



Eat DRINK BE MERRY

SMALL PLATES

Pick 2 Get \$3 off • Pick 3 Get \$6 off

NACHOS \$8

Fresh tortilla chips smothered with shredded cheddar & jack cheeses, topped with lettuce & homemade salsa.
Chicken, Pulled Pork, Taco Beef \$4

MOZZARELLA WEDGES \$7

Breaded mozzarella with homemade marinara.
Melba Sauce \$.75

GATOR BITES MARKET PRICE

Marinated alligator tail meat, beer battered & served with a chipotle aioli.

TRADITIONAL / BONELESS WINGS \$10.50

Mild, medium, hot, BBQ, dry cajun rub, parmesan garlic or dry jerk rub.

Secret Nanola sauce (*sweet then spicy!*), mango habanero BBQ. ADD 50¢

FRIED PICKLES \$8

Fresh dill pickles, beer battered & served with a horseradish aioli.

CRAWFISH HUSHPUPIES \$8 

A crisp combination of cornmeal, corn flour, onions & spices captured in this special mix with crawfish tails, deep fried, served with a chipotle aioli.

SHRIMP COCKTAIL \$7

Served with cocktail sauce.

CAJUN SHRIMP SKEWER \$11

Cajun shrimp, peppers, onions & pineapple grilled & served on a bed of greens.

HUMMUS PLATTER \$8

A mix of grilled & fresh vegetables served with house made hummus & grilled tortillas.

OYSTERS

Every Wednesday is \$1 oyster night!

RAW MARKET PRICE

Shucked fresh on the half shell.

CHARBROILED OYSTERS MARKET PRICE

A NOLA CLASSIC! Fresh shucked then topped with butter, parmesan & garlic then charbroiled until golden brown & garnished with parsley.

FRIED OYSTER PLATTER \$16

Served with fries and coleslaw.

ANGELS ON HORSEBACK MARKET PRICE

Marinated pork belly topped with fried oysters & lemon basil tartar with coleslaw.

PO-BOYS

All po-boys are served on fresh French bread with green leaf & tomato and your choice of Saratoga chips or fries.
Sub sweet potato fries for \$.75, a side salad for \$2

BLACKENED CATFISH \$12

Pan blackened with a side of coleslaw & lemon basil tartar. *Prepared Fried \$1*

BLACKENED SHRIMP \$14

Sautéed cajun seasoned shrimp with a side of coleslaw with lemon tarter.

FRIED GATOR MARKET PRICE

Beer battered alligator fried served with chipotle aioli.

FRIED OYSTER \$15

5 fresh shucked oysters, beer battered & fried, with a side of coleslaw with lemon basil tartar.

ROAST BEEF \$12 

House roasted beef shaved thin & served hot with melted horseradish Swiss cheese & a horseradish aioli, served with a side of au jus.

GRILLED MARINATED NY STRIP \$14

Served with sautéed onions & peppers and melted Swiss cheese. *Mushrooms 50¢*

SOUPS • SALADS • WRAPS

All salads now available as wraps

SOUP DU JOUR \$5

Chef's selection.

SOUP & SALAD \$10

Chef's selection.

HOUSE SALAD \$8

Fresh greens served with tomatoes, red onion, carrots, cucumbers & croutons.
\$.4 Chicken | \$.4 Shrimp | Steak or Fish \$5

NANOLA STEAK SALAD \$14

House cut marinated NY strip served over fresh greens with dried cranberries, tomatoes, red onion, blue cheese crumbles & croutons.

CAJUN CHICKEN CAESAR \$12 

Blackened chicken served on fresh romaine with croutons & parmesan tossed in caesar dressing.

BUFFALO CHICKEN SALAD \$12

Breaded chicken tossed in your desired wing sauce with fresh greens, tomatoes, blue cheese crumbles, red onions, cucumbers & croutons.

BLUE APPLE SALAD \$10

Granny Smith apples, candied walnuts, blue cheese crumbles & dried cranberries served with our raspberry vinaigrette.

SOUTHWEST SALAD \$10

Fresh greens with tomato, cucumber, red onion, black beans, corn, cheddar & bacon garnished with tortilla strips served with southwest ranch.
Chicken \$4 | Steak or Shrimp \$5

BURGERS & SANDWICHES

All served on a toasted brioche roll with your choice of Saratoga chips or fries & pickle.
Sub sweet potato fries for \$.75, sub side salad for \$2.

FRESH HANDCRAFTED 1/2 LB BURGER \$10

Hand packed beef patty, grilled to your liking, served with green leaf & tomato, choice of American, Swiss, provolone, cheddar or mozzarella cheese.

Hot pepper jack cheese or blue cheese crumbles \$.75

Sautéed peppers & onions, mushrooms, coleslaw, jalapeños, olives \$.50

Bacon, andouille sausage, fried egg, mozzarella wedge \$1

Pulled pork or cajun shrimp \$2.50
Chef's selection vegetarian patty \$1

BLACKENED CHICKEN SANDWICH \$10

Cajun seasoned and grilled over green leaf & tomato topped with chipotle aioli.

NANOLA'S FAMOUS SLOW-COOKED PULLED PORK \$10

Roasted in-house all day with our secret rub prepared with house BBQ. *Crispy Fried Onions \$1*

PBLT \$10

Brined BBQ pork belly, lettuce & tomato served on Texas toast with chipotle aioli.

THE MUFFULETTA CHALLENGE \$30

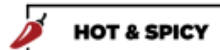
Traditional massive Nola sandwich with mortadella, salami, ham, prosciutto, mozzarella & provolone, served warm with a house made olive tapanade with Saratoga chips. *(If you can eat a whole Muff it's on us!)*

A QUARTER MUFFULETTA \$10

Just 1/4 of the traditional sandwich served with Saratoga chips.

CHICKEN & WAFFLE SANDWICH \$10 

Fried chicken and bacon served between two waffles with maple syrup.





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GRILLED CHEESE

All served on grilled French bread with your choice of Saratoga chips or fries & pickle. Sub sweet potato fries for \$.75, sub side salad for \$2.

NANOLA'S ADULT GRILLED CHEESE \$7

Cheddar, American, pesto, red onion, spinach & tomato.

PLAIN JANE \$5

American cheese.

BUILD YOUR OWN \$6

Your choice of two cheeses. American, Swiss, provolone, cheddar or mozzarella cheese.

Hot pepper jack cheese or blue cheese crumbles **\$.75**

Bacon, andouille sausage, fried egg, mozzarella wedge **\$1**

Sautéed peppers & onions, mushrooms, coleslaw, jalapeños, olives **\$.50**

Pulled pork or cajun shrimp **\$2.50**

Chef's selection vegetarian patty **\$1**

TEX-MEX

All meals come with chips and housemade salsa. Upgrade to Rice and Beans \$3

BURRITO \$10

Choice of taco beef, pulled pork or chicken stuffed with dirty rice, cheddar & jack shredded cheese.

Catfish \$3 | Steak or Shrimp \$5

VEGETARIAN BURRITO \$10

Spinach, sautéed onion, peppers, mushrooms, corn, jalapeños, black beans, dirty rice & mixed cheeses.

TACOS \$8

Your choice of 3 hard or soft shell tacos filled with your choice of beef, chicken or pulled pork with cheese, lettuce & salsa.

Fish \$3 | Steak or Shrimp \$5

QUESADILLA \$12

Large grilled tortilla with mixed cheeses & pico de gallo with your choice of chicken, beef or pulled pork.

Fish \$3 | Steak or Shrimp \$5

VEGETARIAN QUESADILLA \$10

Spinach, sautéed onion, peppers, mushrooms, corn, jalapeños, black olives & mixed cheeses.

TACO SALAD \$12

Choice of mexican beef or chicken served on top of dirty rice & finished with fresh greens, jalapenos, chopped tomatoes, black beans & shredded blend of cheeses all served in a tortilla bowl.

Steak, Shrimp or Catfish \$5

ENTRÉES

JAMBALAYA \$15

A spicy blend of peppers, onions, tomatoes, chicken & andouille sausage served with dirty rice. **Catfish \$3 | Shrimp or Alligator \$5**

All-You-Can-Eat Jambalaya Thursdays!

GUMBO DU JOUR CUP \$5 BOWL \$8 ENTREE \$15

Chicken, andouille sausage, crawfish, okra & various spices served with dirty rice.

All-You-Can-Eat Gumbo Wednesdays!

VEGETARIAN GUMBO \$13

Made with fresh vegetables containing okra, peppers, onions, celery, carrots & mushrooms served with dirty rice.

RED BEANS & RICE \$13

Red beans, andouille sausage, ham, peppers, onions & spices served with white rice.

CRAWFISH ÉTOUFFÉE \$13

A traditional seafood sauce with crawfish, peppers & onions served over white rice.

MAC & CHEESE \$10

Fresh pasta baked with a blend of cheeses. **Bacon \$2 | Pulled Pork \$4**
Crawfish \$6 | Mexican Ground Beef \$4 | Buffalo Chicken & Blue Cheese \$5

NEW ORLEANS PASTA \$16

Alfredo sauce with blackened chicken, shrimp & broccoli over pasta.

CREOLE PASTA \$17

Chicken, shrimp & andouille sausage sautéed with red onions, grape tomatoes & spinach in a cajun cream sauce over pasta.

CAJUN SHRIMP SCAMPI \$16

Shrimp tossed in a traditional white wine scampi sauce with fresh tomatoes & basil served over pasta.

NY STRIP \$18

House-cut NY strip. Served with vegetable & potato du jour.

Sautéed Onions & Mushrooms \$1 | Crispy Fried Onions \$1 | Crawfish Étouffée \$3

BLACKENED CATFISH FILET \$14

Cajun seasoned catfish grilled & served with dirty rice & vegetable du jour.

Prepared Fried \$1

GRILLED CHICKEN DINNER \$10

Lightly seasoned grilled chicken breast served with white rice & steamed broccoli.

DESSERTS

BEIGNETS \$4

The classic fried dough balls tossed in powdered sugar garnished with melba sauce.

FRIED ICE CREAM \$4

Deep fried ice cream served in a tortilla bowl dusted with cinnamon & sugar, topped with honey & caramel.

MILK & COOKIES \$4

Glass of milk and Famous Amos cookies.

MARGARITA MONDAYS

\$5 Margaritas | \$2 Tacos | \$5 Burritos

TRIVIA TUESDAYS

Trivia from 6:00pm - 9:00pm

GUMBO WEDNESDAYS

All-You-Can-Eat Gumbo for \$15

JAMBALAYA THURSDAYS

All-You-Can-Eat Jambalaya for \$15, plus area jam bands starting at 9:00pm

FRIDAYS & SATURDAYS

Live music from the area's best bands

1ST SUNDAY OF EACH MONTH

Brunch with lounge music

BUY-ONE, GET-ONE DRINKS

Everyday until 7pm

WE CATER!

Whether it's a Cocktail Party or a Wedding,
We've Got You Covered!



NanolaMalta.com



NANOLA FAVORITES



HOT & SPICY