

2101 North Rampart
 New Orleans, LA 70116
 Mon-Fri 9:00am - 5:00pm
 Sat 9:00am - 3:00pm



Dine In or Take Out
 Phone Orders: 504-944-7068
 Fax Orders: 504-945-5912
 www.lorettaspralines.com

FRIDAY LUNCH MENU

Psalm 107:9 - "For he satisfies the thirsty and fills the hungry with good things."

CATFISH PLATE \$10.25

Tender fried, golden catfish strips battered in cornmeal and creole spices. Served with vegetables and choice of two sides.

COMBINATION PLATTER \$16.50

A bountiful seafood medley of cornmeal battered catfish, crispy shrimp, and golden fried oysters. Served with choice of two sides.

FRIED SHRIMP PLATE \$13.50

A plate piled with crispy yet tender cornmeal battered Shrimp seasoned with cajun and creole spice. Served with choice of two sides.

FISH AND SHRIMP COMBO \$14.25

Golden cornmeal battered fried catfish and crispy friend Shrimp piled high. Served with choice of two sides.

STUFFED BELL PEPPER PLATE ... \$13.00

Ms. Loretta's sautéed famous stuffed pepper with ground beef and tender juicy shrimp seasoned with traditional creole seasoning. Served with choice of two sides.

OYSTER PLATE \$14.25

Seasonal, fresh Louisiana oysters seasoned with creole spices, fried golden brown. Served with choice of two sides.

SHRIMP POBOY \$9.95

Tenderly fried cornmeal battered shrimp served with French fries.

FRIED CATFISH \$8.25

Tenderly fried cornmeal battered catfish served with French fries or Salad.

CHICKEN WINGS \$7.25

Served with French fries.

GUMBO

Okra or Seafood Gumbo

When available

Cup: \$4.00 | Bowl - \$7.50
 (Large to go order: \$15.00)

Okra Gumbo: A rich, spicy roux based soup filled with sautéed creole seasoning okra, sausage pound to perfection and juicy shrimps.

OYSTER SALAD (SEASONAL) \$8.95

Eight fried oyster succulents on bed of lettuce with salad dressing or Loretta awesome sauce.

GRILLED SHRIMP SALAD \$9.99

Large gulf divine shrimps grilled with olive oil seasoned to perfection on a bed of lettuce.

TUNA SALAD \$7.95

Tuna lightly chopped with eggs, mayonnaise, fresh seasoning and crackers on the side.

SIDES \$3.75 each

Macaroni and Cheese ~ Jambalaya ~ Potato Salad
 ~ House Salad ~ Vegetable ~ Fish (\$6.50)

DRINKS

Sodas \$1.00
 Tiger Wood Lemonade..... \$2.50
 Water \$1.25

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BEIGNETS

Psalm 34:8 - "Oh Taste and see that the Lord is good blessed is the man that trusted in him."

PRALINE BEIGNET

An award winning twist to the traditional beignet.

The golden donut is filled with a rich praline filling drizzled with praline Icing and topped with powdered sugar.

- \$6.50 (3) -

CRAB BEIGNET

A savory approach to the traditional beignet. This french donut is fried until golden and stuffed with succulent crab meat that has been sautéed with mushroom and butter. Served with Ms. Loretta's special sauce.

- \$6.50 (1) -

BURGER BEIGNET

A New Orleans twist on the classic American slider. The beignet replaces the bun and is filled with a small yet thick hamburger hot sausage patty. Comes dressed with lettuce and tomato. Served with traditional condiments

- \$6.50 (2) -

BREAKFAST BEIGNET

A hot and flaky beignet stuffed with bacon, egg, and cheese.

- \$6.50 (2) -

BARBEQUE CHICKEN BEIGNET

Golden brown beignet stuffed with a homemade coleslaw and smoked bbq chicken with barbeque sauce.

- \$6.00 (2) -

SHRIMP SALAD BEIGNET

Golden brown beignet stuffed with shrimp salad on a bed of lettuce.

- \$6.50 (2) -

PEANUT BUTTER AND JELLY BEIGNET

Golden brown beignet stuffed with peanut butter and jelly.

- \$4.00 (2) -

TRADITIONAL BEIGNET

Delicate flaky French donut, fried golden brown and topped generously with powdered sugar.

- \$6.00 (3) -