



OLD FRENCH MARKET—After Original Painting in St. Charles Hotel, New Orleans



WELCOME to The Market Cafe, a family owned and operated dining establishment since 1982. The Market Cafe occupies the second oldest building in the French Market, which was first home to the Marcheaux Legumes, and also known as the Old Vegetable Market and Fish Market. Dating back to 1823, the original cypress ceiling and 19th century columns remain.

Located in the heart of the French Market, The Market Cafe offers a unique dining experience. As you enjoy our haute New Orleans Cajun/Creole cuisine, revel to the beat of our New Orleans jazz combo and gaze upon the enchanting vistas of the French Quarter at Decatur and North Peters Streets.

Our innovative recipes, exceptional service and al fresco dining combine to give you a dining experience that is truly special to the New Orleans Vieux Carre scene. Relax and enjoy your evening at the Market Cafe, a true N'Awlins original.

DINNER MENU

APPETIZERS

- Alligator Sausage** - Grilled and served with remoulade sauce - 10.95
Crawfish Beignets - Our secret crawfish sauce served over deep fried fritters stuffed with a crawfish mix - 10.95
Wing Basket - Seasoned chicken fried then baked and smothered in a spicy Cajun sauce - 10.95
Popcorn Crawfish - Fried crawfish tails served with cocktail sauce - 10.95
Alligator - Tender nuggets of white tail meat deep fried to perfection - 10.95
Boiled Shrimp - Served by the 1/2 pound or pound - Market Price
Boiled Crawfish - Seasonal - Market Price

GUMBO

Our award winning Gumbo is carefully prepared w/ a roux simmering w/ fresh Cajun seasonings & andouille sausages. It is then finished w/ shrimp & crabmeat.

Cup - 6.95 Bowl - 10.95

SALADS

- Caesar** - Crisp romaine lettuce, fresh parmesan cheese, and our homemade croutons tossed in a homemade Caesar dressing - 10.95
Mr. John's Famous Greek - Kalamata olives, feta cheese, tomatoes, cucumbers, onions, and bell peppers over greens served with our House Vinaigrette - 11.95
House - Romaine lettuce, onions, tomatoes and peppers, served with your choice of dressing - 9.95
Dinner Side Salad - Crisp lettuce, tomatoes, onions & cucumbers - 4.95

Choose from our homemade dressings:

Ranch, Bleu Cheese, Italian, Honey Mustard, or House Vinaigrette

Add: Chicken 5, Shrimp 8

PASTA

- Pasta Primavera** - Vegetables sautéed Alfredo style over pasta - 15.95
Alfredo Pollo - Blackened chicken sautéed in an Alfredo sauce over pasta - 16.95
Pasta Marina - Shrimp and crawfish sautéed Alfredo style over pasta - 21.95

STEAKS

All steaks served with house salad

Rib-Eye - 12 ounce U.S.D.A. choice select, cooked to order, served with a baked potato - 26.95

Surf & Turf - 12 ounce U.S.D.A. choice select Rib-Eye and jumbo Gulf Shrimp served with a baked potato - 29.95

HOUSE SPECIALTIES

Grilled Shrimp - Jumbo Shrimp in a white wine, olive oil sauce served with jambalaya and vegetables - 20.95

Grilled Redfish - Filet of redfish grilled with a white wine sauce served with a side of jambalaya and vegetables - 22.95

Redfish Pontchartrain - Filet of redfish bronze on the grill, topped with crabmeat & finished w/ lemon butter sauce, served w/ jambalaya and vegetables - 24.95

Bayou Chicken - Blackened chicken breast topped with sauteed crawfish served over pasta with a light cream sauce - 20.95



NEW ORLEANS CUISINE

Barbeque Shrimp - Succulent shrimp cooked in a zesty rosemary, beer and butter sauce (peel & eat). Served with french bread - 21.95

Taste of New Orleans - A cup of each: Gumbo, Jambalaya, Shrimp Creole, Red Beans and Rice - All of New Orleans great flavors in one dish - 19.95

Crawfish Etouffee - Crawfish tails slow cooked with Creole seasonings and cayenne, served over rice to make this one of South Louisiana's most sought after dishes - 17.95

Shrimp Creole - Shrimp are simmered in a spicy Creole sauce, full of tomatoes, celery, onions & bell peppers. Served over a bed of rice - 17.95

Red Beans & Rice with Sausage - Our red beans are cooked traditionally, soaked overnight absorbing the flavors of onions, bell peppers, celery and New Orleans seasonings. The red beans are then cooked to a creamy smoothness with ham seasonings and smoked sausage - 13.95

Jambalaya - The Ultimate New Orleans rice dish. A tantalizing combination of chicken, smoked sausage, vegetables, and rice simmered in a Creole tomato and herb mixture - 13.95

FRIED SEAFOOD PLATTERS

All platters are piled high with fresh seafood and served with French Fries

Shrimp - Jumbo shrimp lightly battered with a special blend of Creole seasonings then fried to a golden brown - 20.95

Oyster - Fresh Louisiana oysters dipped in our house seasoning, dusted in a mixture of flours, then flash fried to perfection - 22.95

Catfish - Filet of catfish sprinkled with our Chef's blend of seasonings and fried to produce a perfectly crisp crust of tender filet - 19.95

Seafood Combo - any combination of the three above - 24.95



OVERSTUFFED PO-BOYS

All Po-Boys dressed on French bread and served with French Fries

Fried Shrimp - 14.95

Fried Oyster - 16.95

Fried Shrimp & Oyster - 16.95

Fried Catfish - 15.95

Alligator Sausage - 14.95

Fried Crawfish - 16.95

Smoked Sausage - 10.95

SPECIALTY SANDWICHES

Muffaletta - A New Orleans Original done right! Italian Pompeian bun layered w/ ham, salami, mortadella, provolone, swiss, olive salad & baked to perfection - Half 9.95 Whole 17.95

Gyro Pita - Grilled pita bread stuffed w/ delicious gyro meat dressed with tomatoes, onions & our homemade Tzaziki sauce. Served w/ Fries - 10.95

DESSERTS

Bread Pudding with Spiced Rum Sauce - Our homemade bread pudding is The Traditional dessert for a Southern Louisiana meal, served with our Spiced Rum Sauce. Absolutely delicious! - 5.95

Pecan Pie - Traditional and delicious - 4.95

Chocolate Decadence Brownie A La Mode - A chocolate fudge brownie topped with a mound of vanilla ice cream, drizzled with chocolate syrup - 6.95

Enjoy your dessert with a scoop of vanilla ice cream, it doesn't get any better than that! Add 1.00

DRINKS

Soft Drinks 2.00 - Perrier, Bottled Water 2.00

Juice: Orange, Cranberry, Pineapple, Lemonade, Grapefruit, Tomato & V8 2.50

Coffee, Hot Tea, Iced Tea 2.00

Free Refills on Coffee & Iced Tea. Refills on Soft Drinks 1.00

Full Service Espresso Bar

WINES BY THE BOTTLE

Clos Du Bois Merlot - 42

Hogue Genesis Syrah - 42

Silver Palm Cabernet Sauvignon - 42

Jargon Pinot Noir - 33

Rocca Chianti - 51

Graffigna Pinot Grigio - 32

Chateau Ste. Michelle Riesling - 30

Kendall Jackson Chardonnay - 37

Kendall Jackson Sauvignon Blanc - 37

Nobilo Sauvignon Blanc - 36

FULL SERVICE BAR - ASK SERVER
FOR FULL DRINK MENU

No Separate Checks, Please!

An 18% Gratuity Will Be Added

To Parties Of 5 Or More

