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## Hours

Tuesday - Friday 11:30 -2pm  
Tuesday – Thursday 5 – 8pm  
Friday -Saturday 5 – 8:30pm  
Closed Sunday and Monday

## Mardi Gras 2023...

The only real Mardi Gras on the North Shore – through Fat Tuesday Feb 21<sup>st</sup>



### Appetizers (Smaller Plates)

- Sausage Boudin** a classic Cajun sausage with sausage, rice and a blend of Cajun seasonings 13.95  
**Freshly Shucked Oysters** 6 or 12 choose your dose 22.95 / 36.95  
**Shrimp Etouffee Toast** our popcorn shrimp sautéed and smothered with our Etouffee sauce, on garlic bread 14.95  
**Alligator Bites** Louisiana alligator seasoned and fried golden served with a zesty Tabasco wine sauce 15.95  
**Crawfish Tails** lightly battered in our homemade tempura with a Tabasco wine sauce 14.95  
**Nawlins' Sweet and Spicy Shrimp** sautéed and caramelized with layers of heat and sweet 15.95  
**Rémoulade Salad** iceberg with scallions, tomatoes, bacon and topped with a creamy rémoulade dressing  
 9.95/12.95 add fresh Lump Crabmeat 10.95 add shrimp 6.95 add fried Crawfish Tails 7.95

### Entrees

- Lafayette Blue Plate Special** Blackened Grouper on a bed of corn & crawfish risotto, Blackened Red Fish with red beans, rice and grilled Andouille & Shrimp with a Jim Beam bourbon glaze 32.95  
**Blackjack Shrimp** a classic born on the bayou; grilled andouille sausage skewered with shrimp with a bourbon glaze top a pork Boudin with a touch of Boudin gravy 23.95  
**Shrimp & Grits** southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy.  
 \*The winning dish at the 2014 Wagner Farms Baconfest (Trophy is on the back bar!) 17.95  
**Shrimp & Grits with Grilled Andouille Sausage** southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy. 18.95  
**Tilapia Sassafras** Pecan coated flash-fried topped with a wild mushroom sauce rice, and green beans 17.95  
**Jambalaya** A Cajun classic of Andouille and chicken simmered with peppers and spices. 17.95 Add Shrimp 6.95  
**Vegetable Jambalaya** new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch. 15.95 (Vegan, Gluten Free) add the Beyond Beef 5.00  
**Crawfish Etouffee** An authentic recipe, Crawfish smothered in the classic sauce of seafood stock and roux. 16.95  
**Shrimp Etouffee** Shrimp smothered in the classic sauce of seafood stock and roux. 16.95  
**Chicken & Shrimp with Dirty Rice** great item, lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam Sugar cane glaze 16.95  
**Blackened Redfish & Red Beans and rice** served to delight your Red Bean craving 25.95  
**Louisiana Blackened Grouper** set atop a corn and crawfish risotto and drizzled with lemon beurre blanc. 29.95

### Appetizers

- Szechwan Spicy Calamari** shaved onion flash fried tossed and served with wasabi mustard sauce 14.95  
**Nawlins' Sweet and Spicy Shrimp** sautéed and caramelized with layers of heat and sweet 14.95  
**½ Slab BBQ Ribs** great way to taste our ribs without a full commitment 15.95  
**Artichoke Fritters** Served with a lemon dipping sauce 12.95  
**Ahi Tuna Sushi Grade**, seared rare, dusted with our chef's homemade blackening spice 17.95  
**Popcorn Shrimp** lightly battered in our homemade tempura with a Tabasco wine sauce 14.95  
**Mushroom Broil** A combination of domestic and wild mushrooms and set atop grilled crusty Italian bread with melted Gruyere cheese 12.95  
**Orange Sesame Shrimp** flash fried, with orange zest and chilies, in a light orange sauce 14.95  
**Tuna Tartar** diced tuna lightly seasoned and flavored with sesame oil, served with wonton chips 17.95

### Soups

- French Onion Soup** 9.95    **Chicken and Sausage Gumbo** 9.95    **Shot of Gumbo or French Onion** 2.95

## Salads

Salad options: grilled or parmesan crusted chicken 6.95 shrimp 7.95 salmon 7.95 skirt steak 10.95 pulled pork 7.95 corned beef brisket 8.95 fried crawfish tails 7.95 add Ahi Tuna 11.95

**Southwest Salad** with roasted corn, gorgonzola, red onions, jalapenos, tomatoes, iceberg, romaine our pear balsamic vinaigrette 12.95

**Blue Cheese Steak Salad** Crisp hearts of romaine lettuce and fresh radicchio topped with shaved red onions, crumbled Gorgonzola cheese. Finished with pear balsamic vinaigrette. 21.95

**House Chop Salad** Crisp salad greens chopped and tossed with ripe tomatoes, scallions, Gorgonzola, crisp bacon, and avocado, toasted sunflower seeds and shaved sweet red onion. Tossed in an herb vinaigrette. 12.95 small Chop Salad 8.95

**Tomato and Homemade Mozzarella** with basil and sea salt Small 9.95 large 14.95

**Caesar Salad** Crunchy, garlicky goodness! Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies makes this one special. Small 8.95 large 10.95

**Bluegrass Salad** hearts of romaine lettuce & fresh radicchio topped with shaved red onion, crumbled Gorgonzola cheese & pine nuts, with pear balsamic vinaigrette. Small 9.95 large 11.95

**Asian Salad** with Asian sesame dressing water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 11.95 add Ahi Tuna 11.95

### **Key West Seafood Salad**

(Extra Seafood 9.95) Fresh lump crab meat and shrimp, avocados, tomatoes, crisp greens, chives, tossed in lemon vinaigrette 27.95 Small Seafood Salad 19.95

## Sandwiches

All sandwiches are served with French fries or Caesar salad. Bluegrass salad available for additional dollar  
Onion Haystack – 2.50 extra add real smoked bacon – 2.50 add cheese .95 (American, Cheddar, Blue, Gruyere)

**Jazzy Ruben**, we use a smoked corned beef brisket, melted Swiss cheese, sauerkraut spiked with andouille sausage, rémoulade & creole mustard on a toasted marble rye bread 18.95

**Crusty Blue BBQ Burger** Blue cheese crusted ½ pound burger topped with BBQ sauce & crispy onions 17.95

**Bluegrass Burger** Certified Angus Beef ½ pound burger with crisp lettuce, onion, tomato and pickle 15.95

**The Giant Burger** Twin ½ pound Pattie, cheddar cheese & bacon, lettuce, tomato, onion, Pickle, onion haystack 23.95

**Fish Sandwich**, grilled, blackened or fried. Add a light sauce of BBQ, Tartar or Lemon butter  
Select your fish Florida Red Grouper 21.95 Faroe Island Salmon 19.95 or Tilapia 16.95

**Chicken Breast Rosemary** marinated in olive oil, rosemary, garlic and a green onion mayo on the side. 15.95

**The Beyond Burger** with sautéed jalapeno, onion, mushroom, corn and a light smear of stone ground mustard 15.95

**Ahi Tuna Sandwich** diced tuna lightly seasoned and flavored with sesame oil, our green onion mayonnaise, diced jalapeños, onions, avocado served on our toasted marbled rye bread 19.95



**Real BBQ Pulled Pork Sandwich** Slow Smoked Pork, (12 hours after dry rubbed and marinated overnight) lightly pulled and topped with our homemade BBQ Sauce and a touch of sliced red onions. 15.95

**Smoked Corned Beef Brisket Sandwich** Beef Brisket Corned, dry rubbed and then Hickory smoked for over 12 hours, covered with our homemade B.B.Q. sauce, Topped with red onions 17.95

**Po' Boys** All dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here! And hand cut fries.  
Oyster 25.95 Gator 21.95 \* Shrimp 18.95 \* Fried Crawfish 18.95 \* Blackened Chicken 17.95 \* Andouille Sausage 18.95

## Bluegrass Signatures

**Petite Filet** 4oz USDA top choice set in a red wine sauce. Served with mashed potatoes 29.95

**Orange Sesame Chicken** flash-fried and tossed with orange zest, served with white rice 16.95

**Carbonara** bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley with chicken 17.95 with shrimp 19.95

**Fettuccini Alfredo** 11.95 add Chicken 6.95 add shrimp 7.95 add artichokes 4.00

**Fresh Tomato Basil Penne** A light fresh tomato basil sauce tossed with Parmesan cheese 12.95  
add Grilled Chicken 6.95 add shrimp 7.95 add Artichokes 4.00 add Parmesan Crusted Chicken 6.95

**Faroe Island Salmon** with a dill beurre blanc or BBQ sauce & white rice. 27.95