

Suzie's Soulhouse

A Taste of New Orleans Soul

Starters

Fried Salmon Bites *

deep fried seasoned salmon bites.
served w/ spicy lemon garlic sauce

\$15

Green Salad

arugula, garden vegetables

Side Salad: \$5

Add Grilled Chicken +\$3 Add Fried Shrimp +\$4

Entree Salad: \$8

Add Grilled Chicken +\$6 Add Fried Shrimp +\$10.50



Soup of the day

Chef Suzie's Choice

Cup: \$5 Bowl: \$9

Soulfood Favorites

Served with your choice of one side

Suzie's Fried Chicken*

crispy batter fried chicken, seasoned
with Suzie's special recipe.

served w/macaroni & cheese

\$14

Southern Stewed Chicken

marinated in seasonings, slow cooked
in the holy trinity with brown gravy.

served w/creole jambalaya

\$14

Smothered Pork Chop

seasoned, smothered until tender in
bell peppers & onions with brown gravy.

served w/garlic mashed potatoes

\$15

Backyard BBQ Ribs

half rack, roasted barbecue pork ribs, covered in
Suzie's own special mixed BBQ sauce.

served w/mustard greens

\$20

Side Items

\$4 Each

Cabbage Mashed Sweet Potatoes Sautéed Corn Soulhouse Fries Cornbread

Premium Sides

\$6 Each

Mac & Cheese Garlic Mashed Potatoes Jambalaya Mustard Greens

* = Chef Signature Items

Seafood Specialties

Served with your choice of one side

Catfish St. Charles *

grilled catfish topped w/Shrimp Creole
sauce over a bed of seasoned rice

\$21

Suzie's Boathouse Platter

southern fried feast of catfish, shrimp, and salmon
bites, hush puppies, soulhouse fries

\$38

Fried Seafood Platters

Served with hush puppies, soulhouse fries, and your choice of one side

Fried Fish Platter : \$24

Fried Shrimp Platter: \$22.50

Fried Salmon Bites Platter: \$21

Mix & Match Pick Two: \$30

Signature Pastas *

Available after 4pm Only

Served w/garlic bread

Big Chief Pasta

grilled chicken chunks, seasoned and simmered in a cajun cream sauce,
bell peppers & onions, rotini

\$14

Secondline Pasta

fully peeled shrimp, seasoned and marinated in a seafood flavored cream
sauce, bell peppers & onions, rotini

\$15

Kickin Crawfish Pasta

crawfish tails, seasoned and immersed in a creamy
seafood flavored sauce, bell peppers & onions, rotini

\$15

Desserts

Bread Pudding*

Chef's Choice, original recipe, rum sauce

\$8

Strawberry Shortcake

vanilla cake, strawberry sauce, whipped cream

\$8