

Mr. B's Bistro

201 Royal St 70130-2226 · +15045232078 · Updated: Jan 14, 2026

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STARTERS 7

Duck Springrolls \$15.00

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese, served with ginger-soy dipping sauce

Crispy Fried Oysters \$14.00

One half dozen spicy flash fried Louisiana oysters served with jalapeno tartar sauce

Jumbo Lump Crabcake \$22.00

Jumbo lump Louisiana Blue Crabmeat with peppers and onions, pan sauteed to a thin crisp crust, served with classic Ravigote and a petit green salad

Gumbo Ya Ya \$9.50

A rich country style gumbo made with chicken and Andouille sausage

Baby Iceberg Salad \$9.75

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon and Danish bleu cheese, topped with Dijon mustard vinaigrette

Bistro Salad \$9.50

Baby greens, spiced pecans, grated Grana Padano cheese and grape tomatoes tossed with herb vinaigrette

Spinach & Strawberry Salad \$10.00

Tender baby spinach leaves tossed with local strawberries & balsamic vinaigrette, topped with ricotta salata cheese

ENTREES 7

Wood Grilled Fish \$27.00

Fresh fillet of fish grilled over a wood fire, served with parsley new potatoes, fresh vegetables - with lemon butter or with Meuniere sauce

Veal Fettuccine \$23.00

A paneed veal medallion served with creamy fettuccine alfredo

The Bistro Burger \$18.00

A 10-ounce wood grilled all beef burger with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion and tomato on a freshly baked onion bun, served with pommes frites

Mr. B's Barbequed Shrimp \$31.00

A Mr. B's signature dish, Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce, French bread for dipping -

Steak Frites \$32.00

A 4 ounce petit filet grilled over a wood fire topped with housemade truffle butter, served with crispy pommes frites

Bacon Wrapped Shrimp & Grits**\$30.00**

A saute of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits and red-eye gravy

Blackened Crawfish Pasta**\$22.00**

Blackened Louisiana crawfish tails sauteed with sweet onions, garlic, San Marzano tomatoes & a chiffonade of spinach in light cream sauce, served over penne pasta

DESSERTS 5**Bread Pudding****\$8.00**

A Brennan family recipe rich in eggs, cream and butter, served warm with Irish whiskey sauce

Lemon Ice Box Pie**\$9.00**

Served in a graham cracker crust with freshly whipped cream & raspberry sauce

Profiteroles and Chocolate Sauce**\$9.00**

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce

Hot Buttered Pecan Pie**\$9.00**

Over a drizzle of creamy caramel, topped with vanilla ice cream

Strawberry Cheesecake**\$12.00**

A wedge of thick creamy cheesecake baked in a graham cracker crust, finished with Ponchatoula strawberry sauce and chantilly cream
