

STARTERS

FLAMBEAUX FRIES

12.5

Topped with melted cheddar cheese, piled with pulled pork and finished with sweet chili sour cream

BOUDIN BALLS

10.5

Handmade and lightly fried golden brown, served with creole mustard dipping sauce

FRIED ALLIGATOR

12.5

Louisiana caught tail meat, marinated and lightly breaded and served with a creamy remoulade sauce

JUBILEE SHRIMP

11.5

Lightly dusted and fried, then tossed in a sweet chili aioli sauce

BOURBON STREET CRAB CAKE

14.5

Fresh crab cakes and fried green tomato smothered in a crawfish Monica sauce

SATCHMO SAMPLER

12

Trio of New Orleans classics jambalaya, red beans & gumbo



SOUP & SALADS

CHICKEN & ANDOUILLE GUMBO

9

Traditional dark roux, holy trinity and steamed white rice
Add Potato Salad +\$3.50

SEAFOOD COBB

17.5

Crisp romaine, eggs, tomatoes, blue cheese, avocado, shrimp, crawfish tails, and remoulade dressing

CAESAR

9

Romaine lettuce tossed with garlicky caesar dressing, sliced grilled chicken breast, parmesan cheese and herb butter croutons
Add chicken 3.75 / Add shrimp 4.25

CORNET GARDEN

9

Mesclun mixed greens, tomatoes, cucumber, fresh honey crisp apple, smoked bacon, crumbled blue cheese and apple cider vinaigrette

SANDWICHES

All served with choice of french fries, voodoo slaw or potato salad

BUFFALO CHICKEN

14.5

Fried chicken breast smothered in our honey Crystal buffalo sauce, ranch dressing and a sweet brioche bun with lettuce, tomato, onion and pickle

CAJUN PULLED BBQ PORK

17.5

Slow roasted pulled pork smothered in chef made BBQ sauce with voodoo slaw topping

CORNET BURGER

12.5

Half pound black angus beef on top of our brioche bun with lettuce, tomato, onion and pickle
Add: Cheddar Cheese +.50



PO'BOYS

All made with traditional New Orleans french bread, dressed (lettuce-tomato-pickles) and served with choice of french fries, voodoo slaw or potato salad

OYSTER

19

CATFISH

14.5

SHRIMP

15.5

ALLIGATOR

17.5

Gratuity of 18% will be added to all parties of 5 or more

PLATTERS

These generous platters are served with French fries, hushpuppies and Voodoo Slaw*

THE ULTIMATE SEAFOOD

28.5

Louisiana shrimp, Gulf of Mexico oysters, farm raised catfish

SHRIMP

21.5

Local shrimp, peeled and deveined

CHICKEN FINGER

15.5

Tender strips of chicken, fried golden brown, served with crispy fries and chef made BBQ sauce

OYSTER

15.5

Plump & briny from the Gulf of Mexico

CATFISH

15.5

Plump & briny from the Gulf of Mexico



**All except the Chicken Finger Platter.*



LOCAL ENTREES

CAJUN PLATTER

24

Our unique dish of red beans, jambalaya, fried catfish strips and green onion smoked sausage

BLACKENED FISH

21

Broiled with Cajun seasoning, smothered in our shrimp creole sauce and served with corn maque choux

FRIED REDFISH

25.5

Gulf sourced redfish, flash fried and smothered in our crawfish Monica sauce over garlic mashed potatoes

FILET MIGNON

38

Choice cut tenderloin, served with crispy fries

PASTA

PASTALAYA

23.5

Sautéed Louisiana shrimp, smoked sausage, local crawfish tails, spiced holy trinity and creamy Monica sauce with shells

LEMON CHICKEN

17.5

Grilled chicken breast with fettuccini and our house made lemon alfredo sauce

CRAWFISH MAC & CHEESE

20.5

Louisiana crawfish tails sautéed in butter and creamy cheddar sauce with shells, smoked bacon and buttery breadcrumbs

SHRIMP ALFREDO

19.5

Sautéed Gulf of Mexico shrimp tossed in our house made alfredo sauce and fettuccine pasta

CRAB CAKE FETTUCCINE

23.5

Crispy crab cakes served with crawfish Monica sauce and creamy fettuccine alfredo

PASTA PRIMAVERA

15

Locally sourced roasted vegetables in creamy alfredo served over shells



NEW ORLEANS FAVORITES

CRAWFISH ETOUFFE

19.5

Creole étouffée served with butter poached local crawfish tails and steamed white rice

RED BEANS & RICE

14.5

The local classic with grilled smoked pork sausage and sweet cornbread 'Satchmo's Favorite Dish'

SHRIMP CREOLE

17.5

Roasted tomato sauce with local shrimp, holy trinity and steamed white rice

BBQ SHRIMP

24

Butter poached gulf shrimp, herbed New Orleans butter BBQ sauce and garlic toast

CAJUN CHICKEN & SAUSAGE JAMBALAYA

23.5

Made in the true Cajun recipe

Gratuity of 18% will be added to all parties of 5 or more

SIDES

VOO DOO COLESLAW

4.5

SPICY POTATO SALAD

5.5

FRENCH FRIES

4.5

GARLIC MASHED POTATO

5.5

CORN MAQUE CHOUX

5.5



DESSERTS

BANANA FOSTER CHEESECAKE

10.5

Cheesecake served with a banana rum compote. Two fabulous desserts in one!

CHEF CHOICE

CHOCOLATE DELIGHT

9

You won't be able to stop talking about that chocolate cake you had in New Orleans.

CORNET BREAD PUDDING

8.5

A traditional New Orleans favorite, served warm with whiskey sauce.