

## STARTERS

<b>Soup du Jour</b>	chef's selected soup of the day 6
<b>Jumbo Lump Crab Cakes</b>	3 golden fried cakes, cajun remoulade 14
<b>Fried Calamari</b>	deep fried, spicy creole sauce 10
<b>Pier 4 Chicken Wings</b>	choice of: sweet chili, bbq, buffalo, garlic parmesan ranch or blue cheese dipping sauce 15
<b>Louisiana Blue Crab Fingers</b>	deep fried crab claws, horseradish aioli 16
<b>Wonton Sesame Chicken Tacos</b>	sesame seared chicken, asian slaw 14
<b>Crunchy Lobster Tail</b>	lightly fried lobster tail sweet bourbon dipping sauce 20
<b>Cajun Crawfish Bread</b>	crawfish, cheese, creole spices, new orleans french bread 15
<b>Twisted Shrimp Cocktail</b>	shrimp wrapped in pecan smoked bacon, served with a smoked infused cocktail sauce 12

## SALADS

<b>Pier 4 House Salad</b>	spring mix, eggs, bacon, red onions, tomatoes 6
<b>Classic Wedge</b>	red onion, balsamic glaze, maytag blue cheese 8
<b>Mediterranean Greek Salad</b>	green leaf lettuce, kalamata olives, tomatoes, feta cheese, mediterranean vinaigrette 12
<b>The 504</b>	pickled merlito, sweet and tangy vinaigrette with praline crusted shrimp 16 with praline crusted chicken 13
<b>Avocado Crab Salad</b>	mixed greens, local lump crab, avocado 15
<b>Nola Cobb Salad</b>	fresh greens, bacon, eggs, avocado, tomato, roasted corn, sautéed crab & crawfish 18

## LOVE MY NOLA

<b>Gumbo</b>	shrimp, andouille, rice 9
<b>Étouffée</b>	rich crawfish creole sauce, rice 12
<b>Fried Alligator</b>	deep-fried, Tabasco aioli 12
<b>Fried Crawfish Tails</b>	deep fried crawfish tails, creole queen sauce 18
<b>BBQ Shrimp</b>	cajun spiced, sautéed in a rich garlic butter 15
<b>Charbroiled Oysters</b>	dozen, garlic butter, parmesan 18
<b>Oysters Rockefeller</b>	dozen, rich rockefeller sauce 22

## SEAFOOD ENTRÉES

<b>Pasta Neptune</b>	shrimp, crawfish, angel pasta, white wine cream 22
<b>Catfish Almondine</b>	fried catfish filet, herb potatoes, Meunière butter 22
<b>Fresh Catch</b>	chef selected fish of the day, fried or blackened MP
<b>Blackened Salmon</b>	grilled vegetables 28
<b>Shrimp with Angel Hair Pasta</b>	shrimp, tomato, spinach, creamy lemon butter sauce 18
<b>Twin Lobster Tails</b>	butter, lemon MP

# Pier 4

Bar & Grille

## PLATTERS

<b>Pier 4 Coastal Fried Platter</b>	catfish, oysters, shrimp, fries, thin onion rings 25
<b>Crab Cake Platter</b>	3 golden fried crab cakes, fries, thin onion rings 22
<b>Fried Oyster Platter</b>	oysters, fries, thin onion rings 25
<b>Fried Shrimp Platter</b>	shrimp, fries, thin onion rings 25
<b>Fried Fish Platter</b>	catfish, fries, thin onion rings 24

## STEAKS

Make any Steak an Oscar 10   Add a Grilled Shrimp Skewer (3) 8	
<b>14oz Wet Aged NY Strip</b>	hand-cut, marinated 18 days, herb butter 32
<b>38oz Porterhouse Steak</b>	“King of Steaks” 68
<b>18oz Aged Cowboy Ribeye</b>	bone-in ribeye, aged 30 days, herb butter 47
<b>8oz Filet of Tenderloin</b>	top choice center cut, herb butter 38
<b>6oz Filet of Tenderloin</b>	top choice center cut, herb butter 32
<b>Slow Cooked Prime Rib</b>	pan-seared, au jus, horseradish cream 16oz king 36   10oz queen 24

## ENTRÉES

<b>Hickory Smoked Ribs</b>	slow-braised rack, house-made bbq sauce, fries, potato salad ½ slab 18   full slab 36
<b>Westbank Burger</b>	garlic potato wedges 18
<b>Boomtown Deluxe Burger</b>	thick beef patty, fried egg, bacon, fried onions, avocado, cheddar 20
<b>Chef Al’s Beast Burger</b>	2 8oz patties, bacon, cheese, red onion, ketchup, fried jalapeños 25
<b>14oz Grilled Double-Cut Pork Chop</b>	mashed potatoes, mixed vegetables, red wine glaze 29 (please allow a 15 min cook time)
<b>Blackened Chicken Pasta</b>	angel hair pasta, creole alfredo sauce, tomatoes 17
<b>Pan Seared Chicken Breast</b>	sweet potato mash, tangy whiskey sauce 18
<b>Chef’s Vegetarian Plate</b>	zucchini, squash, spinach, grilled tomatoes, asparagus, couscous 19
<b>Grilled Kebabs</b>	herb rice, balsamic glaze   chicken 15   shrimp 18

## SIDES

All sides 6

**Baked Potato | Mashed Potatoes | Maque Choux | Fried Potato Wedges | Sweet Potato  
French Fries | Creamed Spinach | Grilled Vegetables | Steamed Broccoli | Mac and Cheese  
Grilled Asparagus | Onion Rings**

## DESSERTS

<b>Tiramisu</b>	creamy custard, espresso soaked lady fingers 8
<b>NY Cheesecake</b>	topped with choice of: caramel, chocolate, or raspberry sauce 8
<b>Bananas Foster Cheesecake</b>	rich creole cream cheesecake topped with nola’s sweet banana foster sauce 8
<b>Turtle Cheesecake</b>	caramel, chocolate ganache, pecans 8
<b>Ghirardelli Brownies</b>	vanilla ice cream 8
<b>Crème Brûlée</b>	baked cream, vanilla 7
<b>Tuxedo Bread Pudding</b>	white and milk chocolate infused bread pudding 7
<b>Fresh Berries &amp; Cream</b>	seasonal berries, fresh whipped sweet cream 8
<b>Chocolate Mousse Martini</b>	rich chocolate mousse infused with Baileys™, fresh berries 8