



The Beale

New Orleans grille & bar



Starters

MUDBUGS

Crawfish tails battered and breaded in Panko bread crumbs, deep fried and served with our house Remoulade sauce. The real deal and enough for two! \$9.99

BEALE'S ROASTER WINGS

A full pound of roaster cut chicken wings fried crispy and tossed in your choice of our homemade sauces: Mild, Medium, Hot or BBQ \$7.99 Cajun Rub 50¢

DOUBLE BARREL CHICKEN TENDERS

4 Homestyle breaded chicken tenderloins deep fried and served with our homemade BBQ sauce on the side. \$6.99 Add French Fries for \$1.00

BEER BATTERED SHRIMP

Jumbo shrimp fried in a Red Hook Ale batter, topped with French Fries and served with a side of spicy cocktail sauce for dipping. \$7.99

FRIED PICKLES

Kosher garlic pickle spears hand dipped to order in our special breading, fried crispy and served with Cajun Ranch on the side. \$5.99

SPINACH AND ARTICHOKE DIP

A southern classic to share, served piping hot with a basket of homemade fried tortilla chips. \$7.99

CATFISH TENDERS

A classic bayou delight! Cat fish dusted and dipped in our own batter, coated in a seasoned cornmeal breading and fried crispy, served with our own house Remoulade. \$7.99 Add French Fries for \$1.00

CRAB CAKE

Homemade crab cake served over a bed of rice \$6.99

BEALE STREET NACHOS

This baby feeds two or more! Homemade tortilla chips piled high topped with melted Cheddar Jack, Jalapenos, Onions, Diced Fresh Tomato and Sliced Black Olives, served with Sour Cream and our Homemade Salsa. \$8.99 Add Pulled Pork, Chili, Red Beans or Texas Beans to your Nachos for \$3.99

MOJO PLATTER

Something for everyone! Beale Street Nachos, 4 beer battered shrimp, 2 chicken tenders, 2 fried pickles and 2 smoked ribs served with all the dipping sauces you could possibly need! \$13.99

MAC & CHEESE

Beale's version of this classic- tossed in our own Parmesan cheese sauce topped with cheddar cheese and bread crumbs. \$8.99

Mix this dish with your favorite additions...see below!

New Orleans grille & bar Soups

GUMBO

Better known as Bayou Stew, a warm Cajun treat straight from Nawlins loaded with Clams, Crab and Smoked Pork (rice included upon request). Just a taste \$3.99 Big Bowl \$5.49

SMOKE HOUSE CHILI

Voted #1 for 10 years running! Our own special recipe, try some and you be the judge. Just a taste \$3.49 Big Bowl \$4.59 Add Cheddar Jack \$.75

FRENCH QUARTER ONION SOUP

A rich wine and sherry broth topped with Monterey Jack and Parmesan cheeses then baked 'till bubbling and browned! \$5.99

Just Soup A new treat made every day!

Just a taste \$2.99 Big Bowl \$3.99

Salads

CAESAR SALAD

Fresh Romaine tossed with homemade garlic croutons, Parmesan cheese and a creamy Caesar dressing. Full Size \$5.99 Side \$3.99

THE BIG SALAD!

Fresh mixed greens topped with tomatoes, black olives, pepperoncini, Cheddar Jack cheese and homemade croutons with your choice of dressing. It's a Monster! \$5.99

ADD YOUR FAVORITE TO ANY DISH:

Grilled Chicken \$4.99	Blackened Chicken \$5.49
Smoked Turkey \$4.99	Cajun Shrimp \$5.99
Smoked Beef \$5.49	Pulled Pork \$4.99
Catfish \$6.99	Crawfish \$7.99
<i>(Fried or Blackened)</i>	Pulled Chicken \$5.49
	Sautéed Shrimp \$5.49

WE DO NOT USE TRANS-FAT OILS IN ANY OF OUR DISHES

Sandwiches

Come with one side.

Add Peppers & Onions & Jack Cheese to any sandwich \$1.49 Add cheese for 75¢. Add any sauce for 75¢.

BEALE'S BIRDS

BEALE'S PULLED CHICKEN

Just like our pork but it's Chicken! Slow smoked and slathered in our homemade BBQ sauce, served on a warm roll. \$7.99

GRILLED CHICKEN

Boneless chicken breast lightly seasoned with kosher salt and cracked black pepper, served with lettuce, tomato and onion on a warm hard roll. \$7.99

BLACKENED CHICKEN

Cajun spice coated skinless chicken breast seared in a cast iron skillet served with lettuce, tomato and onion on a warm hard roll. \$8.49

BEALE'S FRIED CHICKEN

Battered and breaded deep fried chicken breast topped with sautéed onions, sweet peppers and drizzled with our very mild Red Pepper Cream Sauce. \$9.99

SANTA FE CHICKEN

Char grilled chicken breast topped with sautéed onions, sweet peppers, homemade BBQ sauce and Monterey Jack cheese. \$9.99

SMOKED TURKEY

House smoked turkey breast served on a warm hard roll with lettuce, tomato and onion. \$8.49

BEALE'S PORK

PULLED PORK

Hardwood smoked pork piled high, slathered in our lip smackin' homemade BBQ sauce. \$7.49

PIEDMONT PORK

A Carolina specialty - Hardwood smoked pulled pork simmered in homemade vinegar based BBQ sauce, with our coleslaw. \$8.49

THE PITTSBURGH

Choose Pulled Pork or BBQ Beef, piled high with coleslaw and French Fries on toasted French bread. \$8.99

BEALE'S SEAFOOD AFFAIR

PO' BOY

A classic Louisiana treat! Choose from beer battered and fried shrimp OR one of our homemade crab cakes served on French bread with lettuce, tomato, onion and your choice of Cajun Hollandaise or Spicy Cocktail sauce. \$7.99

CAT MAN DO

Your choice of Blackened or Cornmeal Fried Catfish served on a warm hard roll with lettuce, tomato, onion and our house Remoulade. \$9.99

Sides

French Fries \$2.50	BBQ Beans \$1.95
Homemade Corn Bread \$1.95	Veggie of the Day \$1.95
Sweet Potato Fries \$3.25	Texas Beans \$1.95
Coleslaw \$1.95	Fresh Garden Salad \$1.99
Rice & Brown Gravy \$1.95	Collard Greens \$1.95
Cajun Corn \$1.95	Red Beans & Rice \$1.95
Cajun French Fries \$2.95	Garlic Smashed Potatoes \$1.95

BEALE'S MEAT

BBQ BEEF

Pit smoked beef sliced thin, slathered in our lip smackin' homemade BBQ sauce and served on a warm hard roll. \$7.99

BEALE STREET PHILLY

Pit smoked pulled pork, or pulled chicken served on a warm hard roll with sautéed onions, sweet peppers, jalapenos and American cheese. \$8.99

NEW ORLEANS MEATLOAF

Homemade Cajun seasoned meatloaf served on white bread and smothered in gravy! \$7.49

NO MEAT PLEASE

GARDEN VEGGIE BURGER

A mildly spiced black bean burger grilled to perfection and served on a warm hard roll with lettuce, tomato and onion. \$8.49

BREADED EGGPLANT

Delicately breaded, grilled and served on a hard roll with lettuce, tomato, onion and Cajun aioli on the side. \$8.49

1/2 LB BURGERS

Made of ground sirloin and char-grilled to your liking!

Add bacon for 95¢ to any selection

ALL AMERICAN BURGER

Sometimes the simple things are best! Lightly seasoned and char grilled, served on a warm hard roll with lettuce, tomato and onion. \$7.49
Blackened \$7.99

SANTA FE BURGER

Char grilled burger topped with sautéed onions, sweet peppers, homemade BBQ sauce and Monterey Jack cheese. \$8.99

CHILI CHEDDAR BURGER

Char grilled and topped with our Homemade Smoke House Chili and Sharp Cheddar Cheese. \$8.99

BLACKENED BACON BLEU BURGER

A blackened burger grilled the way you want it, topped with Hickory smoked bacon and creamy bleu cheese. lettuce, tomato, onion. \$9.99

BEALE'S COMBOS

THE BIG (UN)EASY!

A ridiculous combination of smoked turkey breast, pulled pork, pulled chicken, BBQ beef, melted Monterey Jack and just 'cuz we like it that way, topped with our homemade coleslaw served on a warm baked roll the size of your head! Good Luck! \$11.49

BOURBON STREET PLATE

Mac Salad and French Fries topped with Pulled Pork covered with our award winning Chili and Cheddar Jack Cheese. No side with this one. \$9.99

Entrées

BAYOU VITTLES

All Bayou Vittles include your choice of two sides and a complimentary piece of our homemade cornbread

BLACKENED DELMONICO RIBEYE STEAK

12 ounces of choice aged Ribeye hand rubbed with Cajun Spices, pan seared in an iron skillet to your liking. \$18.99

DELMONICO RIBEYE STEAK

12 ounces of choice aged Ribeye charbroiled to your liking. \$18.99

BBQ HALF CHICKEN

Hickory smoked half chicken slathered in our homemade BBQ sauce. \$14.99

PULLED PORK DINNER

Slow smoked for 20 hours and pulled from the bone. Sweet, sticky and saucy! \$13.99

PULLED CHICKEN DINNER

Hickory smoked white meat chicken piled high and slathered in our homemade BBQ sauce. \$14.99

BBQ BEEF DINNER

Hardwood smoked beef sliced thin, slathered in sauce and piled high! \$14.99

BEALES SOUTHERN FRIED CHICKEN DINNER

Boneless chicken breast deep fried and topped with our mild Red Pepper Cream Sauce!

1 Breast \$12.99 2 Breasts \$15.99

BLACKENED CHICKEN DINNER

Boneless chicken breast hand rubbed with Cajun Spices then blackened in an iron skillet.

1 Breast \$11.99 2 Breasts \$14.99

NEW ORLEANS MEATLOAF DINNER

Our mildly spiced homemade meatloaf served smothered in gravy! \$12.99

SWEET POTATO ENCRUSTED CHICKEN

Boneless chicken breast coated in a sweet potato breading, deep fried and topped with a warm apple cider reduction.

1 Breast \$12.99 2 Breasts \$15.99

SEAFOOD DISHES

FARM RAISED CATFISH FILLETS

You choose the coat: Cornmeal, Breaded or Blackened. Served with 2 sides.

1 fillet \$11.99 2 fillets \$15.99

CRAB CAKES

Sweet Snow Crab blended with our secret spices served with our own Hollandaise sauce \$ 14.99 and 2 sides

FISH FRY (FRIDAY ONLY)

Fresh Pacific cold water Cod; Beer Battered, Cajun Battered, Broiled or Cajun Broiled, with 2 sides \$12.99

Mini Fish Fry with 2 sides \$9.99

FRESH DEEP SEA SCALLOP

Simply the best you will probably ever eat!

At least that is what the owner thinks.

Served with 2 sides. Broiled or Blackened \$19.99

BED OF RICE

Served with a fresh garden salad.

SEAFOOD CREOLE

Premium fresh deep sea scallops, jumbo shrimp and crawfish tails sautéed in our tomato Creole sauce with sweet peppers, onions, and celery served over a bed of white rice. \$19.99

NAWLINS JAMBALAYA

Hickory smoked sausage, spicy Andouille sausage and smoked pork simmered with tomatoes, peppers, rice and our own blend of spices. \$13.99

A Must Have at The Beale Street!

ETOUFFÉES (AY-TWO-FE)

A delicacy prepared with the Cajun holy trinity- onions, sweet peppers and celery. The word comes from the French and means to smother. You choose your main ingredient and we will serve it on a bed of rice smothered with the trinity and our special tangy sauce accompanied on of the following: Chicken, Shrimp, Crawfish or California Blend Vegetable. \$14.99

BUILD YOUR OWN

THE PERFECT BBQ COMBO in the size you want

All combos come with your choice of two sides and corn bread.

BIG BBQ COMBO- choose 2 meats \$17.99

BIGGER BBQ COMB- choose 3 meats \$20.99

BIGGEST BBQ COMBO- choose 4 meats \$23.99

CHOOSE FROM:

BBQ Beef, Pulled Pork, 1/2 Chicken, Pulled Chicken, Boneless Chicken Breast Cajun, BBQ or Plain, ¼ Rack of Ribs, Catfish Filet Cornmeal Crusted or Blackened.

LIP SMACKIN' BBQ RIBS

WET OR DRY - IT'S UP TO YOU!

Pit smoked St. Louis cut ribs done right!

Full Rack (12 Bones) No Sides \$20.50 2 Sides \$22.99

¾ Rack (9 Bones) No Sides \$16.50 2 Sides \$18.99

½ Rack (6 Bones) No Sides \$12.50 2 Sides \$14.99

¼ Rack (3 Bones) No Sides \$8.99 2 Sides \$11.99

DINNER FOR TWO

THE CONCERT:

Pulled pork, BBQ Beef, 1/4 rack, broiled Scallops, white fish and jumbo shrimp with 2 sides. \$39.99

THE CAJUN CONCERT:

Jambalaya, Crawfish Etouff'ee, Blackened Delmonico Steak, Blackened Chicken Breast, accompanied with your choice of 2 sides. \$49.99

SMOTHER (ADD)

Add Peppers & Onions & Jack Cheese to any dinner \$2.49

Sides

French Fries \$2.50

Homemade Corn Bread \$1.95

Sweet Potato Fries \$3.25

Coleslaw \$1.75

Rice & Brown Gravy \$1.75

Cajun Corn \$1.95

Cajun French Fries \$2.95

BBQ Beans \$1.95

Veggie of the Day \$1.95

Texas Beans \$1.95

Fresh Garden Salad \$1.99

Collard Greens \$1.95

Red Beans & Rice \$1.95

Garlic Smashed Potatoes \$1.95