

Galliano Restaurant

200 Julia St 70130-1623 · +15042185753 · Updated: Jan 14, 2026

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APPETIZERS 7

Alligator Creole	\$18.00
Marinated and fried alligator nuggets, New Orleans olive salad and Creole tomato sauce	
Louisiana Shrimp Al Ajillo	\$18.00
Louisiana Gulf Shrimp broiled in olive oil, white wine, garlic, chile flakes, grape tomatoes, and toasted French bread	
Mushrooms Veronique	\$16.00
Four silver dollar mushrooms stuffed and baked with honey goat cheese, grapes, parmesan crust, black garlic dust served with a white wine cream sauce	
Fried Oysters Mach Choux	\$18.00
Panko fried Louisiana fried oysters, Andouille and Tasso braised moch choux, pepper jelly	
Manny's Shrimp Cocktail	\$16.00
Chilled Louisiana gulf shrimp boiled in cajun spices served with avocado, cilantro micro greens, house made cocktail sauce.	
Spicy Louisiana Crabmeat Cheesecake	\$21.00
A Savory Louisiana Crabmeat cheesecake served with lemon Meuniere sauce	
Blackened Filet Tips	\$19.00
Blackened filet tips, caramelized onions, mushrooms, garlic, sweet BBQ sauce, fried onion rings	

FROM THE OYSTER BAR 2

Galliano Baked Oysters	AVAILABLE OPTIONS
On the half-shell with Chef's special topping	Half-Dozen: \$16.00
	Dozen: \$29.00
Louisiana "Select" Raw Oysters	AVAILABLE OPTIONS
With horseradish, cocktail sauce and toasted filé mignonette	Half-Dozen: \$13.00
	Dozen: \$24.00

SOUPS 2

Seafood Gumbo	\$16.00
Louisiana shrimp, crawfish, crab, and Andouille sausage served with Louisiana seasoned rice	
Turtle Soup	\$15.00
Louisiana turtle soup prepared in a veal stock reduction garnished with green onions, chopped egg	

SALADS 3

Beet Salad	\$17.00
Goat cheese and basil stuffed beet raviolis, mixed green salad, almonds, tomatoes, parmesan cheese, Cain citrus vinaigrette.	
Caesar Salad	\$14.00
Chopped romaine lettuce, parmesan cheese, fresh croutons, house made Caesar dressing	
Fried Green Tomato Salad	\$15.00
mix greens salad, white remoulade sauce	

HOUSE SPECIALTIES 7

Swamp Pasta	\$39.00
Sautéed Gulf Shrimp, Andouille sausage, fried alligator, fettuccine Pasta, New Orleans bordelaise sauce, onions, peppers and topped with a white remoulade sauce	
Blackened Gulf fish	\$42.00
sautéed Gulf Shrimp, lemon butter, potatoes croquette, sautéed asparagus	
Chicken Grand Mere	\$33.00
Marinated Roasted Chicken, spicy garlic mash potatoes, roasted baby carrots, and a madeira demi gloss	
Pork Chop LaPlace	\$42.00
Andouille stuffed Berkshire pork chop, cold smoked and grilled, served with red beans, ham hock cornbread dressing, fried onions and tiger sauce	
Wagyu Poboy Cheese Burger	\$23.00
Ground Wagyu beef burger dressed with lettuce, tomato, onion, house made pickles, sharp cheddar cheese, on French bread served with a loaded bake potato	
Roasted Carnival Cauliflower	\$24.00
Tri color potatoes, coconut curry sauce, fresh cilantro and mint	
St. Bernard Seafood Stew	\$42.00
Gulf Fish, Shrimp, Clams, Mussels, and crawfish tails slowly simmered in a coconut milk based Shrimp broth garnished with fresh cilantro	

STEAKS 2

8 oz Filet Mignon	\$52.00
22oz. Ribeye	\$72.00

STEAK SAUCES 2

Mrs. Emma's Chimichurri	\$7.00
Truffle Butter	\$7.00

STEAK TOPPINGS 2

Louisiana Gulf Shrimp	\$10.00
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Louisiana Lump Crabmeat

\$16.00

SIDES 8

Red Beans and Rice

\$10.00

Creamed Spinach

\$10.00

Loaded Fingerling Baked Potatoes

\$10.00

Bacon Smothered Green Beans

\$10.00

French Fries

\$10.00

Chimichurri Fries

\$12.00

Asparagus & White Balsamic Glaze

\$10.00

Sweet Potato Mash with Candied Pecans and Marshmallows

\$10.00