

shareables

- grilled alligator bites**, house made remoulade **16**
- fish strips**, house made tartar sauce **13**
- Mulate's fries**, slow-cooked chuck roast topped with queso, served w/ ranch dressing **15**
- white queso w/ tasso**, house made chips **14**
- sweet cornbread**, whipped honey butter **12**
- grilled boudin links** **9**
- spinach & artichoke dip**, house made chips **15**
- fried calamari**, on a bed of marinara, topped with olive salad & parmesan **14**
- spicy meat pies**, ranch dressing **12**

cajun traditions

- gumbo du jour**, w/ potato salad **10/15**
- chicken & sausage jambalaya** **10/15**
- shrimp étouffée** **10/15**

fresh cut salads

- house**, tossed romaine & iceberg, grape tomato, carrot, egg, cheddar jack, croutons, red onion, spicy bean **10**
- iceberg wedge**, with bacon, grape tomato, topped with blue cheese dressing **11**
- caesar**, tossed romaine, caesar dressing, parmesan, croutons **13**
 - with grilled chicken breast **17**
 - with jumbo grilled shrimp **19**
- 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 **20**
- crispy chicken club**, tossed romaine & iceberg, honey mustard, bacon, avocado, grape tomato, croutons, carrot, egg, topped with crispy chicken tenders **19**
- 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 **14** / dz **25**

specialties of the house

served w/ garlic mashed potatoes & green beans

catfish mulate's, grilled catfish topped with shrimp étouffée **25**

grilled seafood platter, shrimp, catfish, traditional chargrilled oysters **30**

catfish cecilia, family recipe stuffing, grilled **28**

new orleans style bbq shrimp, with toasted french bread rounds for dipping **26**

fish of the day, topped with a creamy shrimp & herb sauce **30**

stuffed shrimp, family recipe shrimp stuffing, baked in garlic butter **28**

grilled shrimp, **23**

crispy cajun platters

served w/ french fries

seafood platter, shrimp, catfish, oysters **29**

half shrimp/half catfish **26**

gulf shrimp **23**

gulf oysters **25**

catfish **22**

chicken tenders **19**

pastas

chef's special, shrimp & tasso alfredo **24**

pontchartrain, creamy herb sauce w/mushrooms & cherry tomatoes, topped with jumbo grilled shrimp **25**

grilled chicken alfredo, **22**

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 **18**

housemade double cheeseburger, with american cheese on a brioche bun with lettuce, tomato, red onion, and dill pickles on the side **17** add bacon **1.50**

french muffaletta, served pressed **19**

slow-cooked chuck roast po-boy, served dressed **18**

traditional po-boys, served dressed
shrimp **20** **oyster** **25** **catfish** **19**

homemade sweets

our famous bread pudding, with butter rum sauce **10**

southern pecan pie **8**

oreo dirt cake **10**

atchafalaya mud cake **10**

scoop bluebell homemade vanilla **3**

root beer float

with two scoops and a bottle of barq's **9**
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[®]

The Original Cajun Restaurant™

specialty cocktails

cajun old fashioned,

sazerac 1792 small batch, regans orange bitters, luxardo cherry & fresh orange, on a clear ice block. **15**

hurricane, a nola favorite **13**

cajun bloody mary, homemade & spicy **14**

zydeco tornado, our own rum punch **13**

sazerac,

herbsaint misted glass, Sazerac rye whiskey, regans bitters, housemade simple syrup, lemon twist **14**

virgin island painkiller, pusser's bvi rum, a blend of fruit juices, & coconut cream, dusted w/ nutmeg **13**

top shelf margarita, served on the rocks with salt **15**

purple rain, Sazerac rain vodka, gran gala, fruit juices, raspberry schnapps **14**

nola mojito, key lime rum, fresh lime, housemade simple syrup, soda, garden fresh mint leaves **14**

raspberry beret, top shelf margarita with a raspberry twist **14**

hibiscus paloma, tequila, ruby red grapefruit, hibiscus **14**

beer on tap

abita amber **8**

nola brewing, hopitoulas IPA **9**

nola brewing, blonde ale **8**

blue moon w/ orange wedge **8**

bottles

michelob ultra **6**

budweiser **6**

bud light **6**

miller lite **6**

corona w/ lime **7**

stella artois **7**

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 **11**

sparkling

Les Allières **12/42**

white

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

san angelo pinot grigio **12/42**

santa margarita pinot grigio **14/50**

decoy chardonnay **13/46**

rose

whispering angel rose **14/50**

red

sea sun pinot noir **10/38**

elouan pinot noir **14/50**

belle glos pinot noir **17/62**

decoy merlot **14/50**

bonanza cabernet sauvignon **12/42**

caymus cabernet sauvignon **28/175 L**