



## COCKTAILS, KITCHEN, MUSIC AND A *Sinfully* GOOD TIME.

### APPETIZERS AND SHARED PLATES

<b>Cheese Kurtz</b>	10
What do you get when real deep-fried Wisconsin cheese curds shack up with the local flavor of the Gulf Coast? The Big Cheesy, of course!	
<b>Fried Alligator Tail</b> <i>(when available)</i>	14
Fresh Louisiana alligator tail with our spicy ranch aioli for dipping.	
<b>Homemade Crawfish Pie</b>	12
Creamy risotto style rice with crawfish and cheese between two flaky layers of puff pastry.	
<b>Saints &amp; Sinners Tacos</b>	12
Three corn tortillas with your choice of fried or citrus blackened gulf fish, alligator or shrimp. Served with spring mix and our housemade fresh mango, red onion, fire-roasted red pepper and tomato salsa. Topped with our Bangin' sauce.	
<b>Grown-Up Mac &amp; Cheese</b>	10
A sexy version of the childhood classic with creamy béchamel and sharp cheddar cheese with crispy panko topping.	
<b>Crawfish Mac &amp; Cheese</b>	12
Our decadent Grown-Up Mac & Cheese with crawfish—the epitome of comfort food in the Big Easy.	
<b>Hot Head Hot Wings</b>	<i>1/2 Dozen 6 / 1 Dozen 11</i>
Unlike the notoriously fiery-tempered madam <i>Kate Townsend</i> , these dozen smokin' hot wings will go down without a fight – we promise! Served Naked, BBQ, Buffalo or Thai Chili and your choice of ranch or bleu cheese.	

### SOUTHERN FAVORITES

<b>Miss Lulu's Classic Jambalaya</b>	18
As grand as the opulent parlors of <i>Lulu White's</i> Mahogany Hall, our classic jambalaya has it all: rice, chicken, andouille sausage and many more secret ingredients to make it a truly high-class dish.	
<b>Shrimp and Tasso Pasta</b>	18
We combine sautéed fresh Gulf shrimp and spicy, peppery smoked tasso ham tossed with pasta and finished with a light creamy rosé sauce.	
<b>White &amp; Brown's Red Beans &amp; Rice</b>	16
Like the famous madam duo, <i>Minnie White</i> and <i>Jessie Brown</i> , our red beans and rice with ham hock and andouille sausage will make sure you're absolutely satisfied.	
<b>BBQ Shrimp &amp; Grits</b>	18
Our ah-mazing take on the classic shrimp and grits. Pair New Orleans BBQ shrimp with the creamiest grits in the Quarter and you've got a meal with some serious swagger. Served with crostini.	
<b>Crawfish</b>	Mkt Price
A pound and a half of quite possibly the best piece of tail you've ever had.	
<b>Crawfish Platter</b>	Mkt Price
Indulge in a pound and a half of our perfectly seasoned blend of crawfish, potatoes, sausage and corn.	
<b>Blackened Gulf Fish</b>	14
A spicy, blackened Gulf fish filet served with cheesy grits and green beans.	
<b>Crawfish Étouffée</b>	16
A New Orleans classic. Fresh Louisiana crawfish tail smothered in a perfectly seasoned red roux served with rice.	
Add Garden salad or Caesar salad ... 4	

### SOUP & SALAD

<b>Chicken &amp; Andouille Gumbo</b>	<i>Cup 6 / Bowl 10</i>
The best gumbo in New Orleans... at least we certainly think so! Served with rice.	
<b>Caesar Salad</b>	8
Romaine lettuce tossed in Caesar dressing topped with Parmesan cheese and croûtons. Add Grilled Chicken ... 6, Add Grilled Shrimp ... 8	
<b>Garden Salad</b>	8
Romaine lettuce topped with tomatoes, cucumbers, carrots, cheddar cheese and croûtons. Comes with your choice of: Balsamic Vinaigrette, Bleu Cheese, Ranch or Italian. Add Grilled Chicken ... 6, Add Grilled Shrimp ... 8	

To ensure Saints & Sinners staff can provide the best service to all of our guests, we ask that checks be split no more than five ways.

\*Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Please inform a manager of any allergies when ordering.

\*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

### OYSTERS

If there's one thing Storyville's scantily clad <i>Olivia the Oyster Dancer</i> knew, it was how to make patrons drool. Which is why these little numbers "bare" her name.	
Served by the <i>1/2 dozen</i> or <i>dozen</i> when available.	
<b>Olivia's Naked Oysters**</b>	Mkt Price
Served raw on the half shell.	
<b>Olivia's Down &amp; Dirty's</b>	Mkt Price
Chargrilled to perfection.	

### SANDWICHES

All sandwiches include lettuce, tomato and pickle and are served with your choice of fries or creamy coleslaw.	
<b>S &amp; S Classic Burger</b>	11
Classy, yet always scores big with the guests.	
<b>Grilled Chicken Sandwich</b>	11
Heaven-sent premium grilled chicken.	
Add Caramelized Onions, Sautéed Mushrooms ... 1.50	
Add Smoked Cheddar or American ... 1	
Add Bacon ... 2	

### PO' BOYS

All po' boys include lettuce, tomato and pickle and are served with your choice of fries or creamy coleslaw.	
<b>Pops' Banging Shrimp Po' boy</b>	16
<b>Gator Tail Po' boy</b>	16
<b>Pulled Pork Po' boy</b>	14
<b>Fried Catfish Po' boy</b>	14

### DESSERTS

<b>Red Hottie Velvet Cake</b>	10
Decadent red velvet cake, whipped cream cheese frosting and rum raspberry sauce.	
<b>Lady Crème Brûlée</b>	8
Rich French vanilla Crème Brûlée topped with a crunchy sugar crust.	
<b>Chocolate Torte</b>	6
Sinfully rich chocolate collides with a saintly recipe for an experience you won't forget.	
<b>Bordello Bread Pudding</b>	6
Delicately sweet and irresistibly fluffy, our New Orleans-style bread pudding drizzled with caramel whiskey sauce opens the door to new possibilities. Have it just once and we guarantee you'll come back for more.	