



# LUNCH MENU

## APPETIZERS

### CRAWFISH BEIGNETS

Our secret crawfish sauce served over deep fried fritters stuffed with a crawfish mix ..... 10.95

### POPCORN CRAWFISH

Fried crawfish tails served with cocktail sauce ..... 10.95

### POPCORN SHRIMP

Fried shrimp served with cocktail sauce ..... 10.95

### ALLIGATOR SAUSAGE

Grilled with sautéed onions and peppers and served with remoulade sauce . . . . 10.95

### WING BASKET

Seasoned chicken fried then baked and smothered in a spicy Cajun sauce. . . . . 10.95

### ALLIGATOR

Tender tail meat fried and served with cocktail sauce ..... 10.95

### BOILED SHRIMP

Seasonal - boiled jumbo shrimp complemented with our homemade cocktail sauce, served by the 1/2 pound or pound. . . . . market price

### BOILED CRAWFISH

Seasonal. . . . . market price

**W**ELCOME 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.

## GUMBO

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

Cup - 6.95

Bowl - 10.95



1000 Decatur St.  
IN THE FRENCH QUARTER

(504) 527-5000

MARKETCAFENOLA.COM

**NO SEPARATE CHECKS. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.  
SERVING NEW ORLEANS PROUDLY SINCE 1982 • LET THE GOOD TIMES ROLL!**

# SALADS

## CAESAR

Crisp romaine lettuce, parmesan cheese and homemade croutons tossed in traditional caesar dressing ..... 10.95

## GREEK

Kalamata olives, feta cheese, tomatoes, cucumbers, onions and bell peppers over romaine lettuce served with our house vinaigrette ..... 11.95

## GYRO GREEK

Our Greek Salad topped with gyro meat and our delicious homemade tzaziki sauce ..... 14.95

## HOUSE

Romaine lettuce, tomatoes, peppers and onions ..... 9.95

ADD GRILLED CHICKEN TO ANY SALAD 5.00

DRESSINGS: CAESAR, BLUE CHEESE, LIGHT RANCH, HONEY MUSTARD, HOUSE VINAIGRETTE

# PO-BOYS

FRIED CATFISH ..... 15.95

FRIED SHRIMP ..... 14.95

FRIED OYSTER ..... 16.95

FRIED SHRIMP & OYSTER.. 16.95

HAM & CHEESE ..... 10.95

ROAST BEEF ..... 10.95

GRILLED CHICKEN BREAST 10.95

HAMBURGER ..... 10.95

TURKEY ..... 10.95

SMOKED SAUSAGE ..... 10.95

ALLIGATOR SAUSAGE ..... 14.95

**ALL PO-BOYS SERVED WITH CHIPS.**

**ADD FRIES TO ANY PO-BOY 1.00**

**ADD CHEESE 1.00**

# SPECIALTY SANDWICHES

## GYROS SANDWICH

Delicious gyro meat wrapped in a warm pita, dressed with tomatoes, onions, tzaziki sauce and served with french fries ..... 10.95

## MUFFALETTA

A New Orleans original! An Italian pompiean bun layered with sliced ham, salami, mortadella, provolone, and swiss cheese, topped with olive salad and baked. Absolutely delicious!  
Served half ..... 9.95  
or Whole ..... 17.95

NO SEPARATE CHECKS AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE



# NEW ORLEANS SPECIALTIES

## TASTE OF NEW ORLEANS

A cup of each: Gumbo, Shrimp Creole, Jambalaya, and Red Beans and Rice ..... 19.95

## CRAWFISH ETOUFFEE

Crawfish tails slow cooked with creole seasonings, served over rice ..... 17.95

## SHRIMP CREOLE

Shrimp simmered in a tomato sauce with celery, onions, sweet peppers and spiced just right, served over rice ..... 17.95

## RED BEANS & RICE

Traditional recipe slow cooked with sausage ..... 13.95

## JAMBALAYA

Combination of smoked sausage, chicken and rice in a perfectly spiced mixture... 13.95

## SEAFOOD PLATTERS

ALL SEAFOOD PLATTERS  
SERVED WITH FRENCH FRIES

## CATFISH

Catfish filets battered and fried ..... 19.95

## OYSTER

Fresh oysters flash fried to a golden brown ..... 22.95

## SHRIMP

Large fresh shrimp fried to perfection ..... 20.95

## COMBO

Shrimp, oysters, and catfish fried to perfection ... 24.95

## DESSERT

### HOMEMADE BREAD PUDDING

Served warm and drizzled with rum sauce ..... 5.95

### PECAN PIE

Traditional, or make it a la mode for 1.00 more ..... 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

\*No separate checks please. An 18% gratuity will be added to parties of 5 or more.

# FULL SERVICE BAR

## SPECIALTY DRINKS

DAIQUIRIS ♣ HURRICANE ♣ BLOODY MARY ♣ MARGARITA  
CREOLE SPLASH ♣ LOUISIANA LEMONADE ♣ PINA COLADA  
FLAMBEAUX JUICE ♣ LONG ISLAND ICED TEA



## BEER

### DRAFT BEER:

MILLER LITE .....	4.00
ABITA AMBER, BLUE MOON .....	4.50

### BOTTLED BEER:

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LITE.....	4.00
HEINEKEN, AMSTEL LIGHT, CORONA, TURBO DOG, MICHELOB ULTRA, O'DOUL'S, BLACKENED VOODOO, DIXIE, ABITA SEASONAL.....	4.50

## FULL SERVICE ESPRESSO BAR

ESPRESSO.....	3.00
CAPPUCCINO .....	3.50
CAFE MOCHA.....	4.00
CAFE LATTE .....	3.50
CAFE AU LAIT.....	3.00

ALL ESPRESSO DRINKS  
CAN BE MADE ICED (ADD 0.50)  
AND/OR DOUBLE SHOT (ADD 1.00)  
AND/OR ADD A FLAVOR (0.50)

## BEVERAGES

<b>SODA</b> - Pepsi, Diet Pepsi, Root Beer, Mountain Dew, Sierra Mist, Ginger Ale ...	2.00
<b>RED BULL</b> .....	3.50
<b>COFFEE</b> .....	2.00
<b>ICED TEA</b> .....	2.00
<b>HOT TEA, HOT COCOA, MILK</b> .....	2.50
<b>JUICE</b> - orange, cranberry, pineapple, grapefruit, tomato, V8, lemonade.....	2.50
<b>BOTTLED WATER, PERRIER WATER</b> .....	2.00

TRY OUR FAMOUS  
**MARKET MARY**  
WITH ABSOLUT PEPPAR  
& ABSOLUT CITRON

ALL SPECIALTY DRINKS ARE FINAL  
SALE AS THEY ARE MADE TO ORDER