

## Appetizers

### SOUFFLÉ POTATOES

CRISPY POTATO PUFFS WITH BÉARNAISE SAUCE  
7

### SHRIMP REMOULADE

POACHED LOUISIANA SHRIMP TOSSED IN REMOULADE SAUCE  
OVER ICEBERG LETTUCE  
11.5

### OYSTERS ROCKEFELLER

HALF DOZEN LOUISIANA OYSTERS ON THE HALF SHELL  
TOPPED WITH A PURÉE OF HERBSAINT SCENTED SPINACH  
12.5

### CRABMEAT MAISON

JUMBO LUMP CRABMEAT IN A CREAMY SALAD WITH  
GREEN ONIONS, CAPERS, LEMON, AND CREOLE MUSTARD  
12.5

### FRIED EGGPLANT

EGGPLANT STICKS CRUSTED IN ITALIAN BREADCRUMBS  
SERVED WITH BÉARNAISE SAUCE AND POWDERED SUGAR  
8

### OYSTERS EN BROCHETTE

OYSTERS AND BACON SKEWERED, AND FRIED  
FINISHED WITH MEUNIÈRE SAUCE  
13

### GALATOIRE GOUTÉ

A TASTE OF TWO CLASSIC GALATOIRE'S APPETIZERS –  
CRABMEAT MAISON AND SHRIMP REMOULADE  
25

## Soups

### TURTLE SOUP AU SHERRY

HEARTY SOUP OF TURTLE, TOMATOES, AND SEASONINGS  
LACED WITH SHERRY  
7.5

### FRENCH ONION SOUP

BEEF BROTH OF CARAMELIZED ONIONS, WHITE WINE, AND THYME  
TOPPED WITH A CROUTON AND GRUYÈRE CHEESE  
5

### DUCK AND ANDOUILLE GUMBO

CLASSIC DARK ROUX GUMBO OF ROASTED DUCK,  
TRINITY AND ANDOUILLE SAUSAGE  
7

## Salads

### SALAD MAISON

ROMAINE LETTUCE AND GRAPE TOMATOES TOSSED IN YOUR CHOICE OF  
DRESSING, CRUMBLLED BLUE CHEESE AND SPICED PECANS  
7

### ICEBERG WEDGE

ICEBERG LETTUCE WITH APPLE SMOKED BACON,  
GRAPE TOMATOES AND BLUE CHEESE DRESSING  
7

### GODCHAUX SALAD

JUMBO LUMP CRABMEAT AND BOILED SHRIMP TOSSED WITH  
ICEBERG LETTUCE, TOMATOES, CREOLE MUSTARD VINAIGRETTE,  
HARD BOILED EGGS AND ANCHOVY FILLETS  
14

ENTRÉE GODCHAUX SALAD - 19.75

### FRIED OYSTER SALAD

FRIED LOUISIANA OYSTERS ON A BED OF FRISÉE, BABY ARUGULA,  
CELLO RADISH, GRAPE TOMATOES, AND SHAVED PARMESAN CHEESE  
TOSSED IN YOUR CHOICE OF DRESSING  
12.5

### SPINACH SALAD

BABY SPINACH, SLICED MUSHROOMS, BACON, GOAT CHEESE  
TOSSED IN YOUR CHOICE OF DRESSING  
7

ADD SAUTÉED SHRIMP - 7.5

ADD GRILLED CHICKEN - 5

### DRESSINGS

HOUSE DRESSING, CREAMY BLUE CHEESE, BISTRO VINAIGRETTE,  
OR ROASTED GARLIC DRESSING



## Brunch Menu

### EGGS BENEDICT

ENGLISH MUFFIN, GRILLED HAM AND POACHED EGGS TOPPED WITH HOLLANDAISE  
14

### EGG SARDOU

FRESH ARTICHOKE HEARTS ON A BED ON CREAMED SPINACH  
TOPPED WITH POACHED EGGS AND HOLLANDAISE  
14

### CRAB AND ASPARAGUS OMELET

LOUISIANA CRABMEAT, ASPARAGUS AND GRUYÈRE CHEESE INSIDE A THREE  
EGG OMELET  
14

### SHRIMP AND GRITS

SAUTÉED LOUISIANA SHRIMP WITH OKRA, APPLE WOOD SMOKED BACON  
AND CREOLE SEASONING OVER ROASTED GARLIC GRITS  
15

### BBQ SHRIMP

TWO POACHED EGGS OVER FRIED EGGPLANT MEDALLIONS TOPPED WITH  
SAUTÉED LOUISIANA SHRIMP AND BBQ BEURRE BLANC  
17

### BRAISED PORK DEBRIS

BRAISED PORK, ONION, BELL PEPPER, GREEN ONIONS AND POTATOES  
SERVED OVER A HOMEMADE BISCUIT TOPPED WITH SUNNY SIDE UP EGGS  
14

## Sandwiches

SERVED WITH YOUR CHOICE OF FRITES OR CHIPS

### BISTRO BURGER

GRILLED 6 OZ. PRIME BEEF AND PORK WITH CHEDDAR CHEESE  
CARAMELIZED ONION, TOMATO, LETTUCE, HOMEMADE PICKLES AND  
MAYONNAISE SERVED ON A BRIOCHE BUN  
11

### GRILLED CHICKEN PROVENÇAL

GRILLED CHICKEN, ROASTED TOMATOES, RED ONION, KALAMATA OLIVES,  
CAPERS, AND BASIL AIOLI SERVED ON A BRIOCHE BUN  
10

### FRIED SHRIMP OR OYSTER B.L.T.

YOUR CHOICE OF FRIED SHRIMP OR OYSTERS, BACON, LETTUCE, TOMATOES,  
MAYONNAISE AND MEUNIÈRE SAUCE SERVED ON FRENCH BREAD  
12/14.5

## Entrées

### FRIED GULF FISH AMANDINE

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS AND MEUNIÈRE SAUCE  
16

### GRILLED GULF FISH

GRILLED GULF FISH SERVED OVER A BED OF SMOTHERED OKRA WITH A  
CREOLE BEURRE BLANC  
15

### GRILLED SALMON

GRILLED SALMON FILLET WITH WILTED BABY SPINACH, POACHED OYSTERS  
AND HERBSAINT CREAM SAUCE  
16

### CHICKEN CLEMENCEAU

ROASTED CHICKEN TOPPED WITH MUSHROOMS, PEAS,  
BRABANT POTATOES AND NATURAL CHICKEN GARLIC JUS  
14.5

### BROILED POMPANO

GULF POMPANO BROILED AND TOPPED WITH MEUNIÈRE SAUCE  
25

### STEAK AND FRITES

6 OZ FILET MIGNON TOPPED WITH A CLASSIC BÉARNAISE SAUCE  
AND SERVED WITH HOUSE CUT FRITES  
30

### GULF FISH CRABMEAT YVONNE

SAUTÉED GULF FISH TOPPED WITH JUMBO LUMP CRABMEAT,  
ARTICHOKE HEARTS, MUSHROOMS AND GREEN ONIONS  
20

## Galatoire's Signature Brunch Cocktails

### CREOLE MARY

HOUSE MADE BLOODY MARY MIX AND FILTERED VODKA, PICKLED VEGETABLES

### MIMOSA

GALATOIRE'S BRUT EXCELLENCE AND FRESH ORANGE JUICE  
BOTTOMLESS MIMOSAS \$10 - SUNDAYS ONLY

### CLASSIC BRANDY OR BOURBON MILK PUNCH

BRANDY OR BOURBON, MILK, SIMPLE SYRUP, VANILLA, NUTMEG

### STRATOSPHERE

GALATOIRE'S BRUT EXCELLENCE AND CREME YVETTE

### FRENCH 75

BOMBAY GIN, ST. GERMAIN, LEMON JUICE, GALATOIRE'S BRUT EXCELLENCE

### 209 CHAMPAGNE COCKTAIL

GALATOIRE'S BRUT EXCELLENCE, SUGAR CUBE AND PEYCHAUD'S BITTERS

### BACCARAT COCKTAIL

GALATOIRE'S BRUT EXCELLENCE, SUGAR CUBE AND FEE BROS CHOCOLATE BITTERS

### BACON OLD FASHIONED

HOUSE INFUSED BACON BOURBON, LUXARDO CHERRIES, ORANGE SLICE, BROWN  
SUGAR AND CINNAMON SYRUP, PEYCHAUD'S BITTERS, AND CANDIED BACON

HOURS OF OPERATION

DINING ROOM 11:30AM TO 2:30PM, 5:30PM TO 10:00PM | BAR 11:00AM TO CLOSE

PARTIES OF 8 OR MORE MAY BE SUBJECT TO 20% GRATUITY