

Appetizers

GUMBO Cup - \$3.95 / Bowl - \$5.95

A smooth and spicy Louisiana favorite made with chicken and andouille sausage. Served over rice.

LOUISIANA SEAFOOD FONDEAUX \$7.95

With shrimp, crawfish, red peppers & spinach. Served with French dipping bread.

HOT CHILI 'GATOR \$7.95

 Flash fried then tossed in Chinese hoisin and topped with remoulade.

BAYOU CAKE \$6.95

 Henry's own shrimp & crawfish cake served over Creole sauce & topped with remoulade.

POPCORN SHRIMP OR CRAWFISH \$6.95

 Flash fried & served with remoulade.

FISHERMAN'S JAMBALAYA \$4.95

 A cup of Creole-style rice with seafood, andouille sausage, peppers, onions & celery.

ETOUFÉE Cup - \$4.95

 Shrimp or crawfish tails simmered with onions, peppers, sherry and tomatoes in a rich seafood sauce. Served over rice.

RED BEANS & RICE Cup - \$3.95 / Bowl - \$5.95

Camellia red beans and andouille sausage slow cooked in rich stock & served over rice.

Salads

SAINT MAURICE \$3.95 or side \$2.25

Seasonal greens with Parmesan cheese, toasted walnuts, and grapes.

CHICKEN SAINT MAURICE \$8.35

Seasonal greens with Parmesan cheese, toasted walnuts, grapes and grilled or fried chicken breast.

CRAWFISH SAINT MAURICE \$8.50

Flash fried or sautéed crawfish over seasonal greens with Parmesan cheese, toasted walnuts and grapes.

SHRIMP SAINT MAURICE \$9.95

Your choice of large grilled shrimp or fried popcorn shrimp over seasonal greens with Parmesan cheese, toasted walnuts and grapes.

SALMON SALAD \$9.95

Grilled salmon over spring greens with sun-dried cherries, walnuts & Parmesan cheese. Dressed with Chef's own Dijon Honey Mustard.

LAGNIAPPE \$12.95

(lan-yap) - A Cajun term meaning 'something extra' Ours is a variety appetizer plate with fried oysters, crawfish, shrimp & Bayou Cake. Served over Creole mustard sauce & topped with remoulade. (Serves four)

CAESAR SALAD \$3.65 or side \$1.95

Bed of romaine with croutons, Parmesan cheese and Louisiana style Caesar dressing.

SHRIMP CAESAR \$9.95

Your choice of large grilled shrimp or fried popcorn shrimp over Romaine greens with Parmesan cheese, croutons and Louisiana Caesar dressing.

CHICKEN CAESAR \$7.95

Grilled or Fried Chicken over Romaine greens with Parmesan cheese, croutons and Louisiana Caesar dressing.

HENRY'S HOUSE \$2.95 or side \$1.95

Mixed greens with tomatoes, cucumbers and red onions.

Add Crumbled Blue Cheese to any salad for .50

Dressing choices:

Balsamic Vinaigrette

Ginger Citrus

French

Honey Dijon

Ranch

Honey Mustard

Blue Cheese

Thousand Island

Caesar

Po' Boys (New Orleans style) French bread with tomato, lettuce & onions topped with remoulade sauce and served with Cajun fries & coleslaw.
Flash Fried Shrimp, Oyster, Crawfish or Catfish: half - \$6.95 / whole - \$9.75
Grilled or Fried Chicken: half - \$5.95 / whole - \$7.95

Rajin' Cajun Burger \$6.95 A hot and spicy half pounder served with a choice of: blue cheese, cheddar cheese, onions or mushrooms. Served with Cajun fries. Additional toppings .50 each.

Entrées (Entrées include a side Caesar, side house salad or coleslaw)

GRILLED PORK CHOP \$8.95
Marinated in garlic, olive oil and herbs, grilled then served with our mushroom Cajun cream sauce, fried new potatoes & vegetable du jour.

VERY SOUTHERN BBQ RIBS \$9.95 Half rack of tender and tasty pork ribs in a spicy chipotle sauce Served over rustic mashed potatoes.

ETOUFFÉ \$7.95
Crawfish tails or shrimp simmered with onions, peppers, sherry and tomatoes in a rich seafood sauce. Served over rice.

SPICY CHICKEN \$6.95
Grilled diced chicken breast with mushrooms & crab meat in Cajun cream sauce. Served over rice.

CHICKEN AND SHRIMP COMBO \$11.95
Grilled chicken breast and shrimp over rustic mashed potatoes with choice of chipotle BBQ or Cajun cream sauce.

CATCH OF THE DAY
(market price)
Please ask your server to describe today's selection.

LOUISIANA OOH LA LA! \$9.95
Oysters, shrimp or crawfish flash fried and tossed with Tasso, spinach and roasted garlic in Henry's Cajun cream sauce. Include all three seafood selections for \$10.95. Served over bread tower or angel hair pasta.

CHICKEN OOH LA LA \$7.95
Flash fried diced chicken breast tossed with Tasso, spinach and roasted garlic in Henry's Cajun cream sauce. Served over bread tower or angel hair pasta.

BAYOU CAKE \$8.95
Chef Henry's shrimp & crawfish cake with spicy cheese grits over Creole mustard sauce. Topped with remoulade.

FISHERMAN'S JAMBALAYA \$7.95 Creole-style rice with seafood, andouille sausage, peppers, onions & celery.

FLASH FRIED SEAFOOD \$9.95
Crispy coated and flash fried. Served with Cajun fries & coleslaw. Choose from shrimp, oysters, crawfish or catfish. Or combo of three for \$10.95. (Cocktail, tartar & remoulade sauce available)

PENNE PASTA \$6.95 Spinach, tomatoes, mushrooms & roasted garlic cloves tossed with olive oil & Parmesan cheese. Add chicken breast, andouille sausage, shrimp or crawfish \$3.95 extra. Combination of two selections \$4.95 extra. Three selections for \$5.95 extra or all four selections \$6.95 extra.

Light Dish!

DREW'S SKINNY CHICKEN \$7.95 or
SUSAN'S SKINNY SALMON \$9.95 Juicy grilled chicken breasts or grilled salmon portion served with rice, sautéed spinach & tomatoes.

Gator Bites For children ages 10 and under.
Served w/ 16 oz Soft Drink and Ice cream

HOT DOGS w/Choice \$4.25
CHIX TENDERS w/Choice \$4.75
PENNE PASTA ALFREDO \$4.95
Add grilled chicken \$3.95 extra
DOUBLEDECKER PB&J w/Choice **\$4.25**
POPCORN SHRIMP w/Choice \$5.25
RIBLETS w/Choice \$5.25
CATFISH w/Choice \$5.25
SIDES: Fries, Grapes, Veggie of the Day
ADD MILK \$1.00 Chocolate Milk \$1.50

Sides 1.95 each

Desserts

Coleslaw
Cajun Fries
Fried new potatoes
Rustic Mashed Potatoes
Double Dipped Red Onion Rings
Ooh La La Sauce
Spicy Cheese Grits
Veg du jour



BREAD PUDDING (world famous!)
Cup - \$2.95 / Bowl - \$4.95
GOURMET CHEESECAKE
By the slice \$4.95
DEATH BY CHOCOLATE
with ice cream-\$4.95
BLACKOUT CAKE - \$4.95
DESSERT DU JOUR Priced daily

Drinks \$1.59 each Iced Tea, Hot Tea, Coffee, Milk, Sprite, Coke, Diet Coke, Lemonade, Dr. Pepper & Root Beer

All dishes made extra spicy (X, XX or XXX) on request.
18% gratuity added to parties of 6 or more. * Visa, Mastercard, Discover & American Express accepted.
Reservations are recommended

Laissez les bon temps rouler!

Please visit our website at chefhenrys.com

 **Gift Cards or baskets are always available for your convenience along with t-shirts, hats & hot sauce. Just ask your server!** 

Lovingly dedicated to the memory of

Castell Brown
1910 -1999

Henry's nanny...and so much more.

“What goes in next Nanny?” Henry looked up expectantly, his nanny’s apron dangling from his small frame as he stretched to peer into the bowl.

“Time now to pour it in the skillet Little Henry,” Castell explained.

Henry watched the yellow mixture flow into the deep black skillet. “Castell,” he sighed, “you make the best cornbread in Louisiana. It’s the only one that warms me up *inside*. When I get big like you, I’m gonna make it every day!”

Castell smiled at his dreams. “I’ll just bet you will honey. And I’ll tell you something too.”

“What is it Nanny?” the boy leaned in closer to catch the secret his nanny would share. “Well,” she nodded, “if you’re gonna *make* the best cornbread everyday, I’m gonna *eat* it every day!” Nanny burst into laughter as she winked at her boy. Little Henry laughed with her. Nanny and her cornbread both had a way of warming him inside.