

MAHONY'S

PO-BOYS & SEAFOOD

Dinner Menu

APPETIZERS

FRIED GREEN TOMATOES • \$4.95

Cornmeal Crusted Green Tomatoes, Remoulade

FRIED PICKLES • \$4.95

Cornmeal Crusted Dill Pickles, Creole Ranch Dressing

BUFFALO OYSTERS • \$8.95

Fried P&J Oysters, Crystal Buffalo Sauce, Bleu Cheese Dressing

PIG FRIES • \$9.95

House Cut Kennebec Potatoes, Pulled Pork, Cheddar Cheese, BBQ Sauce, Onion Rings

LOADED FRIES • \$8.95

House Cut Kennebec Potatoes, Cheddar Cheese, Roast Beef Debris Gravy

DEBRIS FRIES • \$7.95

House Cut Kennebec Potatoes, Roast Beef Gravy

GERRY'S CHICKEN WINGS • \$7.95(6) / \$13.95(12)

Served Naked, with House-made Buffalo, or BBQ

SALADS

Add Fried Oysters \$6.95 / Shrimp \$6.95 / Grilled Chicken \$3.95

CAESAR • \$8.95

Fresh Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

BLT WEDGE • \$9.95

Iceberg Wedge, Grape Tomatoes, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

HOUSE SALAD • \$8.95

Mixed Greens, Cucumber, Grape Tomatoes, Dressing choice

ITALIAN CHOPPED SALAD • \$11.95

Salami, Chisesi Ham, Mortadella, Parmesan, Croutons, Mixed Greens, Olive Salad Mix

ARUGULA SALAD • \$12.95

Arugula, Grilled Chicken Breast, Feta, Pecans & Cranberries, served with Champagne Citrus Vinaigrette

SIDE SALAD • \$4.95

House-made Dressing Choices: Creole Mustard Vinaigrette, Green Onion Vinaigrette, Bleu Cheese, Creole Ranch, Creole Honey Mustard, Champagne Citrus Vinaigrette and Caesar

CLASSIC DISHES

TODAY'S GUMBO • \$5.95 / \$10.95

Cup or Bowl

CRAWFISH ETOUFFÉE • \$13.95

Crawfish, Louisiana Popcorn Rice, Grilled Garlic Bread

DAILY PLATE SPECIALS

PLATE SPECIAL \$11.95 / JUST A CUP \$5.95

Served with garlic bread and choice of coleslaw or potato salad

MONDAY: RED BEANS & RICE

Creamy Red Beans, Louisiana Popcorn Rice, Grilled Poche's Andouille

TUESDAY: CHICKEN & RED JAMBALAYA

Shrimp and Poche's Andouille Sausage Jambalaya, topped with Liedienhiemer Bread Crumb Fried Chicken

WEDNESDAY: BARBECUE SHRIMP & GRITS

BBQ Gulf Shrimp & Stone Ground Grits *(No cup available)*

THURSDAY: CATFISH & CRAWFISH ETOUFFÉE

Cornmeal Crusted Louisiana Catfish, over Popcorn Rice topped with Crawfish Etouffée

DINNER ENTRÉES

SHRIMP PASTA • \$19.95

Louisiana Shrimp sautéed with fresh Peppers & Onions, tossed with Linguini in a spicy Parmesan Cream Sauce

FRESH FISH • \$21.95

Louisiana Redfish grilled and topped with Beurre Blanc Sauce, served with Baked Potato & Vegetable Medley

Add Lump Crabmeat topping \$4.95

SEAFOOD PLATTERS

Served with Hand Cut Fries, Hush Puppies, Garlic Bread and your choice of Cole Slaw or Potato Salad.

SHRIMP • \$19.95

Cornmeal Crusted Jumbo Gulf Shrimp

OYSTER • \$22.95

Cornmeal Crusted Fried P&J Oysters

CATFISH • \$12.95

Fried Fresh Louisiana Catfish

CATFISH & SHRIMP • \$18.95

Fried Louisiana Catfish & Jumbo Gulf Shrimp

OYSTER & SHRIMP • \$21.95

Fried P&J Oysters & Jumbo Gulf Shrimp

THE PLATTER FOR TWO • \$34.95

Enough Fried Oysters, Shrimp & Catfish to share

CHOICE OF SAUCE

Mahony's - *Shhh... it's a secret, so you better ask us about it*

Remoulade - *Spicy and delicious! It's good on everything*

Creole Ranch - *Smooth and creamy with a little bit of kick to it*

Tartar - *Home made fresh to perfection daily*

For information on catering and private parties: catering@mahonyspoboy.com • 504.891.9796 • mahonyspoboy.com

15% Gratuity Will Be Added to Parties of 6 or More

PO-BOYS

Add Fries or Onion Rings for \$2.45

Dressed Po-boys come with lettuce, tomato, pickles, and mayonnaise on Leidenheimer Bread

ROAST BEEF • \$9.95 / \$13.95

Angus Beef Knuckle braised in Beef Stock, Red Wine, Garlic & Onion dressed with Gravy

ROOT BEER GLAZED HAM & CHEESE • \$8.95 / \$11.95

Root Beer Glazed Chisesi Ham with Cheese, dressed

ALLIGATOR SAUSAGE • \$8.95 / \$13.95

Grilled Crescent City Meats Alligator & Pork Sausage dressed

HOT SAUSAGE • \$7.95 / \$11.95

Grilled Patton's Hot Sausage, dressed

HAMBURGER • \$8.95 / \$13.95

Grilled Certified Angus Beef, dressed

FRIED CATFISH • \$8.95 / \$12.95

Cornmeal Crusted Louisiana Catfish, dressed

FRIED SHRIMP • \$9.95 / \$14.95

Crystal Marinated & Cornmeal Crusted Gulf Shrimp, dressed

EGGPLANT PARMESAN • \$7.95 / \$11.95

Eggplant fried in Seasoned Leidenheimer Bread Crumbs, Red Gravy, Provolone

MEATBALL PARMESAN • \$7.95 / \$11.95

Mahony's mix of Ground Pork, Ground Beef, Vegetables & Seasonings, Red Gravy, Provolone

CHICKEN PARMESAN • \$7.95 / \$11.95

Chicken Breast fried in Seasoned Leidenheimer Bread Crumbs, Red Gravy, Provolone

FRENCH FRIES & GRAVY • \$6.95 / \$10.95

House cut Kennebec Potatoes, Cheddar Cheese, Roast Beef Gravy

SLOW ROASTED PORK & SLAW • \$8.95 / \$12.95

Creole Spice Roasted Pork, Creole Coleslaw, Coleslaw Vinaigrette

CHICKEN LIVERS & SLAW • \$7.95 / \$11.95

Lightly Floured and Fried Chicken Livers, Creole Coleslaw, Coleslaw Vinaigrette



CRAWTATOR CATFISH • \$9.95 / \$13.95

Zapp's Crawtator Crusted Louisiana Catfish, Caramelized Onion Spread, Pickled Jalapeños

COLD TURKEY • \$8.95 / \$11.95

Thin Sliced Roasted Turkey Breast, dressed

MINI MAHONYS

For our guests 12 and under.

Served with choice of chips or fries.

CHICKEN FINGERS BASKET • \$5.95

FRIED SHRIMP BASKET • \$6.95

CATFISH BASKET • \$5.95

HAMBURGER PO-BOY • \$5.95

HAM AND CHEESE PO-BOY • \$5.95

SHRIMP PO-BOY • \$6.95

CATFISH PO-BOY • \$5.95

TURKEY AND CHEESE PO-BOY • \$5.95

SIDES

HANDCUT FRIES • \$4.95

CHEDDAR CHEESE FRIES • \$6.45

THIN CUT ONION RINGS • \$4.95

CREOLE COLESLAW • \$1.95

CREOLE POTATO SALAD • \$1.95

ZAPPS POTATO CHIPS • \$1.45

PREMIUM PO-BOYS



SHORT RIB • \$11.95 / \$21.95

Abita Braised Short Ribs, Fried Onion Rings, Garlic Mayonnaise, Arugula, Tomato

THE CLUB • \$10.95 / \$14.95

Sliced Turkey Breast, Chisesi Ham & Bacon, dressed

FRIED OYSTERS • \$12.95 / \$19.95

Cornmeal Crusted P&J Oysters, dressed

JUMBO FRIED SHRIMP • \$11.95 / \$18.95

Crystal Marinated & Cornmeal Crusted Jumbo Gulf Shrimp, dressed

SHRIMP REMI • \$14.95 / \$21.95

Fried or Grilled Jumbo Gulf Shrimp, Fried Green Tomatoes, Remoulade Dressing, Green Onions



PEACEMAKER • \$14.95 / \$21.95

Fried Jumbo Gulf Shrimp or P&J Oysters, Cheddar Cheese, Bacon, dressed

MUFFALETTA • \$11.95 / \$17.95

Chisesi Ham, Mortadella, Salami, Olive Salad, Provolone, Leidenheimer Muffaletta Bread (traditionally served cold)

PIMENTO BLT • \$8.95 / \$12.95

Pimento Cheese, Bacon, Arugula & Fried Green Tomato



SLOW ROASTED LAMB • \$11.95 / \$21.95

Slow Cooked Lamb with Feta Salad, Fresh Arugula & Lemon Mayo

OYSTER BRIE • \$15.95 / \$19.95

Fried Oysters, Melted Brie with Spinach & Pickles

ADD-ONS

GRILLED OR FRIED CHICKEN BREAST • \$3.95

GRILLED OR FRIED JUMBO GULF SHRIMP • \$6.95

FRIED P&J OYSTERS • \$8.95

FRIED LOUISIANA CATFISH • \$4.95

GRILLED ALLIGATOR SAUSAGE • \$4.95

GRILLED PATTON'S HOT SAUSAGE PATTY • \$2.95

FRIED POPCORN SHRIMP • \$5.95

FRIED CHICKEN LIVERS • \$4.95

DESSERTS

TRADITIONAL BREAD PUDDING • \$4.95

Topped with Rum Sauce

LOADED CHOCOLATE BROWNIE • \$5.95

Piled high with Candied Pecans, Cinnamon Whipped Cream & Rum Sauce

COBBLER - \$ 6.95

A classic Southern recipe of Southern Belle Peaches, Cinnamon Apples or Louisiana Blueberry's served with Quintins Ice Cream.

SWEET POTATO PIE - \$4.95

Fresh Sweet Potato's mixed with Brown Sugar, Nutmeg, Cinnamon, pure Vanilla and Molasses, Baked in a flaky crust & topped with Marshmallow.

BROWNIE SUNDAE • \$6.95

With Quintins Daily Ice Cream offering

QUINTINS ICE CREAM • \$2.95(1) / \$4.95(2)

ABITA ROOT BEER FLOAT • \$4.95



= POBOY FESTIVAL WINNERS