

Original

MAHONY'S

PO-BOYS & SEAFOOD

ESTD  2008

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

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

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, served with 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 Liedenhiemer Bread Crumb Fried Chicken

WEDNESDAY: BARBECUE SHRIMP & GRITS

Barbecue Louisiana Gulf Shrimp & Stone Ground Grits (No cup available)

THURSDAY: CATFISH & CRAWFISH ETOUFFÉE

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

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

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 & CHEESE PO-BOY • \$5.95

SHRIMP PO-BOY • \$6.95

CATFISH PO-BOY • \$5.95

TURKEY & CHEESE PO-BOY • \$5.95

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

PO-BOY LUNCH COMBO

Monday - Thursday, 11 am - 3 pm

\$9.95

Regular po-boy served with Zapp's chips and a fountain drink. No substitutions.

CHOICE OF:

Ham & Cheese

Livers & Slaw

Hot Sausage

Quarter Muffaletta

Fried Catfish

French Fry & Gravy

Eggplant Parmesan

Chicken Parmesan

Meatball Parmesan

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

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

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