



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

### APPETIZERS AND SHARED PLATES

- Cheese Kurtz** 🍷 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!
- Fried Alligator Tail** 14  
Fresh Louisiana alligator tail with our spicy ranch aioli for dipping.
- Pops' Bangin' Shrimp** 10  
Fried popcorn shrimp glazed in a creamy Thai Chili/honey blend. These babies will keep you moving like the booming sound of Louis Armstrong all night long.
- Homemade Crawfish Pie** 12  
Creamy risotto-style rice with crawfish and cheese between two flaky layers of puff pastry.
- Mac and Cheese Balls** 🍷 12  
There's nothing fake about this little number. It's a classic hookup of cheese and macaroni, blended with our homemade cheesy sauce. Then it's all beer battered and deep fried. Add bacon crumbles ... 2
- Grown-Up Mac & Cheese** 🍷 9  
A sexy version of the childhood classic with creamy béchamel and sharp cheddar cheese with crispy panko topping.
- Crawfish Mac & Cheese** 12  
Our decadent Grown-Up Mac & Cheese with crawfish – the epitome of comfort food in the Big Easy.
- Hot Head Wings** 11  
*1/2 Dozen 6 / 1 Dozen 11*  
Unlike the notoriously fiery-tempered madam *Kate Townsend*, these dozen smokin' hot wings will go down without a fight – we promise! Served Naked, BBQ, Buffalo or Thai Chili with your choice of ranch or bleu cheese.
- S & S Nachos** 10  
Tortilla chips covered in a spicy stadium style nacho cheese. Topped with diced tomatoes and Cajun pickled jalapeños. Finished with a dollop of sour cream and salsa. Add beef, chicken or fried crawfish ... 3
- Sinners' Mozz Sticks** 🍷 10  
Two huge beer-battered mozzarella sticks, fried to a golden brown. Served with marinara sauce.
- Gulf Trio Sampler** 20  
Three of our favorite flavors, all rolled into one dish. Enjoy Thai gator, Gulf shrimp stuffed with Tasso, and fried crawfish topped with an étouffée sauce.
- Gumbo Poutine Fries** 10  
Our signature fries, topped with melted cheese curds and our homemade gumbo.

### SOUP & SALAD

- Chicken & Andouille Gumbo** *Cup 6 / Bowl 10*  
The best gumbo in New Orleans... at least we certainly think so! Served with rice.
- Seafood Gumbo** *Cup 8 / Bowl 12*  
Our homemade gumbo, with blue crab and blackened shrimp.
- Caesar Salad** 8  
Romaine lettuce tossed in Caesar dressing topped with Parmesan cheese and croûtons. Add Grilled Chicken ... 4 Add Grilled Shrimp ... 5
- Garden Salad** 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 ... 4 Add Grilled Shrimp ... 5

Add bacon crumbles to any salad ... 2

### CRAWFISH BOIL

- Crawfish** Mkt Price  
A pound and a half of quite possibly the best piece of tail you've ever had.
- Crawfish Platter** Mkt Price  
Indulge in a pound and a half of our perfectly seasoned blend of crawfish, potatoes, sausage and corn.
- Crawfish Sides** 8  
All the crawfish platter... minus the crawfish! Comes with two potatoes, two corn on the cob and two pieces of D&D sausage.

### OYSTERS

If there's one thing Storyville's scantily clad *Olivia the Oyster Dancer* knew, it was how to make patrons drool. Which is why these little numbers "bare" her name.

Served by the 1/2 dozen or dozen when available.

**Olivia's Naked Oysters\*** 9 / 15  
Served raw on the half shell.

**Olivia's Down & Dirties** 11 / 18  
Chargrilled to perfection.

Cocktail sauce or horseradish available upon request

\*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.



*Saints & Sinners harkens back to the days when bordellos were where you went for heavenly company and a sinfully good time.*

## SOUTHERN FAVORITES

### Miss Lulu's Classic Jambalaya 14

As grand as the opulent parlors of *Lulu White's* 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.

### Shrimp and Tasso Pasta 18

We combine sautéed fresh Gulf shrimp and spicy, peppery smoked Tasso ham tossed with pasta and finished with a light creamy rosé sauce.

### White & Brown's Red Beans & Rice **GF** 12

Like the famous madam duo, *Minnie White* and *Jessie Brown*, our red beans and rice with ham hock and Andouille sausage will make sure you're absolutely satisfied.

### BBQ Shrimp & Grits 16

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. Substitute Gouda Grits ... 2

### Blackened Gulf Fish 14

A spicy, blackened Gulf fish filet served with Gouda Grits and sautéed green beans.

### Crawfish Étouffée with Biscuit 16

We like our crawfish tail like we like our pickup lines: salty with a whole lotta spice. Not for the faint of heart, we serve this Louisiana seafood classic in a red roux made in the local style – with plenty of heat.

### Veggie Pasta **V** 14

Fresh sautéed vegetables, mixed with rotini pasta, lightly tossed in a Parmesan cream sauce.

### Saints & Sinners Tacos 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 bell pepper and tomato salsa. Topped with our Bangin' sauce.

Add a Garden salad or Caesar salad to any entrée ... 4

## SANDWICHES

All sandwiches include lettuce, tomato and pickle and are served with your choice of fries or creamy coleslaw.

### S & S Classic Burger 11

Classy, yet always scores big with the guests, our half-pound (two 4 oz patties) burger will be sure to fill your appetite.

### "6-2-7" Burger 13

Signature S & S Burger, topped with fried cheese curds and BBQ sauce.

### Pizza Burger 14

The best of both worlds! Mix our signature S & S Burger with a classic meat lover's pizza and what do you get... heaven on a bun!

### Grilled Chicken Sandwich 11

Heaven-sent premium grilled chicken.

### Buffalo Chicken Sandwich 13

Breaded chicken, fried, tossed in our homemade buffalo sauce... sure to give this sandwich that extra sinful kick.

### S & S Combo 11

This S & S stands for SOUP and SANDWICH. Your choice of a cup of gumbo or étouffée, served with our signature puffed pastry sandwich (prosciutto, salami, goat cheese, a fried egg and leafy greens).

Gouda Grits can be substituted as a side item on any sandwich ... 2

Add Caramelized Onions or Sautéed Mushrooms ... 1.50

Add Cheddar, Swiss or American ... 1

Add Gouda...2

Add Bacon ... 2

## PO' BOYS

All po' boys include lettuce, tomato and pickle and are served with your choice of fries or creamy coleslaw.

### Pops' Bangin' Shrimp Po' boy 14

### Gator Tail Po' boy 16

### Fried Catfish Po' boy 14

Gouda Grits can be substituted as a side item on any sandwich ... 2

## DESSERTS

### Red Velvet Cheesecake 10

Decadent red velvet cake married with a New York-style cheesecake topped with a raspberry rum sauce.

### Ultimate Chocolate Cake 8

Sinfully rich chocolate collides with a saintly recipe for an experience you won't forget.

### Bordello Bread Pudding 8

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.

### Funnel Fries with Ice Cream 8

A twist on the New Orleans favorite beignet, our funnel fries are lightly sprinkled with powdered sugar and are meant to be shared.

### Double Chocolate Cookie Bonanza 8

Cookie on top, cookie on bottom, with ice cream in the middle.

Add ice cream to any dessert ... 2

## SIDES

### Fries 4

### Gouda Grits 5

### Green Beans 3

### Buttermilk Biscuit 2

### Bread Plate 4

### Extra Sauces .50

\*\*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.

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. An 18% service charge will be automatically applied to parties of 5 or more.

