

## 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 **14**
- grilled boudin links** **10**
- spinach & artichoke dip**, house made chips **15**
- fried calamari**, on a bed of marinara, topped with olive salad & parmesan **15**
- spicy meat pies**, ranch dressing **12**
- crawfish pies**, remoulade **14**

## cajun traditions

- gumbo du jour**, w/ potato salad **10/16**
- chicken & sausage jambalaya** **10/16**
- shrimp étouffée** **10/16**
- red beans & rice**, bowl served with sausage link **10/16**
- chicken & sausage jambalaya** **10/16**
- taste of new orleans**, gumbo, étouffée, red beans **14**

## 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 **18**
  - with crispy chicken tenders **18**
  - with jumbo grilled shrimp **20**
- cajun cobb salad**, jumbo grilled shrimp, andouille, bacon, grape tomato, carrot, croutons and egg on a bed of romaine & iceberg, served w/ blue cheese dressing on the side **22**

**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 **26**

## specialties of the house

served w/ garlic mashed potatoes & green beans

- catfish mulate's**, grilled catfish topped with shrimp étouffée **27**
- grilled seafood platter**, shrimp, catfish, traditional chargrilled oysters **30**
- stuffed snapper cecilia**, grilled **30**
- new orleans style bbq shrimp**, with toasted french bread rounds for dipping **27**

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

**stuffed shrimp**, baked in garlic butter **28**

**grilled shrimp**, **25**

## crispy cajun platters

served w/ french fries

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

**half shrimp/half catfish** **26**

**gulf shrimp** **25**

**gulf oysters** **26**

**catfish** **24**

**chicken tenders** **19**

## pastas

**chef's special**, shrimp & tasso alfredo **25**

**pontchartrain**, creamy herb sauce w/mushrooms & cherry tomatoes, topped with jumbo grilled shrimp **26**

**grilled chicken alfredo**, **24**

## 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 **19**

**housemade bacon double cheeseburger**, ground chuck with american cheese on a brioche bun with lettuce, tomato, red onion, and dill pickles on the side **19**

**french muffaletta**, served pressed **20**

**slow-cooked chuck roast po-boy**, served dressed **19**

**traditional po-boys**, served dressed  
**shrimp** **20** **oyster** **26** **catfish** **20**

## homemade sweets - 10

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

**southern pecan pie**

**oreo dirt cake**

**atchafalaya mud cake**

**root beer float**

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

**scoop vanilla ice cream** **3.50**

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

# MULATE'S<sup>®</sup>

*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 3.75**

**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**

**elouan chardonnay 13/46**

## rose

**elouan 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**