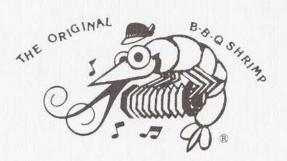
# $\mathbf{P}_{\mathsf{ascal's}}$ $\mathbf{M}_{\mathsf{anale}}$ $\mathbf{R}_{\mathsf{estaurant}_{\$}}$

HOME OF

Family Owned & Operated Since 1913



1838 NAPOLEON AVENUE NEW ORLEANS, LOUISIANA

Phone (504) 895-4877

# $ho_{ m ascal's}$ \_\_\_\_ $ho_{ m anale}$ $ho_{ m estaurant}_{ m s}$

### **APPETIZERS**

Stuffed Mushrooms 7.95

Mushrooms filled with a succulent crabmeat dressing, topped with a fluffy Hollandaise Sauce

Stuffed Eggplant 7.50

A delicious combination of eggplant, ham, shrimp, crabmeat and seasonings

Fried Mozzarella Cheese with Marinara 6.50

Combination Remoulade 7.95

Crabmeat and shrimp topped with golden
Remoulade Sauce and a ring of spicy cocktail sauce

Shrimp Cocktail 7.50

Combination Pan Roast 8.95
Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasoning

Fried Fish Fingers 6.25 with Remoulade or Cocktail Sauce

Oysters Francesca 7.50
Light fried oysters atop grilled ham, covered with Hollandaise Sauce

Fried Calamari 6.95

\*Raw Oysters 1/2 doz. 4.50 full doz. 7.95 (WHEN AVAILABLE) Oysters Rockefeller 1/2 doz. 8.95 full doz. 16.95 Oysters Bienville 1/2 doz. 8.95 full doz. 16.95

### SOUPS

Turtle cup 4.95 bowl 6.95 Gumbo cup 4.95 bowl 6.95 Soup du Jour cup 4.75 bowl 5.50

### SALADS

Ensalada Ala Manale 7.95

Special Olive Salad with fresh Greens &
Mozzarella Cheese

Pascal Salad 4.50

Lettuce & Tomatoes 4.25

Romaine Salad with Tomatoes & Red Onions 4.50

### HOME OF



Original Pascal's Barbeque Shrimp 20.95

The Specialty of the House prepared in a spicy and tangy sauce

### **SPECIALTIES**

Veal Gambero 21.95

Pané Veal with peeled BBQ Shrimp

Veal Puccini with Pasta 17.95

Baby veal sauteed in a lemon butter and mushroom sauce with pasta

Veal Marsala 17.95

Baby veal simmered in a sauce of marsala wine
and mushrooms, served with pasta

Veal Parmigiana with Pasta 16.95

Baby veal in red Italian sauce topped with mozzarella cheese, served with pasta

Pasta with Meatballs 12.25

Pasta with Meat Sauce 12.25

Chicken Bordelaise 15.95

Boneless chicken breast, grilled, then simmered in a garlic, wine and mushroom sauce. Served with pasta

Combination Pan Roast 17.95 Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasonings

Frutta Del Mare 21.00

Pasta with scallops, crabmeat, oysters and shrimp in a light marinara sauce

Shrimp Fra Diablo 21.00

Mushrooms, garlic, green onions and three peppers flamed in brandy with tomatoes. Served with pasta

Shrimp ala Scarpia 16.50 Shrimp sauteed in butter and garlic sauce, served over pasta

Filet Mignon 25.95 10 oz. center cut served with pasta or baked potato

Strip Steak 25.95 New York strip steak, 14 oz. center cut served with pasta or baked potato

SMOKING IS ALLOWED ONLY IN THE BAR

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### **SEAFOOD**

Crabmeat & Scallops 17.95

Sauteed in olive oil, green onions & red peppers with a cream sauce
Served over pasta

Grilled Fish Orleans 19.95 Grilled fish topped with shrimp & artichoke hearts, served with pasta

Fried Shrimp with French Fried Potatoes 15.95

Fried Oysters with French Fried Potatoes 15.95 Half dozen 8.95

Stuffed Shrimp 14.25
Fantailed shrimp with a crabmeat dressing, served with brabant potatoes

Seafood Platter, Fried or Broiled 21.50 Shrimp, Oysters, Calamari, Scallops, Catfish, Stuffed Shrimp and Potatoes

### **VEGETABLES & PASTA**

Cream Spinach 4.25
Broccoli 2.95
Sauteed Spinach with olive oil and garlic 3.95
Vegetable du Jour 3.95
Potatoes au Gratin 5.25
Potatoes Brabant 3.95
French Fried Potatoes 2.95
Fried Onion Rings 4.25
Italian Style Fried Eggplant with marinara sauce 5.25
Pasta Alfredo 6.95
Spaghetti Collins 8.25

Spaghetti with chopped green onions

### **DESSERTS**

Cheese Cake 4.95
Bread Pudding 4.75
Caramel Custard 4.25
Assorted Ice Cream 3.50
Pecan Pie 4.50
Key Lime Pie 4.50
Chocolate Mousse 4.75

sauteed in butter

NO PERSONAL CHECKS - ONE CHECK PER TABLE PLEASE PRICES SUBJECT TO CHANGE

<sup>\*</sup> There may be a risk associated with eating raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat this product cooked.