

Appetizers

Hors d'oeuvres

Grilled or Fried Alligator

Cocodrie Crilles ou Frites

Tender pieces of alligator cooked to your liking. 9.99

Try it blackened for an extra special spicy treat ~ please add 1.99.

Zydeco Bread

Pain Zydeco

A cheese sauce with spicy cajun beans, minced andouille & shrimp served on toasted French Bread medallions. 7.99

Shrimp & Oyster En Brochette

Crevettes et Huitres En Brochette

Shrimp & Oyster wrapped in bacon and fried.

Back by popular demand! 9.99

Bite Size Catfish

Bouchees de Barbue

Bite size pieces of catfish dusted in corn meal and fried to a golden perfection. 8.99

Zydeco Meat Pies

Tarte au Boeuf à la Zydeco

Bite-size pastry shells filled with a spicy ground beef dressing. 7.99

Shrimp Remoulade

Crevettes en Remoulade

Boiled shrimp peeled and served on chopped lettuce topped with remoulade sauce. 9.99

Appetizer Platter

Grande Plateau de hors d'oeuvres

Grilled alligator & frog legs, fried crawfish & catfish bites, stuffed mushrooms, meat pies, fried crab claws, and boudin. Serves 4-6 people. 48.99

Stuffed Mushrooms

Champignons Fourres

Fresh mushrooms stuffed with crabmeat dressing, rolled in bread crumbs, and deep-fried. (Mr. Boutte's Original Recipe) 8.99

Grilled or Fried Frog Legs

Les Jambes de Ououaron Crilles ou Frites

Tender frog legs cooked to your liking. 8.99

Try them blackened for an extra special spicy treat - please add 1.99.

Fried Crab Claws

Pinces de Crabes Frites

Tender crab claws lightly floured and fried to a golden perfection. 9.99

Mulate's Cajun Boudin

Boudin 'Cadienne a la Mulate's

A traditional Cajun appetizer! Spicy pork and rice dressing. Served by the link. 4.99

Fried Crawfish Tails

Ecrevisses Frites

Sweet crawfish tails lightly floured and fried to a golden perfection. 9.99

Barbeque Shrimp

Crevettes en Sauce Barbeque

Butterflied shrimp baked in a New Orleans style butter, cracked pepper, worcestershire BBQ sauce. 9.99

Cajun Sampler

Serves Two

Grilled alligator, stuffed mushrooms, fried crab claws, meat pies, grilled frog legs, fried crawfish tails, bite size catfish. 19.99

To provide better service time for all, we cannot allow substitutions on combination items.

Gumbos & Louisiana Specialties

Gombos et Specialite's a la Louisiane

Seafood Gumbo

Gombo a la Fruits de Mer

Roux based soup with a variety of seafood.

Cup 5.99 ~ Bowl 10.99

Roasted Corn & Shrimp Bisque

Bisque du Mais Roti & Crevettes

Roasted corn and shrimp cooked in a cream bisque.

Cup 6.99 ~ Bowl 11.99

Zydeco Gumbo

Gombo a la Zydeco

Roux based soup with shrimp, sausage, chicken & okra.

Cup 5.99 ~ Bowl 10.99

Red Beans & Rice

Les Haricots Rouge

A New Orleans favorite cooked with smoked ham shanks.

Bowl served with a link of grilled spicy smoked sausage.

Cup 4.99 ~ Bowl 12.99

Crawfish Etouffée

Ecrevisses a la Etouffée

(Pronounced A-two-FAY) A traditional Cajun dish!

Peeled crawfish tails smothered in a stew, served over white rice.

Platter served with sautéed vegetables.

Cup 6.99 ~ Platter 18.99

Specialties of the House

Specialite de la Maison

Catfish Mulate's

Barbue a la Mulate's

Seasoned catfish fillet, lightly floured and grilled to perfection, topped with Mulate's crawfish etouffee.

Served with jambalaya, sautéed vegetables, and a twice-baked potato. 19.99

Try it blackened for an extra special spicy treat ~ 1.99.

Mulate's Cajun Seafood Platter

Grande Plateau de Fruits de Mer

Our stuffed crab, fried crawfish tails, fried butterflied shrimp, fried catfish, & fresh fried oysters.

Served with jambalaya and french fries. No substitutions. 19.99

Get a grilled seafood platter with fried oysters, jambalaya and a twice-baked potato. 23.99

Try it blackened for an extra special spicy treat ~ 1.99.

Au Gratins

au Gratins

Your choice of **Jumbo Lump crabmeat** 24.99 or **blackened shrimp or crawfish tails** 21.99

in a spicy blend of cheese and cream baked to a bubbly perfection.

Served with sautéed vegetables and a twice-baked potato.

Blackened Fish of the Day

Poisson du Jour Noivci

Today's fish lightly blackened, grilled, and topped with a skewer of grilled shrimp. Ask your server for details.

Served with jambalaya, sautéed vegetables and a twice-baked potato. 24.99

Stuffed Catfish Cecilia

Barbue Cecilia

Seasoned catfish filet stuffed with crabmeat dressing and grilled.

Served with jambalaya, sautéed vegetables and a twice-baked potato. 19.99

Grilled, Sautéed or Blackened Entrees

Entrees aux Crilles

Grilled Shrimp

Crevettes Crilles

Butterflied shrimp seasoned and grilled with sautéed vegetables and a twice-baked potato. 18.99

Grilled Crab Cakes

Crabes Farcis

Our crabmeat dressing grilled and served with sautéed vegetables and a twice-baked potato. 17.99

Vegetable Pasta

Pates Legumes

A variety of fresh vegetables, mushrooms, onions, tomatoes, cucumbers, spicy cajun beans and pasta sautéed in a delicious cream sauce. 16.99

Grilled Shrimp Pasta

Pates Crevettes

Grilled shrimp served atop alfredo pasta. Served with sautéed vegetables. 18.99

Grilled Catfish

Barbue Crilles

A seasoned catfish fillet grilled to perfection with sautéed vegetables and a twice-baked potato. 16.99

Grilled Alligator

Cocodrie Crilles

Tender pieces of farm-raised alligator grilled with sautéed vegetables and a twice-baked potato. 18.99

Seafood Pasta

Pates Fruits de Mer

A variety of seafood sautéed in a delicious cream sauce, mixed in a bowl of pasta. Served with sautéed vegetables. 18.99

Grilled Alligator Pasta

Pates Cocodrie

Grilled alligator served atop alfredo pasta. Served with sautéed vegetables. 18.99

Try any of the Grilled Entrees blackened for an extra special spicy treat ~ 1.99.

Toasted Leidenheimer French Bread Pistolette ~ .99

You may add to any entrée * a side salad ~ 2.99.

A skewer of grilled shrimp ~ 4.99 * Sautéed mushrooms and onions ~ 2.99.

Blackened crawfish tails and onions ~ 5.99 * Crawfish etouffée ~ 3.99.

From the Fryer

A la Frites

Stuffed Crab Platter

Crabes Farcis

Fresh crabmeat stuffing lightly battered in bread crumbs and deep-fried. 16.99

Fried Catfish Platter

Barbue Frites

Seasoned catfish fillets tossed in cornmeal and fried to perfection. 16.99

Fried Crawfish, Shrimp, Oyster, or Alligator Platter

Plateau d'Ecrevisses, Crevettes, Huitres, o Cocodrie

Golden fried crawfish tails, butterflied shrimp, oysters, or alligator. 18.99

All Fried Seafood Entrees above served with french fries and jambalaya.

Stuffed Shrimp Platter

Crevettes Farcis

Butterflied shrimp stuffed with crabmeat dressing. Served with french fries and sautéed vegetables. 19.99

Panéed Chicken Pasta

Pates Poulet Poele

Breadcrumb crusted chicken breast served atop alfredo pasta. Served with sautéed vegetables. 16.99

Half Fried Crawfish & Half Crawfish Etouffee

Plateau d'Ecrevisses

Golden fried crawfish tails and crawfish etouffee. Served with french fries and sautéed vegetables. 19.99

From the Char-Grill

A la Crille

Grilled Chicken Breast

Poulet Crilles

A plump seasoned chicken breast char-grilled and topped with sautéed mushrooms & onions. Served atop jambalaya with sautéed vegetables. 16.99

Grilled Chicken Pasta

Pates Poulet Crilles

A plump seasoned chicken breast char-grilled served atop Alfredo pasta with sautéed vegetables. 16.99

Get your chicken blackened for an extra special treat ~ 1.99.

Cajun Style BBQ Babyback Ribs

Bebe Cotes de Cochon Barbeque

Full rack of babyback ribs slow cooked and glazed with a cajun combination of Jack Miller's Cajun BBQ sauce and Steen's Louisiana Cane Syrup. Served with sautéed vegetables and french fries. 26.99

Cajun Style Ribeye Surf & Turf

Steak au Boeuf & Crevettes

Hand-cut choice 14-ounce ribeye blackened & char-grilled to your preference. Topped with sautéed mushrooms & onions and a skewer of grilled shrimp. Served with sautéed vegetables and a twice-baked potato. 28.99
Grilled Ribeye with vegetables and potato. 24.99

Hamburger Steak Lafayette

Steak au Boeuf Hachee à Lafayette

A homemade hamburger steak topped with cheese and sautéed mushrooms & onions with a brown mushroom gravy. Served with french fries and sautéed vegetables. Your choice to have it served as a deluxe hamburger with the gravy on the side. 14.99

Center Cut Pork Chop

Cote de Porc

A bone in, center cut, one inch pork chop char-grilled and topped with a Steen's Louisiana Cane Syrup spiced glaze. Served with jambalaya & sautéed vegetables. 21.99

Mulate's Fried, Grilled or Blackened Salads

Salades a la Mulate's

Fresh iceberg and romaine lettuce, purple cabbage, carrots, tomatoes, cucumbers croutons, chopped egg, and shredded cheese, topped with your choice of **fried or grilled shrimp, crawfish, alligator or fried oysters** 15.99, **fried or grilled chicken breast** 14.99

Zydeco Salad

Fresh iceberg and romaine lettuce, purple cabbage, carrots, tomatoes, cucumbers croutons, chopped egg, and shredded cheese, topped with **grilled catfish, shrimp, smoked sausage medallions & a cajun spicy bean.** 17.99

Try any grilled salads blackened for an extra special spicy treat ~ please add 1.99.

House Salad

Fresh romaine and iceberg lettuce, purple cabbage, carrots, tomatoes, chopped egg, shredded cheese, cucumbers, and croutons. 4.99

Side Salad

Smaller version of the house salad that is available only as a add on to any entrée. 2.99

Our salads are served with your choice of one of our homemade dressings. We offer House Remoulade, Creole Honey Mustard, Blue Cheese, Ranch, and Italian Vinaigrette.

Lunch Menu

11am until 3pm

Bowl of Gumbo & House Salad

Choose either our Seafood or Zydeco Gumbo with a Mulate's house salad. 13.99

Spicy Smoked Sausage Po-Boy Loaf

Grilled spicy smoked sausage served on french bread. Served with fries. 12.99

Fried, Grilled or Blackened Po-boy Loafs & Fries

Fried or grilled **Chicken or Catfish** Po-Boy 13.99

Fried or grilled **Shrimp, Crawfish, Alligator,** or Fried **Oyster** Po-Boy 14.99

Our 10 inch po-boys are served on New Orleans Famous Leidenheimer French Bread Pistolettes.

All po-boys have lettuce, tomatoes, and pickles on the side and served with french fries.

Try any grilled po-boy blackened ~ 1.99

Desserts ~ 6.99

Leave room for our **Homemade Bread Pudding** topped with our own butter rum sauce.

It's the best in Louisiana. Your server will bring by a tray showing you our selection of

Atchafalaya Mud Cake, Caramel Fudge Cheesecake, Key Lime Pie,

Homemade Butter Pecan Pie, Chocolate Chunk Brownie, Oreo Cream Dirt Cake and other goodies.

Get your dessert heated and topped with a scoop of **Blue Bell Homemade Vanilla Ice Cream.** ~ 2.99

Try a **Bailey's, Amaretto Di Saronno, Frangelico or Jameson** with your **New Orleans Famous French Market Coffee, Lavazza Latte or dessert!**

A 18% gratuity will be added to separate checks and parties of five or more.

Our computer system limits separate checks to five per party.

A 10% gratuity will be added to all to-go orders.

We do not accept foreign currency or personal checks.

For your protection, we do require an ID for credit cards and travelers checks.

Louisiana law prohibits smoking inside restaurants. Please smoke outside.

Please visit our website at www.mulates.com

ACCOLADES

Named one of the 10 most underrated restaurants in America - *Wall St. Journal*

Best restaurant for a Cajun meal - *New Orleans Magazine*

A must stop when visiting New Orleans - *Family Fun Magazine*

Best Cajun restaurant - *Where Ya At Magazine*

Tiger Tail Cocktail featured as the drink of the football season - *Louisiana Cooking Magazine*

Best Place to have a Cajun Meal in New Orleans - *Gambit Magazine*

Best Bread Pudding as featured in Alton Brown's - *Feasting on Asphalt*

Nationally recognized on ABC, CBS, NBC, CNN, FOX, MTV, CMT, FOOD NETWORK, & FINE LIVING.

Specialty Drinks

Mulate's Zydeco Tornado

Melon liqueur, cranberry, orange & pineapple juices layered with White Rum and Capt. Morgan's Spiced Rum. 9

Plantation Tea

Smirnoff Orange Vodka, Baccardi Limon Rum, Melon liqueur, sour mix, Coke & Sprite. 9

Ketel Cosmo

Ketel One Vodka, cranberry juice, Cointreau & a splash of lime juice. 10

New Orleans Mint Julep or Mojito

Jim Beam Bourbon or Baccardi Rum & sugar water over fresh mint leaves. 9

Hurricane

Mulate's version of this New Orleans favorite made with Pat O'Brien's mix. 9

Louisiana Lemonade

Baccardi Limon Rum, pink lemonade, sour mix & Grenadine. 9

Tiger Tail

Grey Goose Vodka, orange & pineapple juice layered over blue curacao & grenadine. 11

Cajun Bloody Mary

Mulate's version of this favorite made with our own homemade spicy Bloody Mary mix. 9

Louisiana Draft

Abita Amber • Abita Light • Abita Turbodog • Abita of the Season

Domestic Bottled Beer

Bud • Bud Light • Ultra • Coors Light • Miller Lite

Louisiana Bottled Beer

Abita Golden • Abita of the Month • Dixie
Dixie Blackened Voodoo • Dixie Jazz Amber Light

Imported Bottled Beer

Heineken *Holland* • Corona *Mexico* • Red Stripe *Jamaica* • Blue Moon *Canada* • Buckler Non-Alcoholic *Holland*

Wines

Nathanson Creek

Chardonnay, White Zinfandel, Merlot
7 Glass

Columbia Crest Two Vines

Chardonnay, Cabernet Sauvignon, Merlot
8 Glass/32 Bottle

Trinchero Family

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon
Montevina Pinot Grigio • **Jargon** Pinot Noir
9 Glass/36 Bottle

Resurrection Reserve Merlot 11 Glass/44 Bottle

Limited production ~ Label by artist Phil Galatas ~ Portion of proceeds donated to rebuilding the Gulf Coast

Rodney Strong Cabernet Sauvignon ~ 48 Bottle

Orogeny Pinot Noir ~ 69 Bottle

Had this one in Vegas and had to offer it on the menu!

Cristalino Sparkling ~ 14 Split Bottle*

*Ask for complimentary Orange Juice or Peach Schnapps with it and make yourself a **Mimosa** or **Belini**.

Other Beverages

Frozen **Malibu** Piña Colada

Frozen **Bacardi** Strawberry Daiquiri

Patron Top Shelf Margarita On the Rocks

Coke • Diet Coke • Sprite

Barq's Rootbeer • Mr. Pibb • Pink Lemonade

Iced Tea • Bottled Spring & Sparkling Water

New Orleans Famous French Market Coffee

Lavazza ~ Espresso • Double Espresso • Latte

Try a **Bailey's**, **Amaretto Di Saronno**, **Frangelico** or **Jameson** with your coffee or dessert!
Your server will bring by a tray with our selection of homemade cakes, pies, cheesecakes and other goodies.

Mulate's Cookbook!

Take home an autographed copy of all your favorite Cajun recipes with the newest edition of ***Recipes from Mulate's***. This hardbound book contains colorful photos of both food and family. Each recipe was personally perfected at home, and it is the perfect way to bring home the secrets of Cajun Cooking! Grab a **Mulate's Cajun Seasoning** to spice up your food at home.
And more... Check out our souvenir counter located near the front door!

