

## shareables

- grilled alligator bites**, house made remoulade **15**  
**fish strips**, house made tartar sauce **12**  
**Mulate's fries**, slow-cooked chuck roast topped with queso, served w/ ranch dressing **14**  
**white queso w/ tasso**, house made chips **12**  
**sweet cornbread**, whipped honey butter **11**  
**grilled boudin links** **8**  
**spinach & artichoke dip**, house made chips **14**  
**fried calamari**, on a bed of marinara, topped with olive salad & parmesan **13**  
**spicy meat pies**, ranch dressing **10**  
**crawfish pies**, remoulade dressing **12**

## cajun traditions

- gumbo du jour**, w/ potato salad **9/14**  
**chicken & sausage jambalaya** **9/14**  
**shrimp étouffée** **9/14**

## fresh cut salads

- house**, tossed romaine & iceberg, grape tomato, carrot, egg, cheddar jack, croutons, red onion, spicy bean **9**  
**iceberg wedge**, with bacon, grape tomato, topped with blue cheese dressing **10**  
**caesar**, tossed romaine, caesar dressing, parmesan, croutons **12**  
with grilled chicken breast **16**  
with jumbo grilled shrimp **18**  
**cajun cobb salad**, jumbo grilled shrimp, andouille, avocado, grape tomato, carrot, croutons and egg on a bed of romaine & iceberg, served w/ blue cheese dressing on the side **18**  
**crispy chicken club**, tossed romaine & iceberg, honey mustard, bacon, avocado, grape tomato, croutons, carrot, egg, topped with crispy chicken tenders **18**  
**house made dressings**, remoulade, red wine vinaigrette, ranch, honey mustard, blue cheese, Caesar

# MULATE'S®

The Original Cajun Restaurant™

## Chargrilled Oysters

NEW TO OUR MENU

### traditional

with butter, garlic, & romano  
half dz **12** / dz **22**

### spinach & artichoke

half dz **14** / dz **25**

## specialties of the house

served w/ garlic mashed potatoes & green beans

**catfish mulate's**, grilled catfish topped with shrimp étouffée **24**

**grilled seafood platter**, shrimp, catfish, traditional chargrilled oysters **29**

**catfish cecilia**, family recipe stuffing, grilled **25**

**new orleans style bbq shrimp**, with toasted french bread rounds for dipping **24**

**fish of the day**, topped with a creamy shrimp & herb sauce **28**

**stuffed shrimp**, family recipe shrimp stuffing, baked in garlic butter **25**

**grilled shrimp**, **22**

## crispy cajun platters

served w/ french fries

**seafood platter**, shrimp, catfish, oysters **28**

**half shrimp/half catfish** **25**

**gulf shrimp** **22**

**gulf oysters** **23**

**catfish** **19**

**chicken tenders** **18**

## pastas

**chef's special**, shrimp & tasso alfredo **23**

**pontchartrain**, creamy herb sauce w/mushrooms & cherry tomatoes, topped with jumbo grilled shrimp **24**

**grilled chicken alfredo**, **20**

## po-boys & sandwiches

served w/ french fries

**southern fried chicken sandwich**, served dressed with spicy mayo, lettuce, tomato, and bread & butter pickles on a brioche bun **16**

**housemade double cheeseburger**, with american cheese on a brioche bun with lettuce, tomato, red onion, and dill pickles on the side **16** add bacon **1.50**

**french muffaletta**, served pressed **17**

**slow-cooked chuck roast po-boy**, served dressed **17**

**traditional po-boys**, served dressed

**shrimp** **18** **oyster** **21** **catfish** **17**

## homemade sweets

**our famous bread pudding**, with butter rum sauce **9**

**southern pecan pie** **7**

**oreo dirt cake** **8**

**atchafalaya mud cake** **8**

**scoop bluebell homemade vanilla** **3**

**root beer float**

with two scoops and a bottle of barq's **8**  
add a shot of buffalo trace bourbon cream **5**

Try any grilled item blackened for an extra special spicy treat, please add \$1.50 \*\*Substitution fee is \$2\*\*  
Warm loaf French bread & butter is .99\*\*  
18% gratuity will be added to parties of five or more

# MULATE'S®

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## specialty cocktails

### cajun old fashioned,

Sazerac Weller Special Reserve Bourbon, peychaud's bitters, luxardo cherry & fresh orange, on a clear ice block. **13**

*\*Weller is allocated and may be substituted*

**hurricane**, a nola favorite **12**

**cajun bloody mary**, homemade & spicy **12**

**zydeco tornado**, our own rum punch **12**

### sazerac,

herbsaint misted glass, Sazerac rye whiskey, peychaud's bitters, housemade simple syrup, lemon twist **12**

**virgin island painkiller**, pusser's bvi rum, a blend of fruit juices, & coconut cream, dusted w/ nutmeg **12**

**top shelf margarita**, served on the rocks with salt **13**

**purple rain**, Sazerac rain vodka, gran gala, fruit juices, raspberry schnapps **13**

**nola mojito**, key lime rum, fresh lime, housemade simple syrup, soda, garden fresh mint leaves **12**

**raspberry beret**, top shelf margarita with a raspberry twist **13**

**hibiscus paloma**, tequila, grapefruit, hibiscus **13**

## beer on tap

abita amber **7**

nola brewing, hopitoulas IPA **8**

nola brewing, blonde ale **7**

blue moon w/ orange wedge **7**

## bottles

michele ultra **5**

budweiser **5**

bud light **5**

miller lite **5**

corona w/ lime **6**

stella artois **6**

## non-alcoholic beverages

barq's root beer bottle **3.50**

flat bottled water **3/5**

sparkling bottled water **3/5**

sweetened/unsweetened tea **4**

coca cola, diet coke, sprite,

coke zero, lemonade **4**

fresh ground coffee **3**

## wine by the glass/bottle

house made sangria **9**

## sparkling

Les Alliès **10/38**

## white

san angelo pinot grigio **10/38**

santa margarita pinot grigio **12/46**

st. francis sauvignon blanc **10/38**

decoy chardonnay **11/42**

## rose

whispering angel rose **12/46**

## red

sea sun pinot noir **10/38**

belle glos pinot noir **15/58**

decoy merlot **12/46**

elouan pinot noir **12/46**

bonanza cabernet sauvignon **10/38**

caymus cabernet sauvignon **26/150 L**