

Crescent City Grill

3810 Hardy St 39402-1539 · +16012640656 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 7

Fried Green Tomatoes **\$11.99**

Garden fresh fried green tomatoes topped with sauteed shrimp, mushrooms and a creole beurre rouge

Crescent City Nachos Au Gratin **AVAILABLE OPTIONS**

Spicy Cajun cheese, fresh salsa, and bacon served au gratin with sour cream, fried jalapenos, green onions, and

homemade tortilla chips

\$9.99

Seasoned beef:

\$1.49

Fried shrimp: \$6.99

Stuffed Mushrooms **\$12.99**

Fresh Monterrey mushrooms stuffed with Gulf shrimp, deep-fried and served with horseradish sauce

Crabmeat Wontons **\$12.99**

Lump crabmeat, cream cheese and Creole seasonings in Gyoza wraps, flash fried and served with our mojo sauce

Eggplant Fries **\$9.99**

Hand-breaded and fried eggplant served with comeback dipping sauce

Smoked Tuna Dip **\$12.99**

served with assorted crackers

Cajun Popcorn **\$13.99**

fried crawfish tails, fried jalapenos, and fried banana peppers; served with seafood remoulade

GULF OYSTERS 2

Chargrilled Oysters

Fresh Gulf oysters, shucked to order and grilled with garlic butter and freshly grated parmesan cheese DOZEN OR HALF DOZEN /

Oysters On The Half Shell

Fresh Gulf oysters shucked to order and served with our house-made cocktail sauce, horseradish and black pepper mignonette DOZEN OR HALF DOZEN/

SOUPS 2

Corn and Crab Bisque **AVAILABLE OPTIONS**

A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants

Cup: \$7.99

Bowl: \$9.99

Seafood Gumbo	AVAILABLE OPTIONS
A classic “Big Easy” gumbo made with okra, Gulf shrimp, and crabmeat	Cup: \$7.99
	Bowl: \$9.99

SALADS 6

Warm Grilled Chicken Salad	\$14.99
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Marinated boneless chicken, grilled and served over a bed of fresh spring mix with Granny Smith apple, grapes, diced celery, spiced pecans, and gorgonzola cheese in a balsamic vinaigrette

Mojo Chicken Salad	\$14.99
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Fresh spinach tossed in sesame soy vinaigrette, topped with panko fried chicken tenders tossed in mojo sauce, with spiced pecans, roasted red peppers, crispy wonton strips

Cajun Cobb Salad	\$15.99
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Chilled marinated boneless chicken, atop fresh spring mix, cheddar, jack cheese, and parmesan cheeses, bacon, egg, avocado, tomatoes, tossed in our cajun ranch

Creole Fried Chicken Salad	\$14.99
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Mixed greens topped with our Creole fried chicken tenders, tomatoes, bacon, egg, two cheeses, and green onions

Sensation Salad	AVAILABLE OPTIONS
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Our original signature salad mixed greens tossed with romano and bleu cheeses in a tangy white wine vinaigrette

- \$5.49
- Large: \$9.99
- Fried Shrimp and Peppers: \$6.99

House Salad	AVAILABLE OPTIONS
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Mixed greens, cheddar and jack cheeses, tomatoes, bacon pepper, and cajun croutons. 4oz Fresh catch | market Price

- \$5.49
- Large: \$9.99
- Fried Shrimp and Peppers: \$7.99
- chicken Breast: \$5.99

SANDWICHES 5

Shrimp Po Boy	\$13.99
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Mississippi Gulf shrimp served on toasted French bread with lettuce, tomato, sliced pickles & our seafood remoulade sauce

Blackened Chicken Sandwich	\$12.49
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Boneless, skinless chicken breast dusted with Cajun spices, blackened and topped with pepperjack cheese and fried jalapenos

New Orleans Sloppy Roast Beef Po Boy	\$14.49
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twelve hour braised roast beef smothered with gravy and swiss cheese with a mayo mustard mix, lettuce, tomato, and sliced pickles

Big Easy Burger	\$13.49
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locally sourced Coyote Pointe Beef, topped with cheddar and jack cheeses, caramelized onions and sauteed mush- rooms

Catch of the Day Sandwich	\$0.50
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Fresh, never frozen, from the Gulf to you, served with Creole tartar sauce on the side

CHILDRENS MENU 2

Choose 1 Entree

Grilled Chicken Tenders Fried Chicken Tenders Hamburger Cheeseburger Fettucini Alfredo Fried Shrimp Cheese Quesadilla

Choose 1 side

Fries Fruit Steamed Veggies Steamed Broccoli Jambalaya Rice and Gravy Cheese Grits

RED WINE 49

Castle Rock, Monterey, 2020	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$34.00
Talbott "Kali Hart", Monterey, 2019	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$64.00
Thomas Morey, Maranges La Fussiere 2015	\$85.00
MacMurray Ranch, RRV, CA 2016	\$55.00
Boen, Russian River Valley 2019	\$64.00
Domaine Gueneau, Sancerre 2014	\$55.00
Scott Family Estate "Dijon Clone", Arroyo Seco Monterey 2018	\$140.00
Orin Swift "Slander", St Helena 2016	\$110.00
Chanson, Marsannay 2014	\$60.00
Kosta Browne "Keefer Ranch", RRV 2012	\$250.00
Loring "Clos Pepe", Santa Rita Hills 2014	\$75.00
Anne Amie "Two Estates", Willamette Valley 2017	\$85.00
B-Side, North Coast, CA 2017	\$50.00
Cosentino, "The Zin", Lodi 2016	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Ridge "Three Valleys" Sonoma 2019	\$75.00
Biale, "Party Line" Napa Valley 2017	\$55.00
Seghesio, Sonoma County, CA 2015	\$58.00
Jeff Cohen Cellars "Rinaldi Vineyard", Fiddletown 2015	\$120.00

Perrin, Cotes du Rhone Reserve 2016	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$36.00	
Brotte “ Marandy” Saint Joseph 2015		\$70.00
E.Guigal, Cote Rotie 2007		\$125.00
K Vinter “Rock Garden”, WA, 2013		\$120.00
McPherson "MWC", Central Victoria 2017		\$38.00
Michael David “Petite Petit” Sirah, Lodi 18’		\$40.00
Gascon Malbec, Mendoza, Argentina	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$36.00	
Castle Rock, Merlot, Carneros 2018	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$36.00	
Rhone Red Le Vielle Ferme, Ventoux		\$8.00
Stags' Leap, Merlot, Napa 2016		\$60.00
Whitehall Lane, Merlot, Napa 2015		\$55.00
Troublemaker by Austin Hope, CA		\$42.00
Orin Swift "Abstract", St Helena 2019		\$100.00
Orin Swift "Machete", Napa 2014		\$120.00
Saddleback "Rancher Red", Napa 2016		\$60.00
Chateau Haut Beyzac Classic, Haut-Medoc 2015		\$50.00
Backhouse, California 2020	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$34.00	
Michael David “Freakshow”, Lodi 2016	AVAILABLE OPTIONS	
	Glass: \$15.00	
	Bottle: \$60.00	
Substance, Columbia Valley 2017		\$45.00
Cade “Howell Mountain”, Napa Valley 2014-		\$215.00
Franciscan, Monterey 2019		\$55.00
Orin Swift "Palermo", Napa 2017		\$125.00
Quilt, Napa Valley 2019		\$110.00

Stags' Leap, Napa Valley 2017	\$110.00
B-Side, North Coast, CA 2017	\$60.00
Whitehall Lane "Rassi" Sonoma, 2017	\$70.00
Andrew Will, Columbia Valley 2016	\$75.00
Coquerel “Terroir”, Walnut Wash Vineyard, Napa Valley 2018	\$90.00
Castello Di Albola, Chianti Classico 20127	\$32.00
Franco Serra, Barbara D’Alba 2013	\$50.00
Tommasi Poggio Al Tufo 2016	\$45.00

WHITE WINES 43

Stemmari, Italy 2019	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Vista Hills "Treehouse", Willamette Valley 2016	\$40.00
McPherson, “MWC”, Victoria 2017	\$38.00
Brancott Estate, Marlborough 2018	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Cottat,“Le Grand Caillou”, France 2016	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Spy Valley, Marlborough 2018	\$36.00
Coquerel, “Terroir” Napa Valley 2018	\$75.00
Franciscan, California 2021	\$35.00
Louis Guntrum “Royal Blue”, Germany 2018	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
High Def, Mosel, 2015	\$32.00
Kung Fu Girl, Columbia Valley 2018	\$30.00
Willamette Valley Vineyards, Oregan 18’	\$28.00
J.J. Prum, Spatlese, Graacher Himmelreich, Mosel 2007	\$90.00
Dr. Loosen, Mosel 2020	\$35.00

Red Tree, California 2018	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
Talbott, ‘Kali Hart”, Santa Barbara 2018	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$60.00
Aromatic, Pays d'Oc 2020	\$36.00
Paul Hobbs, RRV, CA 2015	\$60.00
Lewis, Napa Valley, 2017	\$105.00
Coquerel, Napa Valley 2015	\$80.00
J.M. Boillot, Macon-Villages 2016	\$68.00
Roessler, “Big Bend”, RRV, CA 2015	\$50.00
Felino, Mendoza, Argentina 2018	\$40.00
Scribe, Carneros 2015	\$90.00
Louis Michel & Fils, Chablis 2016	\$75.00
Vincent Girardin, Les Charrons, Meursault 2015	\$110.00
La Marca Prosecco, Italy	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Montsarra Cava, Spain	\$40.00
Domaine Chandon Brut Rose, CA 2016	\$55.00
Veuve Cliquot Brut Champagne, NV (375ml)	\$70.00
Gloria Ferrer Brut Sparkling, Sonoma NV	\$45.00
Domaine Carneros, Carneros Brut 2016	\$70.00
Rhone White La Vieille Ferme, Luberon Coquerel Verdelho “Terroir”, Walnut	\$8.00
Wash Vineyard, Napa Valley 2017	\$65.00
Babylonstoren Chenin Blanc, Western Cape, South Africa 2017	\$45.00
Brotte "Esprit Barville", Cote du Rhone 2017	\$42.00
Babylonstoren Viognier, Western Cape, South Africa 2016	\$45.00
Broadbent, Vinho Verde, Portugal	\$24.00

Glass: \$11.00

Bottle: \$42.00

Gamble, Napa Valley 2016	\$50.00
Domaine Gueneau, Sancerre, France, 2017	\$65.00
Broadbent, Vinho Verde Rose, Portugal	\$24.00
Elk Cove, Willamette Valley 2019	\$36.00

DRAFT BEER - WHEAT/SOURS/FRUITED ALES/AMBERS/PORTERS/PILSNERS/LAGERS 19

Abita Strawberry - Abita Springs, LA, Fruited Wheat - 4.2% ABV - 16 oz	\$6.00
Blue Moon - Denver, CO Wheat Ale - 5.4% ABV - 16 oz	\$6.00
Golden Road Mango Cart -Los Angeles, CA Fruited Wheat - 4.0% ABV - 16 oz	\$7.00
Chandeleur Love Bug -Gulfport, MS Brut IPA - 6.0% ABV - 16 oz	\$8.00
Urban South Rocket Pop - New Orleans, LA Fruited Gose- 5.2% ABV - 16 oz	\$7.00
Nola Lemon Blueberry - New Orleans, LA Berliner Weisse- 5.2% ABV - 16 oz	\$8.00
Yazoo Hefeweizen -Nashville, TN Hefeweizen - 5.0% ABV - 16 oz	\$6.00
Wicked Weed Fresh Pressed -Asheville, NC Mango, pineapple, guava wheat beer - 5.2% ABV - 16oz	\$7.00
Yellowhammer T-Minus -Huntsville, AL Kolsch - 4.2% ABV - 16 oz	\$7.00
Yellowhammer Sunliner -Huntsville, AL Fruited Gose - 5.0% ABV - 10 oz	\$6.00
Southern Prohibition Juicy Icebox -Broussard, LA Fruited Gose - 4.3% ABV - 10 oz	\$8.00
Urban South Lime Cucumber-New Orleans, LA Fruited Gose - 4.0% ABV - 16 oz	\$7.00
Parish Greeting from the Landmass-New Orleans, LA Fruited Berliner Weisse- 5.6% ABV - 16 oz	\$9.00
Yazoo Gerst - Nashville, TN Amber - 5% ABV - 16 oz	\$6.00
Southern Prohibition Berserker Mode - Hattiesburg, MS Imperial Porter - 8.5% ABV - 10 oz	\$6.00
Southern Prohibition Light - Hattiesburg, MS American Light Lager- 3.9% ABV - 16 oz	\$6.00
Urban South Paradise Park - New Orleans, LA American Lager- 4.5% ABV - 16 oz	\$6.00
Michelob Ultra - St. Louis, MO American Light Lager- 4.2% ABV - 16 oz	\$6.00
Miller Lite - Milwaukee, WI	\$6.00

DRAFT BEER - BLONDES/PALE ALE/ IPA 16

Bell's 2 Hearted - Kalamazoo, MI India Pale Ale - 7.0% ABV - 16oz	\$6.00
Sierra Nevada Pale Ale - Chico, CA Pale Ale - 5.6% ABV - 16oz	\$6.00
Southern Prohibition Suzy B - Hattiesburg, MS Blonde - 5.0% ABV - 16oz	\$6.00
Chandeleur Magic Hour -Gulfport, MS Brut IPA - 5.3% ABV - 16 oz	\$8.00
Southern Prohibition Crowd Control - Hattiesburg, MS DIPA - 8% ABV - 16oz	\$8.00
Southern Prohibition Devil's Harvest - Hattiesburg, MS Breakfast IPA - 4.9% - 16oz	\$7.00
Urban South Holy Roller - New Orleans, LA Hazy Juicy IPA- 6.3% ABV - 10 oz	\$7.00
Urban South Sunshine Haze Dream - New Orleans, LA American IPA- 6.5% ABV - 16 oz	\$7.00
New Belgium Voodoo Ranger 1985 - Fort Collins, CO New England IPA - 6.7% ABV - 16oz	\$8.00
New Belgium Voodoo Ranger Juice Force - Fort Collins, CO Imperial Hazy IPA - 9.5% ABV - 10oz	\$6.00
Parish Dr Juice - Broussard, LA IPA - 6% ABV - 16 oz	\$7.00
Parish Ghost in the Machine - Broussard, LA DIPA - 8.5% ABV - 10 oz	\$7.00
Wicked Weed Pernicious - Asheville, NC PA - 7.3% ABV - 16oz	\$7.00
Wicked Weed Coastal Love - Asheville, NC Hazy IPA - 6.3% ABV - 16oz	\$7.00
Lexington Vanilla Barrel Cream Ale - Lexington, KY Cream Ale - 5.5% ABV - 16oz	\$8.00
Nola Blonde Ale- New Orleans, LA Blonde Ale - 4.9% ABV - 16 oz	\$7.00

BOTTLED/ CANNED BEER 22

Abita Amber - Amber/Vienna Lager - 12 oz	\$4.00
Angry Orchard - Apple Cider - 12 oz	\$5.00
Angry Orchard - Rose Cider - 12 oz	\$5.00
Budweiser - American Adjunct Lager - 12 oz	\$4.00
Bud Light - American Light Lager - 12 oz	\$3.75
Coors Light - American Light Lager- 12 oz	\$3.75
Coors Edge - American Non-Alcoholic Light Lager- 12 oz	\$3.50
Corona - Lager- 12 oz	\$4.50
Dos Equis Especial - Lager- 12 oz	\$4.00
Dos Equis Amber - Lager- 12 oz	\$4.00
Heineken - European Pale Lager - 12 oz	\$5.00

Kirin Ichiban - Japanense American-Style Lager - 12 oz	\$4.00
Michelob Ultra - American Light Lager- 12 oz	\$4.00
Miller Light - American Light Lager - 12 oz	\$3.75
New Castle Brown - English Brown Ale - 12 oz	\$5.00
Pabst Blue Ribbon - American Lager - 12 oz	\$2.00
Stella Artois - European Pale Lager - 12 oz	\$5.50
High Noon - Peach Hard Seltzer - 12 oz	\$6.00
Press - Pomegranate and Ginger Seltzer - 12 oz	\$6.00
Cathead Seltzer - Cranberry, Limeade, Strawberry Lemonade, Manderin - 12 oz	\$6.00
Topo Chico Seltzers - Pineapple, Mango, Lemon-Lime, Strawberry-Guava - 12 oz	\$6.00
White Claw - Lemon, Tangerine, Watermelon, Mango- 12 oz	\$6.00

FRESH FISH 4

Grilled Catch of the day

Lightly seasoned with Creole spices and topped with lemon butter

Toppings

Orleans Topping : Sauteed shrimp, mushrooms, garlic and green onions in a light Creole cream sauce 9.99 | Pontchartrain Topping fresh Gulf lump crabmeat, mushrooms, green onions in a lemon butter 11.99 | Madeira Topping mushrooms, artichoke hearts, green onions in a beurre blanc 7.99

Top Notch Sides

Fried Green Tomatoes Fresh-Cut Fruit Steamed Vegetables Crescent City Potatoes Steamed Broccoli French Fries Cheese Grits Jambalaya Roasted Asparagus (+2) Au Gratin Potatoes (+2) Truffle Fries (+3) Sweet Potato Fries (+1)

Vegetable Sampler

Choose 3 Vegetables 7.99 Choose 4 Vegetables 9.99 Add a 6oz. Grilled chicken breast 5.99 Add a 4oz. fresh catch of the day MARKET PRICE

COCKTAILS 15

Negroni

Gin, Campari, Sweet vermouth

Sazerac

Rye, Sugar, bitters

Please Don’t Eat the Daisies

vodka, aperol, lemon, sugar, St. Germain

Manhattan

rye, sweet vermouth, bitters

Classic Daiquiri

rum, lime, sugar

Bee’s Knees

Gin, Honey, Lemon

Moscow Mule

Vodka, lime, ginger beer

Pimm’s Cup

pimm’s, lemon, ginger, sugar

Stockyard Pony

bourbon, aperol, lemon, bitters

Mint Julep

Bourbon, sugar, mint

Dark and Stormy

dark rum, lime, ginger beer

Old Fashioned

Bourbon, sugar, bitters

Gold Rush

bourbon, lemon, honey

Nine Pound Hammer

bourbon, cinnamon and vanilla simple syrup, coffee cynar, lemon, barrel-aged bitters

Grassroots Hangover

gin, celery, cracked pepper, lime, sugar