

6/2009

The Original

PIERRE MASPERO'S

FOOD

&

SPIRITS

EST. 1788



Of all the historic sites in New Orleans, none have witnessed more drama than the old exchange coffee house known as The Original Pierre Maspero's Slave Exchange.

The Building is one of the oldest in the French Quarter, having been erected in 1788 by Don Juan Paillet. During the first decades of the 19th century this coffee house was a meeting place where brothers Jean and Pierre Lafitte and their men met and planned escapes.

It was also in this historic site that Andrew Jackson met with the Lafitte brothers to plan the defense at the epic Battles of New Orleans. It was at this battle that the British surrendered to the American troops led by Jackson. America's Independence was finalized and General Jackson went on to become the 7th president of the United States.

APPETIZERS

Fried Calamari

Seasoned and sprinkled with parmesan cheese served with marinara and house dipping sauces. 7.95

New Orleans Barbeque Shrimp

Traditional tail-on shrimp in a Worcestershire butter sauce with Louisiana seasoning served with French bread for dipping. 9.95

Shrimp Remoulade

Chilled tail-on boiled shrimp on top of a bed of chopped romaine lettuce with spicy remoulade sauce. 8.95

Crab Cakes

Made with Louisiana blue crab, onions, peppers and seasoning pan fried and topped with our creamy Cajun sauce. 8.95

Sausage Trio

A sampling of alligator, andouille, and smoked hot sausage. All served grilled with Cajun seasonings and Creole mustard for dipping. 8.95

Atchafalaya Alligator

Straight from the bayou, marinated in Cajun seasonings then fried. Served with Creole mustard for dipping. 9.95

Rosemary Hummus

Pureed chickpeas topped with garlic and rosemary olive oil served with warm pita bread. 7.95

Seafood Stuffed Pistolettes

A down home favorite, golden French rolls filled with a creamy seafood stuffing of shrimp, crabmeat and crawfish. 8.95

Spinach and Artichoke Dip

Creamy spinach and melted provolone cheese served with warm tortilla chips. 8.50

SOUPS

Chicken and Andouille Sausage Gumbo

Traditional New Orleans gumbo with chicken and andouille sausage. Cup 5.50 Bowl 9.50

French Quarter Onion Soup

Onions, Onions and more Onions smothered in melted Swiss and provolone cheese make this a down home favorite. Bowl 7.50

SALADS

Honey Mustard, Balsamic Vinaigrette, Caesar, Spicy Ranch, Feta Vinaigrette, Blue Cheese, Italian, 1000 Island

Garden Salad

Mixed greens topped with fresh tomato wedges, and cucumber.

Your choice of dressing. 8.95

Add Grilled Shrimp 3.00

Maspero Salad

Fresh baby spinach tossed in balsamic vinaigrette with red onion and cool blue cheese crumbles. Topped with Louisiana fried oysters. 13.95

Grilled Chicken Caesar Salad

Marinated and grilled chicken breast served on top of crisp romaine lettuce and tossed in classic Caesar dressing. 10.95

Fresh Salmon Salad

Fresh baby spinach, tomatoes, and pecans tossed in balsamic vinaigrette and topped with a

PO-BOYS

All Po-Boys are served with lettuce, tomato, and pickle on the side. Served with your choice of French fries or coleslaw. Add cheese to any sandwich or Po-Boy for 1.00: Swiss, American, and Pepper Jack.

Fried Crawfish Po-Boy

Seasoned and fried Louisiana crawfish tails dressed on French bread.. 11.95

Fried Shrimp Po-Boy

Seasoned and fried gulf shrimp on French bread. 11.95

Barbeque Shrimp Po-Boy

New Orleans traditional shrimp sautéed in a Worcestershire butter sauce, served on French bread. 12.95

Catfish Po-Boy

Tender southern catfish filets served on French bread with your choice of blackened or fried. 11.95

Cochon De Lait

Homemade pork loin slow roasted and stuffed with garlic and jalapenos on toasted French bread. 11.95

Alligator Po-Boy

Fried Alligator seasoned with Cajun spices served dressed on French bread. 13.95

Roast Beef Po-Boy

Slow cooked pulled roast beef, served dressed with homemade gravy on French bread. 10.95

Oyster Po-Boy

Seasoned and fried Louisiana oysters served dressed on French bread. 13.95

Add blue cheese crumbles and Tabasco mayo for a New Orleans twist. 2.00

BURGERS AND SANDWICHES

All Burgers and Sandwiches are served with lettuce, tomato, red onion, and pickle on the side. Served with your choice of French fries or coleslaw. Add cheese for 1.00: Swiss, American, and Pepper Jack.

Angus Hamburger

8 oz. ground chuck patty seasoned and flame grilled, cooked to your preference, served on a seeded bun. 8.95

Grilled Chicken Sandwich

8 oz. marinated chicken breast, seasoned and grilled served on a seeded bun. 8.95

Muffaletta

A true New Orleans favorite, Genoa Salami, ham, melted provolone cheese and our homemade olive salad. 11.95

Pastrami Sandwich

Thinly sliced, and slow roasted lean pastrami piled high on toasted marble rye bread. 10.95

Spicy Cajun Hamburger

A spicy blend of beef and hot pork sausage, seasoned and grilled served dressed on French bread. 9.95

Reuben Sandwich

Slow cooked corned beef brisket layered with tangy sauerkraut and 1000 island dressing, piled high on marble rye bread. 11.95

NAWLIN'S FAVORITES

Add grilled or fried chicken, grilled or fried shrimp, fried oysters or crawfish tails to any entrée for 4.95

Top any steak or fish with seasoned crawfish cream sauce or crawfish etouffee sauce 5.95

Louisiana blue crabmeat sautéed with lemon butter 6.95

Fettuccini Corn Maque Choux

An old Cajun favorite, sauteed corn, peppers, and tasso in a rich cream sauce. Tossed with fettuccini pasta and topped with blackened chicken. 16.95

Fettuccini Alfredo

With your choice of chicken or shrimp sauteed with ripe tomatoes, button mushrooms, red onions tossed in a garlic cream sauce over fettuccini pasta. 16.95

Crawfish Pierre Pasta

Seasoned Louisiana crawfish tails, peppers, onions and celery tossed in a flavorful crawfish cream sauce with fettuccini pasta. 16.95

Andouille Red Beans and Rice

Slow simmered, creamy red beans served with white rice and grilled andouille sausage. 11.95

Chicken Parmesan

Lightly fried chicken breast served with fettuccini pasta tossed in hearty marinara, topped with melted provolone cheese. 14.95

Jambalaya

Classic New Orleans rice dish with Smokey Creole tomato sauce, chicken and andouille sausage sauteed with peppers and onions. 13.95

Crawfish Etouffee

A Southern favorite, slow simmered Creole spices with onions, peppers, celery and Louisiana crawfish tails, served over white rice. 14.95

Pierre Maspero's Fried Seafood Platter

A seafood explosion of shrimp, crawfish, catfish with French fries, hushpuppies, and toasted French bread, served with cocktail and tarter sauce. 19.95

Fried Shrimp Platter

Seasoned Gulf shrimp golden fried served with French fries, hushpuppies and toasted French bread with cocktail and tartar sauce. 14.95

Crescent City Sampler

The trinity of New Orleans traditions, a sampling of jambalaya, creamy red beans and rice, and chicken and andouille sausage gumbo. 15.95

12 oz. Ribeye

Prime marbled steak, grilled to sizzling perfection. Served with red skinned garlic mashed potatoes and a medley of fresh vegetables. 21.95

French Quarter Filet

8 oz. center cut filet grilled to sizzling perfection. Served with red skinned garlic mashed potatoes and a medley of fresh vegetables. 25.95

Blackened Redfish

Fresh Louisiana catch, blackened with Cajun spices served with jambalaya and a medley of fresh vegetables. 19.95

Grilled Salmon

8 oz. fresh cut salmon filet seasoned and grilled served with jambalaya and a medley of fresh vegetables. 18.95

DESSERTS

Triple Chocolate Layer Cake

A decadent cake with a brownie base layered with fluffy mousse and topped with creamy ganache. 7.50

Bread Pudding

Just like mama used to make. French bread soaked in cream baked with fresh peaches and raisins, topped with white chocolate sauce. 6.50

Bananas Foster Cheesecake

Thick and creamy banana cheesecake drizzled with caramel and cinnamon. Served with whipped cream. 6.95