

Café Pontalba

Dinner Menu

Served 5 pm til close

Appetizers

Deep Fried Onion Rings

Thick sliced onion rings fried golden brown served with spicy dipping sauce 12.95

Golden Fried Calamari

Tender fried calamari served with cocktail sauce 14.95

Baby Back Ribs

Tender blackened ribs served with BBQ sauce 14.95

Pop-Pop Shrimp

Gulf shrimp deep fried then tossed in a spicy remoulade sauce 14.95

Crabmeat Stuffed Mushrooms

Large white mushroom stuffed with crabmeat. Served with lemon butter 14.95

Blackened or Fried Gator

Alligator tail meat prepared either fried or blackened served with creole cocktail sauce 16.95

Spicy Chicken Tenders

Golden fried chicken tenders tossed in a spicy cajun sauce 13.95

Fried Crab Cakes

2 Fried crab cakes served with lemon butter 16.95

Pasta

Pasta Primavera

Assorted vegetables sauteed in olive oil tossed with penne pasta 19.95

Shrimp Orleans

Gulf shrimp, green onion tossed in a creamy sauce with penne pasta 21.95

Pasta Jambalaya

Combination of sausage and shrimp in creole sauce tossed with penne pasta 21.95

Rajun Cajun Pasta

Sausage, shrimp and crawfish simmered in a creamy sauce tossed with penne pasta 22.95

Sandwiches

Fried Shrimp Po'boy

Gulf shrimp, fried golden brown on po'boy bread 16.95

Fried Fish Po'boy

Tender fish filet, perfectly fried on po'boy bread 16.95

Sausage Po'boy

Grilled hickory smoked sausage on po'boy bread 15.95

Ham and Cheese Po'boy

Combination of hickory smoked pit ham and melted Swiss cheese on po'boy bread 15.95

1/2 Lb. Hamburger

1/2 lb. Angus beef patty grilled and served on a French bun 14.95

1/2 Lb. Bacon Cheddar Burger

1/2 lb. Angus beef patty grilled and topped with smoky bacon and melted cheddar cheese. Served on a French bun 16.95

Grilled or Blackened Chicken

Chicken breast, grilled or blackened, served on a French bun 13.95

Blackened Chicken Club

Blackened chicken breast topped with smoky bacon, melted Swiss, lettuce and tomato. Served on French bun 16.95

BLT Croissant Sandwich

Smoky bacon, crisp lettuce and creole tomato on a buttery croissant 15.95

Add to any sandwich fries 1.95 | cheese 1.95

Soup and Salad

Creole Gumbo

cup 7.95 | bowl 10.95

House Salad

Spring mix with onion, tomato, bacon small 8.95 | large 12.95

Caesar Salad

Romaine lettuce, romano cheese, and crouton with homemade dressing small 8.95 | large 12.95

Add to any salad: Chicken 5.00 | Shrimp 6.00

Surf & Turf

*Platters served with fries and hushpuppie.
Dinners served with veggies and jambalaya or fries.

Fried Shrimp Platter

Golden fried Gulf shrimp served with hushpuppies and French fries 24.95

Fried Fish Platter

Cornflower breaded fish filet served with hushpuppies and French fries 24.95

Fried Seafood Platter

Selection of fried fish, shrimp, crawfish and crab cake served with hushpuppies and French fries 30.95

Crab Cakes Platter

Golden fried crab cakes served with hushpuppies and French fries 24.95

Grilled Chicken Dinner

(2) 6 oz chicken breast, grilled or blackened, served with vegetable medley and a side of jambalaya or French fries 20.95

Grilled Shrimp Dinner

Grilled or blackened, served with a vegetable medley and a side of jambalaya or French fries 24.95

N.Y. Strip Dinner

12 oz Choice Angus N.Y. strip steak, grilled or blackened, served with a vegetable medley and a side of jambalaya or French fries 35.95

Grilled Pork Chop Dinner

(2) 6 oz pork chops, grilled or blackened, served with a vegetable medley and a side of jambalaya or French fries 20.95

Baby Back Rib Dinner

A rack of tender baby back ribs served with a vegetable medley and a side of jambalaya or French fries 26.95

New Orleans Shrimp and Grits

Blackened Gulf shrimp sauteed with bacon and green onion over a bed of creamy cheese grits 16.95

Blackened Redfish Etouffee

Blackened redfish filet topped with etouffee sauce and crawfish tails served over white rice 32.95

Redfish Pontalba

Grilled redfish topped with mushrooms and artichokes in a lemon butter sauce. Served with sauteed veggies and side of jambalaya 30.95

Kids

Chicken Fingers

Served with French fries 10.95

Fish Fingers

Served with French fries 10.95

Popcorn Shrimp

Served with French fries 10.95

Louisiana Specialties

Red Beans & Rice with Sausage

A New Orleans tradition.
Creamy red beans seasoned to perfection.
Served with Smoked Sausage 18.95
Served with Grilled Pork Chop 20.95

Crawfish Etouffee'

A tasteful Cajun stew with crawfish tails
Served with white rice 20.95

Cajun Combo

A sampling of Cajun favorites. Shrimp, chicken and sausage jambalaya, a crawfish pie and a cup of our homemade creole gumbo 22.95

Creole Jambalaya

A Cajun classic. Rice and tomatoes, combined with shrimp, chicken and sausage. Served with golden fried Gulf shrimp 20.95

Creole Combo

New Orleans favorites red beans and rice with smoked sausage and a cup of our homemade creole gumbo 22.95

Shrimp Creole

A tangy creole tomato sauce with Gulf shrimp served over white rice 20.95

Desserts

Homemade Bread Pudding 9.95

Creole Cream Cheesecake 9.95

Chocolate Cake 10.95

Cocktails

Famous Bloody Mary

Substitute TITO'S VODKA \$2.00

Eye opening

Champagne Mimosa

Choice of orange, pineapple, cranberry or grapefruit juice with Opera Prima champagne

Baroness Pontalba Lemonade

Opera Prima champagne with Beefeaters Gin, simple syrup and fresh lemon juice

Mardi Gras Hurricane

A blend of Southern Comfort whiskey and Amaretto with Cafe' Pontalba's hurricane mixture

Cafe' Pontalba Voodoo Juice

Made with a blend of 4 Malibu rums and fresh fruit juices



18 % GRATUITY ON PARTIES OF 5 OR MORE.

CELEBRATING 50 YEARS ON JACKSON SQUARE (LOCALLY OWNED SINCE 1973)