

COLD SEAFOOD

*Oysters on the Half Shell (GF)

8.50 Half Dozen / 16 Dozen

Boiled Gulf Shrimp 1/2 # (GF)

Mkt

*Creole Tuna Tartare

House Made Chips | Cucumber Aioli

(GF) Without Chips

10

STARTERS

Baked Oysters Grand Isle

Roasted Jalapeno & Tasso Butter | Havarti | Herb Bread Crumbs

15/ Half Dozen 28/ Dozen

BBQ Shrimp

Whole Shrimp | Abita Amber | White Wine | Rosemary | Worcestershire

18

Smoked Fried Oysters

Garlic Aioli
10 / Half Dozen

Mr. George's Onion Rings

6

PEI Mussels

White Wine | Tomatoes | Capers | Lemon | Garlic | Ciabatta Bread (GF) Without Bread

11

Executive Chef: Ryan Haigler

SOUPS AND SALADS

Smoked Fish Chowder

Smoked Drum | Roasted Corn | Red Pepper
8

Chicken and House Made Andouille

Gumbo

8

She Crab Soup

Crab Roe | Celery Hearts | Raw Sherry
10

Chopped Shrimp Remoulade (GF)

Shaved Cucumber | Charred Red Onion
15

Caesar Salad

Confit Fall Squash | Buttered Croutons | Spiced Pumpkin Seeds
10

Grand Isle House Salad

Mixed Greens | Tomato | Cucumbers | Cheddar | Red Onion | Croutons
(GF) Without Croutons
7 Small / 10 Large

House Made Dressings

Green Goddess | Ranch | Dijon Vinaigrette | Balsamic Vinaigrette | Blue Cheese
Add Chicken 6 | Add Boiled Shrimp 10

MAIN FARE

Fresh Gulf Tuna (GF)

Cold Smoked and Grilled | Horseradish Cream | Sautéed Spinach & Sweet Potatoes
26

Chili Butter Baked Fish (GF)

Smothered Greens | Cornmeal Dumplings
Mkt

Seasonal Gulf Fish (GF)

Turnip Puree | Satsuma Gastrique | Mizuna
Mkt

Whole Fried Fish

Brussel Sprout Slaw | Fingerling Sweet Potatoes
Pickled Pepper Vinaigrette
34

Fisherman's Stew (GF)

Fresh Fish | Shrimp | Oysters | Mussels | Market Veg
Fish Stock | Brown Rice
Entrée 20 / Small Plate 12

Shrimp and Grits

Fresh Gulf Shrimp | Shrimp & Andouille Gravy | Grits
Entrée 22 / Small Plate 14

Oven Roasted Chicken (GF)

"Springer Farms" Chicken | Pan Roasted Vegetables | Boudin | Chicken Demi
19

St. Louis Cut Ribs

Mac and Cheese | Smoked Onion BBQ Sauce
Entrée 23 / Small Plate 12

Creole Catfish

Fried "Des Allemands" Catfish
Simmered San Marzano Tomatoes | Jazzmen Rice
Entrée 19 / Small Plate 11

PO BOYS/SANDWICHES

Po-boys Served on Leidenheimer French Bread

Fried Shrimp

Lettuce | Tomato | Pickle | Tartar
15

Fried Oyster

Lettuce | Tomato | Pickle | Tartar
20

Shrimp Caminada Po-boy

Spicy Citrus Butter | Fresh Herbs | Slaw
17

House Made Ham & Cheddar Melt

Caramelized Onions | Creole Mayo | Brioche Bun
Fries
14

Grand Isle Burger

"Painted Hills" Ground Beef | Gruyere | Apple
Smoked Bacon | Arugula | Tomato | Mayo | Brioche
Bun | Fries
15
Add Fried Farm Egg \$1.50

(GF) Gluten Free Items

*There may be a health risk associated with consuming raw fish and shellfish.

If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

20% Gratuity will be added to all parties of 5 or more AND for special events or citywide functions. No personal checks please. Inquire with Lyn Morein about booking your next event at Grand Isle Restaurant | 512.552.2940

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