

Lola Restaurant

517 N New Hampshire St 70433-2848 · +19858924992 · Updated: Jan 14, 2026

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STARTERS 7

Pizza Du Jour **\$10.00**

the chef's daily pizza featuring some of Louisiana's freshest seasonal veggies, meats and cheeses

Red Bean Hummus **\$12.00**

a bacon marmalade, grilled focaccia, chef's daily accoutrements surround this treat

Louisiana Sweet Potato Ravioli **\$10.00**

toasted walnuts, fried sage

Blue Crab Cakes **\$12.00**

accompanied with a house made crunchy slaw and remoulade

Oyster Evelyn

flash fried oysters, fresh mozzarella, marinara

Oysters 517

flash fried oysters, spinach, brie

Buffalo Oysters

locally caught gulf oysters. prepared with crystal butter & blue cheese

SOUP & SALAD 5

Soup Du Jour **\$7.00**

our chef's special featuring seasonal ingredients

Oyster Wedge **\$10.00**

iceberg lettuce, house made blue cheese dressing, crispy bacon, fried oysters

Merlot Poached Pear Salad **\$8.00**

fresh mixed greens, walnuts, panko fried goat cheese

Lola Salad **\$7.00**

cranberry vinaigrette, blue cheese, candied pecans

House Roasted Beet Salad **\$8.00**

mixed greens, walnuts, blue cheese, lemon vinaigrette

ENTREES 10

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| Lola Burger | \$16.00 |
| sharp cheddar, house made pickles, bacon marmalade, white truffle fries | |
| Grilled Sirloin Strip | \$27.00 |
| roasted garlic butter, wilted spinach, white truffle fries | |
| Lamb Shank | \$27.00 |
| mascarpone grits, braised collards | |
| Veal Lasagna | \$22.00 |
| house made pasta, parmesan bechamel, provolone, san marzano tomatoes | |
| Roasted Chicken | \$20.00 |
| wild mushroom bread pudding, snap beans, sage pan gravy | |
| Risotto | \$18.00 |
| louisiana sweet potato, crisp prosciutto, braised collards, poached yard egg | |
| Gulf Shrimp & Grits | \$22.00 |
| local mushrooms, smoked bacon, parmesan cream | |
| Gulf Fish Du Jour | |
| the daily catch | |
| Bronzed Louisiana Black Drum | \$25.00 |
| locally caught gulf shrimp maque choux, braised collards, pickled black eye peas, steen's cane vinaigrette | |
| Grilled Gulf Shrimp | \$22.00 |
| wild mushroom risotto, brown butter | |

SIDES 4

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|--------------------------------------|---------------|
| Risotto | \$7.00 |
| Bacon Braised Collard Greens | \$5.00 |
| Mascarpone Stone Ground Grits | \$5.00 |
| House Cut White Truffle Fries | \$5.00 |