

LUNCH AT THE PARISH

APPETIZERS, GUMBOS & SALADS

BOUDIN BALLS (2) ... \$6

House made boudin, rolled in breadcrumbs and deep fried

SHRIMP BOULETTES (2) ... \$8

Gulf coast wild shrimp, herbs and spices, crusted in bread crumbs

HOUSE SALAD ... \$9

Artisan lettuce, tomatoes, cucumbers, carrots, choice of dressing

* with fried or grilled chicken \$14. with grilled or blackened shrimp \$17. *

CAESAR SALAD ... \$9

Romaine lettuce, house croutons, Parmesan cheese, creamy Caesar dressing

* with fried or grilled chicken \$14. with grilled or blackened shrimp \$17. *

🍤 SHRIMP CREOLE BOWL ... \$14

Shrimp smothered in a rich tomato stew, served over rice

🍗 CHICKEN CREOLE BOWL ... \$11

Stewed chicken smothered in a rich tomato stew, served over rice

🍤 BAYOU SHRIMP & OKRA GUMBO ... C \$7 B \$10

Cajun gumbo thickened with long smothered onions and okra (this is not your typical gumbo, it's dark and thin with no roux)

CHICKEN & SAUSAGE GUMBO ... C \$7 B \$10

Cajun gumbo with smoked sausage and shredded chicken

SEAFOOD GUMBO ... C \$9 B \$12

Classic seafood gumbo, dark roux, shrimp, oysters, in a broth richly flavored with crab fingers

PO'BOYS & SANDWICHES

PO'BOYS

12" po'boy style with lettuce, tomato pickles and remoulade sauce on Gambino New Orleans Po'boy French bread

CATFISH PO'BOY ... \$14

OYSTER PO'BOY ... \$16

SHRIMP PO'BOY ... \$16

ROAST BEEF PO'BOY ... \$14

MUFFULETTA ... HALF \$10, FULL \$18

Made with mortadella, ham, salami, provolone, swiss cheese, house made olive spread

BURGER BASKET ... \$11

Hand crafted burger with ¼ pound of All Natural Angus Beef on an artisan bun and a side of fries

* Add ons - .75 - Cheddar cheese, bleu cheese, provolone cheese, bacon, grilled onions, grilled jalapenos *

LUNCH ENTRÉES

🍤 RED BEANS & RICE ... B \$9

Traditional slow cooked red beans with pickled pork served over white rice

CHICKEN TENDERS PLATE ... \$10

Three hand battered chicken tenders served with fries and choice of sauce

ÉTOUFFÉE BOWL ... \$11.95

Shrimp or crawfish and aromatics smothered in a thick crawfish sauce served over rice

CRAB CAKES PLATE ... \$12

Two Louisiana style crab cakes sautéed and served with remoulade over dirty rice

MARDI GRAS PLATE ... \$14.75

American catfish fillet topped with étouffée sauce over dirty rice
* Blackened or fried *

SHRIMP PLATE ... \$12.75

Six Gulf Coast shrimp with house cut fries or dirty rice
* Blackened or Fried *

CATFISH PLATE ... \$13.75

Two fried catfish fillets with house cut fries or dirty rice
* Blackened or Fried *

OYSTER PLATE ... \$13.95

Golden fried oysters with house cut fries or dirty rice

SIDES ... \$4

Fried Brussels Sprouts, Stone Ground Grits, White Rice, Cole Slaw, Dirty Rice, Jambalaya, Collard Greens, Sautéed Green Beans

COMBOS - \$12

MIX AND MATCH FROM THE TWO CATEGORIES BELOW

Choose a half-poboy or half muffuletta and side

HALF PO'BOY OR MUFFULETTA

Half of a muffuletta or po'boy of your choice - fried catfish, fried shrimp, roast beef with lettuce, tomatoes, pickles, dressing

SIDE

House cut fries, house side salad, jambalaya, cup of red beans and rice, cup of chicken sausage gumbo

18% Gratuity added to parties of 6 or more.

Phone - 832-363-1058 - TheParishBistro.com - Catering TheParishBistro@outlook.com

Warning - our food may contain shell fish products. Consuming any undercooked or raw seafood may increase risk of foodborne illness.

YOUNG FOLKS

MAC & CHEESE ... \$4

Just mac and cheese

* All Young Folks items includes a drink *

CHICKEN FINGERS & FRIES ... \$6

Three hand breaded, all natural fried chicken strips with fries

CATFISH NUGGETS & FRIES ... \$6

Fried American catfish nuggets and fries

FRIED SHRIMP & FRIES ... \$9

Fried shrimp and fries

SMALL BURGER BASKET ... \$8

Hand crafted burger with ¼ pound of All Natural Angus Beef on an artisan bun and a side of fries

* Add ons - .75 - Cheddar cheese, bleu cheese, provolone cheese, bacon, grilled onions, grilled jalapenos *

DRINKS \$2.50

COCA-COLA

COKE ZERO

DR. PEPPER

SPRITE

ICE TEA

Unsweet or Sweet

LEMONADE

TOPO CHICO ... \$3

DESSERTS

BREAD PUDDING ... \$5

GATEAU DE SIROP ... \$5

Cajun syrup cake

PECAN PIE ... \$6

LAYER CAKES ... \$6

Three choices - Chocolate, Lemon meringue, Carrot (contains nuts)

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