

# Margaux's

*a restaurant by design*

## Lunch Menu

*plus our daily fresh fish specials*

**Popcorn Crawfish** crawfish tails, fried, served with our homemade remoulade 5.95

**Cornmeal Fried Oysters** cracked black pepper cream sauce & pico de gallo 6.25

**Crawfish and Shrimp Enchilada** 6.25

**Deep Fried Soft Shell Crab** toasted pecans & lemon beurre blanc 6.75

**Shrimp & Andouille Gumbo** 4.25

**Soup Creation** 3.95

### *Salads*

**Garden Greens** Cajun buttermilk dressing topped with fried onion rings 3.95

**Seafood Louie** shrimp, crawfish, capers, Louie dressing 8.95

**Grilled or Fried Chicken Breast Salad** fresh salad greens, honey mustard 7.95

**Grilled Chicken Breast Salad** rotini pasta, vegetables, balsamic vinaigrette 7.95

*Entrees* served with market vegetables and your choice of soup or salad – gumbo additional 1.75

**Pasta Chandelier** shrimp, chicken, andouille tossed with tricolor rotini pasta, fresh vegetables, white wine basil sauce 9.95

**Fettuccine Alfredo** topped with toasted pine nuts 8.50

**Grilled or Blackened Chicken Breast** 8.95

**Red Beans & Rice** grilled andouille or chicken breast 8.75

**Crawfish Etouffee** over herbed rice 9.95

**Shrimp and Crawfish Enchiladas** 9.95

**Deep Fried Soft Shell Crabs** toasted pecans & lemon beurre blanc 13.95

**Pan Sauteed Pork Loin** with jalapeno mustard sauce 10.95

*Sandwiches* served with beans & rice or garden greens or soup

**Po'boys** shrimp, oyster or combination 8.95

**Blackened Chicken** 8.25

**Deep Fried Softshell** 11.95

**Muffalatos** served slightly warm, olive relish & cheese

**Smoked Turkey Breast** 7.95

**Grilled Vegetables** 7.50

*Our Homemade Desserts* 3.50

a la mode 3.95