearest 1884 Whiskey \$14  
Kübler Verte Absinthe \$13

El Dorado Rum \$9  
Ischia Saponi Rucolino Amaro \$8  
Amaro Nonino Liqueur \$9  
Martell Cordon Bleu Cognac \$40

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## Entrees

### **Hickory Buttered BBQ Shrimp 26**

half-pound jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices; served with jalapeño cheddar cheese grits and garnished with chopped green onions

### **Chicken, Sausage and Seafood Creole Jambalaya 25**

hearty, highly seasoned rice & tomato-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**

red grouper served blackened, set over white rice and topped with our famous Crawfish Étouffée; served with braised collard greens

### **Southern Fried Catfish 27**

Louisiana catfish fillets coated in seasoned flour and deep fried to a golden brown; served with a Crystal Hot Sauce® aioli, cajun rice, and garnished with a roasted cabbage slaw

### **Fried Chicken 27**

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

### **Burnt Ends 26**

half-pound of 14 hr. slow-smoked beef brisket, cubed, topped with ancho molasses bbq sauce, then braised and caramelized; served with smothered cabbage and horseradish & gouda cheese grits

### **Fish Pontchartrain 36**

mahi-mahi served pan seared, topped with lump crabmeat and mushrooms; paired with a brie cream sauce and corn maque choux

### **Blackened Ribeye\* 55**


16oz ribeye, served blackened; paired with garlic mashed potatoes, grilled broccolini, crispy beer onions, and a caramelized onion cream sauce

### **Smoked Bone-In Pork Chop 38**

Compart Family Farms double-cut bone-in pork chop, smoked, then grilled; served with a sweet potato brioche bread pudding, apple creole sauce, and topped with a roasted pepper & apple slaw

### **Bouillabaisse 36**

classic, elegant Provencal (French) stew; with shell-on shrimp, scallop, gulf fish, mussels, and french bread topped with sauce rouille

 *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.*

*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. Menu substitutions will result in an additional charge.*