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Hours

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

Mardi Gras 2025

The only real Mardi Gras on the North Shore - through Fat Tuesday March 4th

Appetizers (Smaller Plates)

- Sausage Boudin** a classic Cajun sausage with crawfish, rice and a blend of Cajun seasonings 15.95
BBQ Shrimp ever been to Pascal's Manale in New Orleans? Save your airfare! 15.95
Freshly Shucked Oysters 6 or 12 choose your dose 24.95/44.95
Alligator Bites Louisiana alligator seasoned and fried golden served with a zesty Tabasco wine sauce 16.95
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 16.95
Rémoulade Salad iceberg with scallions, tomatoes, bacon and topped with a creamy rémoulade dressing 9.95/12.95
 add fresh Lump Crabmeat 11.95 add shrimp 8.95 add fried Crawfish Tails 8.95 (the tails are recommended!)
The Holy Trinity Appetizer Crawfish Tails, Alligator Bites & Popcorn Shrimp 34.95



Entrees

- Lafayette Blue Plate Special** Blackened grouper on a bed of corn & crawfish risotto, blackened redfish with red beans, rice and grilled andouille & shrimp with a Jim Beam bourbon glaze 38.95
BBQ Shrimp Lunch Pascal's Manale in New Orleans? Save your airfare! We peel you eat, (tail is your option) 18.95
Taste of the Bayou Crawfish Boudin, Crawfish Etouffee, and a Black Jack Shrimp skewer with Andouille sausage 29.95
Grand Isle Oyster Platter Ten freshly shucked battered and fried with mashed potatoes and a Tabasco wine sauce 39.95
Stuffed Shrimp four Black Tiger shrimp stuffed with crabmeat, and a lemon butter and white rice 29.95 half portion 20.95
Blackjack Shrimp a classic born on the bayou; grilled andouille sausage skewered with shrimp with a bourbon glaze top a crawfish Boudin with a touch of Boudin gravy 33.95 half portion 24.95
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!) 18.95
Shrimp & Grits with Grilled Andouille Sausage southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy 19.95
Tilapia Sassafras pecan-coated tilapia, flash-fried, topped with a wild mushroom sauce, grilled shrimp, rice, and green beans 27.95 half portion 20.95
Jambalaya A Cajun classic of Andouille and chicken simmered with peppers and spices. 17.95 Add Shrimp 8.95
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 6.95
Crawfish Etouffee an authentic recipe. Crawfish smothered in the classic sauce of seasoned stock and roux. 17.95
Shrimp Etouffee Shrimp (popcorn size), smothered in the classic sauce of seasoned stock and roux. 17.95
Chicken and Shrimp with Dirty Rice a great item, lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam Sugar cane glaze 17.95
Blackened Redfish & Red Beans and rice served to delight your red bean craving 29.95
Louisiana Blackened Grouper set atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 36.95
Po' Boys All dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here! Served with hand cut fries. Oyster 29.95 Gator 22.95 * Shrimp 19.95 * Fried Crawfish 19.95 * Blackened Chicken 18.95 * Andouille Sausage 19.95

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
Roasted Chicken Carbonara ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 18.95
Fettuccini Alfredo 13.95 add Chicken 7.50 add shrimp 8.95 add artichokes 5.00
Fresh Tomato Basil Penne A light fresh tomato basil sauce tossed with Parmesan cheese 14.95
 add Grilled Chicken 7.50 add shrimp 8.95 add Artichokes 4.00 add Parmesan Crusted Chicken 7.95
Faroe Island Salmon with a fresh dill beurre blanc, and rice. 34.95
 *or glazed in our homemade Bluegrass bbq sauce - half portion 26.95
Fried Shrimp Six hand battered and flash-fried shrimp golden served with French fries 18.95

Appetizers

- Szechwan Spicy Calamari** flash fried shaved onion, tossed and served with wasabi mustard sauce 19.95
Taster size only 10.95
- 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 18.95
- 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 16.95
- Tuna Tartar** diced tuna lightly seasoned and flavored with sesame oil, served with wonton chips 18.95

Soups & Salads

- French Onion Soup** 10.95 **Chicken and Sausage Gumbo** 10.95 **Shot of Gumbo or French Onion** 2.95
- Soup and Salad** Choice of Gumbo or French Onion and Caesar or Bluegrass salad 18.95
- Salad Options: grilled chicken 7.50 | parmesan crusted chicken 7.95 | shrimp 8.95 | salmon 8.95
skirt steak 13.95 | pulled pork 7.95 | corned beef brisket 9.95 | fried crawfish tails 8.95 | Ahi Tuna 13.95
- 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. 26.95
- Southwestern Salad** mixed greens, studded with Ancho roasted tomatoes, topped with a roasted corn, red onion & Jalapeno relish, finished with gorgonzola and tossed with a pear balsamic vinaigrette 14.95
- 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. 14.95 small Chop Salad 10.95
- Tomato and Homemade Mozzarella** with basil and sea salt Small 10.95 large 15.95
- 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 12.95
- 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 13.95
- Teriyaki Salmon Salad** Romaine, tomato, scallions tossed in a light Asian dressing. 22.95
- Asian Salad** with Asian sesame dressing water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 14.95 add Ahi Tuna 13.95

Key West Seafood Salad

(Extra Seafood 9.95) Fresh lump crab meat and shrimp, avocados, tomatoes, crisp greens, chives, tossed in lemon vinaigrette 29.95 Small Seafood Salad 22.95



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 22.95
- Crusty Blue BBQ Burger** Blue cheese crusted ½ pound burger topped with BBQ sauce & crispy onions 21.95
- Bluegrass Burger** Certified Angus Beef ½ pound burger with crisp lettuce, onion, tomato and pickle 18.95
- The Giant Burger** Twin ½ pound patties, cheddar cheese & bacon, lettuce, tomato, onion, pickle, onion haystack 27.95
- Chicken Breast Rosemary** marinated in olive oil, rosemary, garlic and a green onion mayo on the side. 18.95
- The Beyond Burger** with sautéed jalapeno, onion, mushroom, corn and a light smear of stone ground mustard 16.95
- BBQ Skirt Steak Sandwich** served open-face on garlic bread and with grilled onions 21.95
- 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 22.95



Start Your Mardi Gras with a Hurricane

Myers's Dark, Cruzan coconut, and light rums mixed with pineapple, orange, real passionfruit, and freshly squeezed lime juice.