

Dooky Chase's Lunch Menu

11am to 3pm

Soups/Salads

	Bowl	Cup
Creole Gumbo	\$13.95	\$7.95
Sweet Chili glazed shrimp salad	\$14.95	
mixed greens, charred corn, red onions, grape tomatoes, candied pecans, blue cheese, pepper jelly vinaigrette		
Roasted Beet salad	\$10.95	
mixed greens, goat cheese crumble, boiled eggs, red onions, candied pecans, house vinaigrette		
add Fried Oysters....	\$6.95	add Fried Shrimp\$5.95
Caesar salad	\$9.95	
add Fried Oysters....	\$6.95	add Fried Shrimp\$5.95

Sandwiches

All served with french fries

Oyster Pobooy	\$16.95
Creole Burger	\$14.95
Shrimp Pobooy	\$15.95
Stuffed Crab Pobooy	\$15.95
Ham & Cheese	\$13.95
Hot Sausage	\$14.95
Roast Beef	\$14.95

Red Beans & Rice	\$14.95
served with (2pc) fried chicken, a choice of side Recommended Wine: La Crema Pinot Noir	
Fried Chicken	\$15.95
3 pieces of creole seasoned marinated chicken, served with a choice of side Recommended Wine: Maschio Prosecco	
Shrimp Clemenceau	\$18.95
shrimp sautéed with garlic sauce, peas, mushrooms, and brabant potatoes Recommended Wine: Matanzas Creek Sauvignon Blanc	
Fried Shrimp	\$17.95
batter fried, served with a choice of side Recommended Wine: Kendall-Jackson Vintner's Reserve Chardonnay	
Stewed Chicken	\$15.95
2pcs chicken served with choice of baked macaroni or steamed rice Recommended Wine: Sonoma Cutrer Russian River Chardonnay	
Chicken Creole	\$18.95
succulent chicken, shrimp and okra simmered in a creole sauce, served with jambalaya Recommended Wine: Chateau Ste. Michelle Riesling	
Stuffed Shrimp	\$17.95
batter fried, stuffed with crabmeat dressing, choice of side Recommended Wine: Maschio Prosecco	
Seafood Platter	\$25.95
shrimp, oysters, catfish, stuffed crab served with a choice of side Recommended Wine: Maschio Prosecco	
Shrimp Creole	\$17.95
shrimp simmered in a creole sauce served with steamed rice Recommended Wine: Borgo Conventi Pinot Grigio	
Shrimp Linguine	\$17.95
mushrooms, peas, lemon, finished with shaved parmesan Recommended Wine: Joel Gott Sauvignon Blanc	

Sides ...\$4.95

French Style String Beans
Stewed Okra
Mustard Greens
Sweet Potatoes
Stuffed Potato

Onion Rings
Baked Macaroni
French Fried Potatoes
Potato Salad
Jambalaya

Desserts

Praline Bread Pudding \$6.95
Peach Cobbler \$6.95

Dooky Chase's Bar Menu

5pm to 9pm

Creole Gumbo Cup \$7.95 / Bowl \$13.95

Recommended Wine: Chateau Ste. Michelle Riesling

Dooky's Snack Board \$15.95

daube glace, deviled egg, smoked chaurice sausage, pickled beets, okra and olives, candied pecans, cheese

Recommended Wine: Joel Gott Sauvignon Blanc

Taste of the Coast \$16.95

Delicately fried farm raised catfish, gulf shrimp, oysters, and pickles

Recommended Wine: Borgo Coventi Pinot Grigio

Shrimp Dooky \$12.95

creole spiced boiled shrimp, deviled egg, pickled okra, Dooky's sauce

Recommended Wine: Villa Viva Rosé

Crab Cake \$13.95

lump crabmeat cake, over fried green tomato

Recommended Wine: Borgo Coventi Pinot Grigio

Dooky's Toast \$14.95

assortment of bread served with a trio of spreads; eggplant farci lump crab meat, tomato concasse black olives and boiled shrimp, and minced oysters and garlic

Recommended Wine: Villa Viva Rosé

BBQ Shrimp \$13.95

Gulf shrimp barbequed in Abita amber peppery garlic reduction

Recommended Wine: Matanzas Creek Sauvignon Blanc

Glazed Chicken Pops \$9.95

fried chicken wings dipped in sweet ginger chili glaze, kale slaw

Recommended Wine: Chateau Ste. Michelle Riesling

Oysters Norman \$14.95

spinach, garlic, Parmesan, topped with fried oyster

Recommended Wine: Maschio Prosecco

Beer

Domestic \$5

Local \$6

Imports \$6

Dooky Chase's Cocktail Menu

Lunch Sips

Lavender Lemonade \$11

Vodka, Lavender Syrup, Elderflower, Lemon

Leah's Grand Mimosa \$10

Sparkling, Grand Marnier, Fresh Squeezed Orange Juice

Madisonville Mary \$9

Vodka, Dooky's Special Tomato Juice Blend

Pimms Cup \$10

Pimm's No.1 Lemon, Cucumber syrup, ginger beer

Aperol Spritzer \$9

Aperol, Prosecco, Soda

Strawberry Wine Spritzer \$9

Amato's Ponchatoula Strawberry Wine, Soda

Specialty Cocktails

Dooky's Rum Punch \$10

Light Rum, Dark Rum, Our Own Blend of Passion Fruit Juices

Leah's Creole Queen's Crown \$11

Crown Royal, Amaretto, Peach Liqueur, Pineapple, Ginger, Lime

Miro Margarita \$10

Jose Cuervo Tequila, Rosemary Simple Syrup, Lime, Lemon

Lavender Bees Knees \$11

Gentilly Gin, Honey Syrup, Orange, Lemon, Lavender Bitters

Brandy Milk Punch \$10

Brandy, Milk, Vanilla, Nutmeg

The Grand D \$11

Sazerac Rye, Orange Simple, Bitters

Classics

Treme Mint Julep \$11

Bourbon Whiskey, Fresh Mint, Powdered Sugar

Mai Tai \$10

Light Rum, Dark Rum, Orange Curaçao, Orgeat, Lime Juice

Creole 75 \$11

Gin or Cognac, Fresh Squeezed Lemon Juice, Sugar, Champagne

Classic Hemingway Daiquiri \$10

Light Rum, Lime juice, Simple Syrup

Sazerac \$11

Sazerac Rye, Herbsaint, Peychaud's Bitters, Lemon