Consistently winning awards for
Best Raw Oysters
Best Fried Oysters
Best Po-Boys
Best Fried Seafood
from New Orleans Magazine,
Where Magazine,
and Gambit Weekly.

Be sure to ask for "Hollywood"
Master Shucker!

Visit Acme Oyster House's brand new
Reef Room on the 2nd floor.

We provide private parties and off-premise
catering so you can enjoy those fabulous
ACME OYSTER HOUSE specialties anywhere.
Just let us know what your specific needs are
and we will make all the arrangements. We'll
go anywhere!!!

Please call or fax
our Sales Department
to discuss your plans:
9 A.M. - 5 P. M.
Monday - Friday

ACME OYSTER HOUSE
Sales Information
110 Veterans Blvd. Ste. 203-A
Metairie, Louisiana 70005
Phone: (504) 835-6410
Fax: (504) 835-6414

American Express, Visa, MasterCard, Diner's
Club and Discover accepted. No personal
checks - No separate checks. A 18% gratuity will
be added to parties of 6 or more. We reserve
the right to add a suggested gratuity to all
tables during special events. Call for
information about private parties. Take out
available. There is a 50¢ service charge on all
to go orders. Thank You.

Be sure to check out
our website at:
www.acmeoyster.com
OYSTERS on the Halfshell
(We Proudly Serve Louisiana Oysters)
Fresh, Ice Cold
1/2 doz........ 6.99
Dozen .... 9.99
Oyster-Shooter ........................................ 1.49
Chorgrilled Oysters
1/2 doz ........ 8.99
Dozen .... 15.99

*Our oysters are shocked to order. During peak hours, please allow some extra time for your order.

CONSUMER INFORMATION:
There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

BOILED SEAFOOD Seasonal
Ask your server ........................................... Market

S
ince 1910, Acme Oyster House® has been pleasing the palates of discriminating diners. Originally located at 117 Royal Street, "The Acme Café" was nestled next to the old Cosmopolitan Hotel which was described by the New Orleans Item as "for 50 years the scene of the making and breaking of Louisiana politicians."

In 1924, a disastrous fire caused the collapse of the three-story Acme Saloon Building. The Café was re-established as the Acme Oyster House® at its present location in the French Quarter.

The original structure dates back to 1814 when the building was constructed as an elegant townhouse. Today Acme Oyster House® continues the proud tradition of New Orleans food and hospitality. In 1997, after eighty-six years of operation, a second Acme was opened in Covington's Downtown Historic District. It was relocated to Hwy. 190 in December 2005. In 1998, a third Acme was opened at the Lakefront; it was then relocated to the heart of Metairie in 2005. The fourth was opened in 2002 at Sandestin's Baytowne Wharf in Destin, Florida.

NEW ORLEANS SPECIALTIES
Crawfish Etouffee
A robust local favorite seasoned in a buttery roux, loaded with plump Louisiana Crawfish tails over rice ........................................ 12.99

Red Beans & Rice
w/ grilled smoked sausage .......... 8.99

Red Beans & Rice Poopa
French bread bowl filled with red beans & rice, w/ grilled smoked sausage ... 10.99

Creole Jambalaya
Seasoned rice w/smoked sausage & chicken .......... 9.99

New Orleans Medley
Sampling of gumbo, jambalaya, red beans & rice and grilled smoked sausage .... 11.99

Seafood Gumbo shrimp & crab w/ rice
Bowl ........................................ 6.99

Chicken and Andouille Gumbo
Bowl ........................................ 6.99

Gumbo Poopa french bread bowl filled with your favorite gumbo or soup
Seafood ........................................ 10.99

Chicken Andouille .......... 10.99

Oyster Rockefeller Soup
Bowl ........................................ 6.99

Cup ........................................ 4.99

PLATTERS
• All fried platters include french fries and your choice of one of the following: cole slaw, hush puppies or potato salad.
• Add a soft shell crab to any platter ........................................ Market

Fried Oyster Platter .................. 15.99
Fried Shrimp Platter .................. 13.99
Fried Catfish Platter .................. 13.99
1/2 & 1/2 Platter (choose 2 of the following) shrimp, oyster or catfish .......... 14.99
Fried Soft Shell Crab Platter (1 or 2) ........................................ Market
Fried Seafood Platter
oysters, shrimp & catfish .......... 17.99

INTERESTED IN ‘ACME GEAR’ - ASK YOUR SERVER OR ORDER ONLINE AT WWW.ACMEOYSTER.COM

PO-BOY SANDWICHES
* All Po-boys come dressed with mayo, lettuce, tomato & pickle

Fried Peace Maker Po-boy
Voted #4 in Top Ten Sandwiches
Golden fried oysters & shrimp, seasoned to perfection, w/ TABASCO® infused mayo .... 10.99

Fried Oyster Po-boy .......... 10.99
Fried Shrimp Po-boy .......... 9.99
Fried Catfish Po-boy .......... 9.99
Crawfish Tail Po-boy .......... 8.99
1/2 & 1/2 Po-boy (choice of 2) shrimp, oyster, catfish .......... 9.99
Fried Softshell Crab Po-boy
w/ french fries ......... 12.99
Ham Po-boy ........ 7.99
Turkey Po-boy ........ 7.99
Hot Sausage Patty Po-boy ........ 7.99
Grilled Smoked Sausage Po-boy ........ 7.99
Grilled Marinaied Chicken Po-boy ........ 8.99
Half Po-boy & Choice of side (choice of 1) ham, turkey, roast beef, oyster, shrimp, catfish, grilled smoked sausage or hot sauce .......... 10.99
Half Po-boy & Cup of Gumbo .... 11.99

Acme "10 Napkin Roast Beef" traditional slow cooked Chuck Roast served hot &
debri style. Trust us, you'll use all 10 .... 8.99

Acme Special Po-boy
hot roast beef, ham, turkey, american & swiss cheese w/ gravy .......... 9.99
1/2 lb. Hamburger (Po-boy or Bun) w/ french fries ........ 7.99

EXTRAS - 50¢ EACH:
American cheese, Swiss cheese,
TABASCO® infused mayo

SIDES
French Fries .................. 1.99
Hush Puppies .................. 1.99
Cole Slaw .................. 2.99
Potato Salad .................. 2.99
Red Beans & Rice .................. 3.99
Creole Jambalaya .................. 3.99
Grilled Smoked Sausage .................. 2.99

DESSERTS
New Orleans Bread Pudding w/ whiskey sauce ........ 4.99
Southern Pecan Pie ........ 4.99
Chocolate Candy Cheesecake ........ 4.99
Banana Fosters Pie ........ 4.99

BEVERAGES
Draft Beers
cup or pitcher) Budweiser, Bud Light, Miller Lite,
Coors Light, Samuel Adams, Abita Amber, Abita
Turbo Dog, Abita Seasonal, Michelob Light, George
Kilian's

Bottled Beers
Domestic
Budweiser, Bud Light, Miller Lite, Coors Light,
Michelob Ultra Lite, Rolling Rock, Shiner Rock
Premium
Heineken, Corona, Fosters, Amstel Lite,
Newcastle Brown Ale
Non-Alcoholic
O'douls

Local Beers
Blackened VooDoo, Abita Light

Wines by the Glass & Bottle
Robert Mondavi
"Ghost Oak" Chardonnay & "Red Dirt Ridge" Cabernet
$5.75 glass, $21.00 bottle (750ml)
Cavit
Pinot Grigio & Merlot
$4.75 glass, $18.00 bottle (750ml)

House Wine-Forestville
Chardonnay, Sauvignon Blanc, Merlot, Cabernet
Sauvignon & White Zinfandel $3.75 Glass Only

Cocktails
Bar, Coll & Premium Brands, Cordials & Cognacs

Beverages
Bar's Root Beer, Bar's Cream Soda, Coke, Diet
Coke, Dr. Pepper, Sprite, Lemonade, Juice, Bottled
Water, Coffee, Iced Tea

Acme OYSTER HOUSE
Since 1910 • New Orleans Seafood