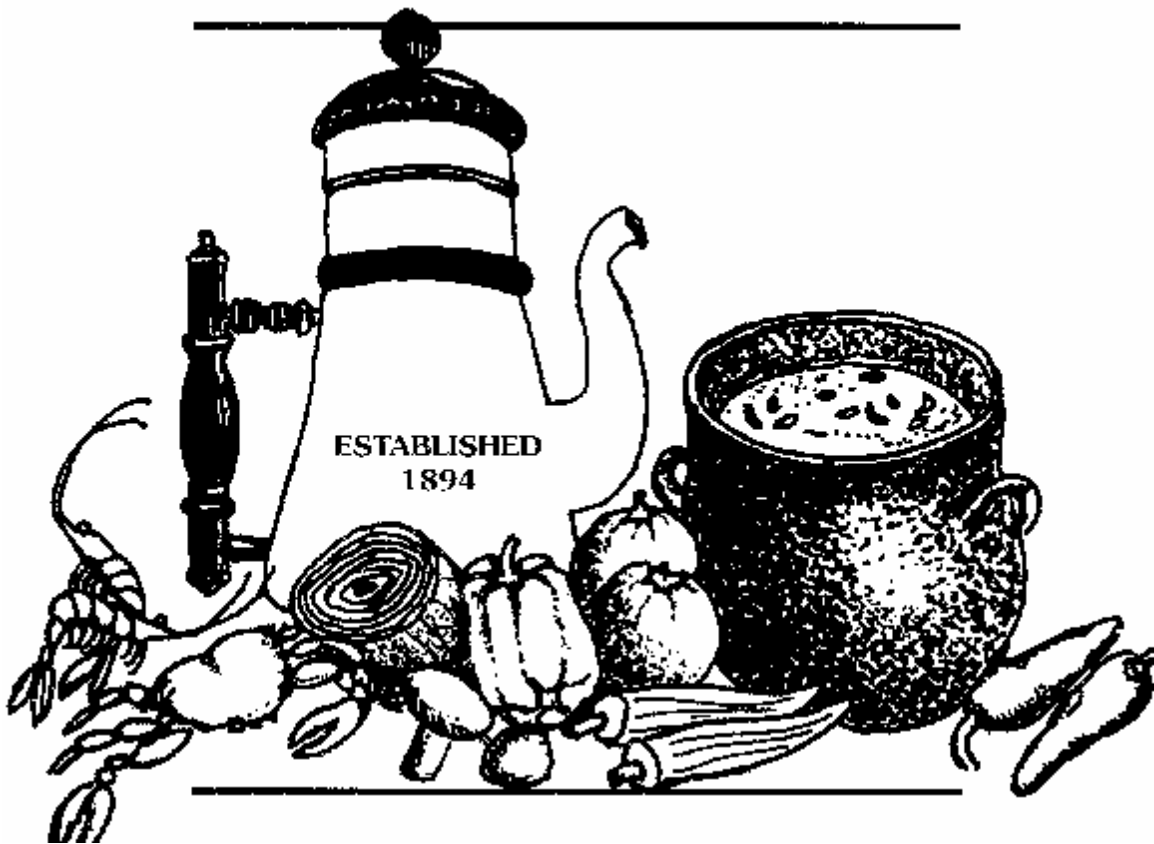


# OLD COFFEE POT RESTAURANT

714 Rue St. Peter  
New Orleans, LA 70116  
504-524-3500

**GOLD AND SILVER MEDAL WINNER  
2006 TOMATO & HERB FEST**



## WELCOME

Established In 1894, We Are One Of The Oldest Restaurants In New Orleans. The Coffee Pot Offers A Traditional New Orleans Breakfast Cuisine, A True Cajun And Creole Selection Of Entrees And, Of Course, Our Daily Offerings. We Look Forward To Serving You The Freshest Ingredients And Generous Portions With Our True New Orleans Hospitality. Dine In Our Courtyard Or Dining Room And Sit Back And Enjoy The Experience.

# BREAKFAST

Served Until 3:00 Pm Daily

**Cala Cakes** - This Recipe Dates Back To The Mid 1800's. A Blend Of Sweet Spices And Long Grain Rice, Formed Into A Ball And Deep Fried Until Golden Brown, Covered In Powdered Sugar, Served With Creamy Grits And Maple Syrup. 6.25 With Pecans 6.75

**Lost Bread** - A True New Orleans Favorite, The Creole Version Of French Toast. Our Po-Boy Bread Dipped In Our Own Special Batter, Grilled And Served With A Sprinkling Of Powdered Sugar And Real Maple Syrup. 7.25

**Eggs Creole** - A Spicy Blend Of Eggs, Green Onions, Mushrooms And Pimentos Covered In A Light Creole Sauce And Served With Your Choice Of Grits Or Home Fries, Toast Or Biscuits. 10.25

**Eggs Jonathan** - We Start Out With Eggs Benedict Style And Add A Slice Of Honey Ham, Vine Ripe Tomato, Gulf Shrimp And Topped With Our Sassy Hollandaise Sauce. Served With Grits Or Home Fries, Toast Or Homemade Biscuits. 11.25

**Eggs Sardou** - Two Eggs Poached Placed On Top Of Creamed Spinach And Artichoke Bottoms On An English Muffin With Sassy Hollandaise Sauce. 10.75

**Two Eggs Your Way** - How Do You Want Them? Just Name It...Served With Grits Or Home Fries, Toast Or Biscuits. 7.25 Add Sausage, Bacon Or Corn Beef Hash 8.25

## OMELETTES

Always Served With Your Choice Of Grits Or Home Fries, Toast Or Biscuits

**Sis' Soul Food** - This Is A Three Egg Omelet With Cheese, Potatoes, Spring Onions, Green Peppers, Sausage And Bacon. It's A Meal. 9.50

**Rockefeller** - Fresh Creamed Spinach, Oysters, Cheese And A Blend Of Our Own Herbs And Spices Topped With A Cream Sauce. 9.75

**Create Your Own** - A Three Egg Omelet The Way You Want! Add Sausage, Bacon, Shrimp, Ham, Corned Beef Hash, Spring Onions, Green Peppers, Spinach, Tomatoes, Cheese Or Mushrooms. Any 2 Items 9.25 Each Additional Item 1.95

## THE GRIDDLE AND SIDES

**Blintzes** - Three Blintzes Stuffed With Cream Cheese, Fried Golden And Served With Choice Of Berries, Apples, Or Bananas. 7.95

**Creole Pancakes** - 7.25 Add Strawberries, Pecans, Apples Or Bananas 8.25

**Bacon Or Sausage Or Corn Beef Hash** - 2.95 **Home Fries** - 2.85

**Biscuits** - 1.95 **Cereals** \* 2.95

## STARTERS

**Screwdriver** - 5.50 **Bloody Mary** - 5.50 **Bloody Gary** 7.50

**Mimosa** - 5.50 **New Orleans Famous Hurricane** - 6.50

**Milk Punch** - 7.50 **Fresh OJ** - 3.25

# LUNCH AND DINNER

## SALADS

Ask Your Server For The Dressing Selections

**Garden Salad** - A Wonderful Blend Of Spring Mix And Cut Romaine Topped With Julienne Peppers, Onions, Tomato Wedges And Croutons. Side 6.50  
Dinner 8.50

**Caesar Salad** - Our Fresh Cut Romaine Hearts, Shredded Parmesan, Croutons And Caesar Dressing. The Perfect Salad. Side 6.75 Dinner 8.75

**Cajun Chicken Salad** - Marinated In Our Special Cajun Spices. Our Breast Of Chicken Is Then Grilled And Cut Into Bite Size Pieces Topping A Bed Of Fresh Salad Greens, Julienne Peppers, Onions, Tomato Wedges And Croutons. A Heart Healthy Meal. 10.90

**Popcorn Shrimp Salad** - A Generous Amount Of Fresh Baby Gulf Shrimp, Deep Fried Golden Brown, Topping A Bed Of Fresh Garden Greens, Julienne Peppers, Onions, Tomato Wedges. A New Orleans Favorite. 11.90

## GUMBO

**Chicken Andouille Gumbo** - This Recipe Is As Old As New Orleans . Starting With A Dark Roux, We Add The Trinity, Spicy Sausage And Chicken And Serve It Over Rice. Cup 5.25 Bowl 7.95

**Seafood Gumbo** - Gulf Shrimp, And Louisiana Crabs Are Just A Few Of The Ingredients That Make This The Best In The French Quarter.  
Cup 5.25 Bowl 7.95

## PO-BOYS

**Catfish** - Farm Raised Catfish, Deep Fried In Cajun Batter And Served On French Bread Dressed, With A Side Of Fries. 9.95

**Shrimp** - A Generous Portion Of Fresh Gulf Baby Shrimp On French Bread Dressed, Served With Fries. 9.95

**Oyster** - Fried Oysters On Dressed French Bread With Fries. Yes, It's True What They Say About Oysters! Available Seasonally At Market Price.

**Ham & Cheese** - What Can We Say. Honey Glazed Ham, Sliced Thin And Grilled With American Cheese On French Bread Dressed, And Fries. 8.50

**Hamburger /Cheeseburger** - Start With An 8oz Certified Angus Beef Grilled Medium Well On A Toasted Bun With Lettuce And Tomato, And Fries To Finish.  
Hamburger 7.50 Cheeseburger 8.00

## BEVERAGES

**Mixed Drinks** 5.00 – 9.00

**Domestic Beers** 4.00

**Imported Beers** 4.50

**Wine By The Glass** 4.50 - 9.50

**Coffee Regular Or Decaf** 2.00

**Sodas** 2.00

**Hot Or Iced Tea** 2.00

**By The Bottle** 12.00 And Up

-Ask About Our New Orleans Specialty Drinks-

We Gladly Accept Cash, Master Card, Visa, Discover, And American Express. Sorry, But We Cannot Give Separate Checks, Nor Can We Accept Personal Or Business Checks. An 18% Gratuity Will Be Added To All Parties Of Five Or More.

# LUNCH AND DINNER

## CREOLE CUISINE

**Jambalaya** - Grilled Chicken Seasoned With Cajun Spices, Andouille Sausage, and Long Grain Rice Come Together For The True Flavor Of New Orleans. Topped With Our Creole Sauce. 13.90

**Jambalaya & Catfish** - We Add Our Fried Farm Fresh Catfish Fillets To The Same New Orleans Favorite And The Best Becomes Better. 11.90

**Red Beans & Rice** - It's Monday Everyday! Red Beans Slow Cooked To Perfection Over White Rice. Served With Andouille Sausage. 8.90  
With 2 Pork Chops 14.90

**Shrimp & Redfish Creole** - Our Creole Sauce, Sautéed Redfish Fish Filets, And Baby Gulf Shrimp Over Long Grain Rice. A New Orleans Favorite. 15.90

**Crawfish Etouffee** - Add A Bounty Of Farm Raised Crawfish To A Red Sauce With A Special Blend Of Cajun Spices. Served Over White Rice 15.90

## ENTREES

**Fried Catfish Platter** - Farm Raised Filets Seasoned With Cajun Spices, Deep Fried And Served With Fries 13.90

**Shrimp Platter** - Fresh Large Gulf Shrimp Rolled In Our Cajun Batter, Fried To A Crispy Finish And Served With Fries 14.90

**Shrimp And Catfish Platter** - Combination Of Catfish And Jumbo Shrimp Fried To Perfection With Fries 15.90

**Seafood Platter** - Gulf Shrimp, Crab Cake, Catfish, And Local Oysters Combine To Make A Taste Of New Orleans. Served With Fries 21.90

**Vegetarian Platter** - Blend Of Fresh Local Vegetables Lightly Seasoned With Creole Spices And Sautéed With A Touch Of White Wine Served Over A Bed Of White Rice 13.90

**Grilled Redfish Filet** - The Fish Of New Orleans Lightly Seasoned With Cajun Spices And Grilled To Perfection With The Chef's Choice Of Potato Or Vegetable Of The Day 16.90

## DESSERTS

**Cala Cakes** - A Blend Of Rice, Caribbean And African Spices, Pecans, And Sugar Forms A Deep Fried French Quarter Confection From The 1850's. Covered With Powdered Sugar And Cane Syrup. As Made By Chef Don In The Upcoming PBS Series "Louisiana Cooking" With Chef John Folse. 7.00

**Mrs. Pearl's Homemade Bread Pudding** - Mrs. Pearl Has Perfected This Dessert Over Her 40 Something Years Here At The Coffee Pot. Served Warm And Doused In A Whiskey Sauce 4.50

**Decadent Chocolate Cake** - Chocolate, Chocolate, Chocolate - Pure, Rich And Well... Decadent. Go For It! 5.00

**Bourbon Pecan Pie** - What Can We Say? If You Love Pecan Pie, You Have To Try It! Served Warm With A Dollop Of Whipped Cream 5.00

**Fresh Strawberry Shortcake** - Fresh Strawberries Marinated In Grand Marnier Over Homemade Biscuits And Covered With Whipped Cream 5.00

# DINNER MENU

Items On This Page Are Available Only After 5:00pm

## SOUPS & APPETIZERS

**Our Award Winning Cream Of Crab Soup** - Raved As The Best Cream Of Crab Soup Ever Tasted By So Many Of Our Patrons – Ready For Your Vote! Chef Created The Perfect Blend Of Jumbo Crab Meat, Heavy Cream, Old Bay Spice And Cream Sherry To Delight Cup 5.25 Bowl 7.95

**Our Award Winning Vegetable Crab Soup** - Pure Vegetable Broth, Fresh Veggies Including The Trinity, Loaded With Jumbo Lump Crab And Hint Of Spice. Renowned Chef John Folse Says “It Is A Must For Crab Lovers”. Cup 5.25 Bowl 7.95

**Crab And Shrimp Martini** - Fresh Gulf Shrimp Cover The Rim Of Martini Glass Filled With Crabmeat And Crab Claws With Vodka Creole Aioli 10.95

**Our Signature Crab Balls** - Six Of Our Award Winning Crab Balls Fried To A Golden Brown With Cocktail And Tarter Sauce 9.95

## ENTREES

**Dry Coffee Rubbed 10oz Ribeye Steak** - Our Pan Seared Ribeye Steak Done With A Dry Rub Of Spices And Ground Coffee Seasonings And Finished With A Red Wine Reduction Sauce And Wild Mushrooms. Served With The Chef’s Choice Of Vegetable And Potato DuJour 18.95

**Crawfish Pie** - Starts With Fresh Crawfish Tails, Smoked Sausage, And The Trinity And Ends With A Puff Pastry Topping Baked Golden Brown. Delicious From Beginning To End 18.95

**Gold Medal Winning Jumbo Lump Crab Cakes** - Two All Jumbo Lump Crab Cakes, Lightly Seasoned With Old Bay Spice – No Filler, All Crab – With Chef’s Choice Of Potato And Vegetable DuJour 20.95

**French Quarter Chicken** - Breast Of Chicken Tenderized And Cajun Seasoned, Then Stuffed With Crawfish, Lump Crab Meat And Shrimp Imperial. Baked Perfectly And Finished With Champagne Sauce And Complimented With Vegetable And Potato DuJour 17.95

**Award Winning Baby Back Ribs** - Our “Memphis In May” Ribs Are Cold Smoked With Peach Wood And Rubbed With A Special Blend Of Spices, Then Slowly Barbequed With Chef’s Secret BBQ Sauce And Served With Fries 19.95

**Grilled Pork Loin** - A Generous Portion Of Our Perfectly Seasoned Loin Of Pork, Slow Roasted In Apple Cider And Glazed With A Bourbon Sauce With Chef’s Choice Of Vegetables And Our Potato Of The Day 16.95

**Shrimp Scampi** - Jumbo Gulf Shrimp Sautéed In Fresh Garlic, White Wine, Fresh Lemon Juice And Petite Peas On A Bed Of Angel Hair Pasta. Served With A Crusty Loaf 15.90

**Banquet And Private Dining Parties For 10 And Up On Our Patio Or In Our Banquet Room With A Balcony View.**

**Available For All Occasions.  
Please Call Or See The Manager.**

# LATE NIGHT MENU

## Starters

**Garden Salad** - A Wonderful Blend Of Spring Mix And Cut Romaine Topped With Julienne Peppers, Onions, Tomato Wedges And Croutons. Side 6.50  
Dinner 8.50

**Caesar Salad** - Our Fresh Cut Romaine Hearts, Shredded Parmesan, Croutons And Caesar Dressing. The Perfect Salad. Side 6.75 Dinner 8.75

**Popcorn Shrimp Salad** - A Generous Amount Of Fresh Baby Gulf Shrimp, Deep Fried Golden Brown, Topping A Bed Of Fresh Garden Greens, Julienne Peppers, Onions, Tomato Wedges. A New Orleans Favorite. 11.90

**Chicken Andouille Gumbo** - This Recipe Is As Old As New Orleans . Starting With A Dark Roux, We Add The Trinity, Spicy Sausage And Chicken And Serve It Over Rice. Cup 5.25 Bowl 7.95

**Seafood Gumbo** - Gulf Shrimp, And Louisiana Crabs Are Just A Few Of The Ingredients That Make This The Best In The French Quarter.  
Cup 5.25 Bowl 7.95

## Entrees

**Catfish Po-Boy** - Farm Raised Catfish, Deep Fried In Cajun Batter And Served On French Bread Dressed, With A Side Of Fries. 9.95

**Shrimp Po-Boy** - A Generous Portion Of Fresh Gulf Baby Shrimp On French Bread Dressed, Served With Fries. 9.95

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