

BOILED SEAFOOD SPECIALTIES



Crawfish

served with sweet corn on the cob and potatoes

Crabs

served with sweet corn on the cob and potatoes



Boiled Shrimp

served with sweet corn on the cob and potatoes

Maine Lobster

served with drawn butter and potatoes



SOME THINGS YOU MAY WANT TO ADD!

Smoked Sausage
Turkey Necks
Mushrooms

Artichokes
Asparagus
Brussels Sprouts

RAW SEAFOOD ITEMS



Freshly Shucked Oyster Bar

served with crackers, lemons, ketchup, horseradish and Worcestershire sauce



Tuna Ceviche

served with rice crackers

SPECIALTY SOUPS & SALADS



Chicken & Andouille Gumbo
Seafood Gumbo
Turtle Soup
Cold Spinach Soup



Spinach Salad
 topped with Feta Cheese,
 Bermuda onions and served
 with Creole Tomato Dressing



Caesar Salad
Tuna Salad
Chicken Salad

SPECIALTY COLD STARTERS & SIDES



Norwegian Smoked Salmon
 served with toast rounds, capers, Bermuda onions, chopped egg and cream cheese



Mini Sandwiches and Po-boys
 your choice of Ham, Turkey, Roast Beef, Tuna, Chicken, Egg Salad and traditional Muffelettas



Assorted Vegetables and Fruit Plate
 served with house-made Bleu Cheese or Spicy Ranch dip



Vegetarian Stuffed Grape Leaves
 accompanied by Tzatziki Sauce

Stuffed Artichokes
Deviled Eggs
Potato Salad
Coleslaw

SPECIALTY HOT STARTERS & SIDES



Homemade Tamales
Sautéed Crab Claws



Crawfish Pies

Meat Pies

Meatballs

served with your choice
of Brown or Red Gravy



Chicken Wings
served with hot homemade
buffalo sauce and Ranch Dressing

Lump Crabmeat Dip

Hot Boudin Balls

Alligator Bites

Stuffed Artichokes



Fried Green Tomatoes
Baked Macaroni & Cheese

Eggplant Casserole

Rice Dressing

Creamy Mashed Potatoes

Baked Beans

Cornbread

MAIN SPECIALTY DISHES & SIDES



**Chicken & Sausage
Jambalaya**

Smothered Chicken

Smothered Rabbit



Crawfish Etouffée

Crawfish Fettucine

Shrimp Fettucine

Red Beans & Rice



GREAT ACTION STATIONS

Shrimp and Grits

Cajun Roasted Full Ribeye Roast

CHARBROILED, GRILLED & BBQ SPECIALTY ITEMS



Charbroiled Oysters

served hot off the grill and topped with Nola Boils award winning garlic and butter sauce

Cochon de lait

Crawfish Boudin

Pork Boudin

BBQ Pork Ribs

BBQ Chicken

Grilled Hamburgers

Hotdogs

**Assorted
Grilled Vegetables**

FRIED ITEMS



Shrimp

Oysters

Catfish

Soft Shell Crabs

all served with house made cocktail and tartar sauce

Crispy Fried Chicken

Chicken Nuggets

served with Ranch or Honey Mustard sauce

French Fried Potatoes

DESSERTS



Bread Pudding
topped with a
Mount Gay Rum Sauce

Banana Pudding



Chocolate Fondue
served with fresh seasonal fruit

**Chilled Seasonal
Berry Salad**



Assorted Mini Cheesecakes

Chocolate Brownies

Assorted Cookies

BEVERAGES



BARTENDING SERVICES

*Nola Boils can handle all of your beverage needs.
If you need soft drinks and beer, we've got it.*

Need a full bar staffed...we've got that too!

*Just let us know your needs and Nola Boils
seasoned staff will take it from there.*

Premium Spirits

Wine

Red and White

Beer

Imported & Domestic

Custom Specialty Drinks

Soft Drinks

Bottled Water