

Saints & Sinners

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

Appetizers AND Shared Plates

V CHEESE KURTZ 12.25
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!

V SINNERS' MOZZ STICKS 12.25
Housemade beer-battered mozzarella sticks, fried to a golden brown. Served with marinara sauce.

FRIED ALLIGATOR TAIL 16.25
Fresh Louisiana alligator tail with our spicy ranch aioli for dipping.

POPS' BANGIN' SHRIMP 12.25
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.



V MAC AND CHEESE BALLS 14.25
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.
Sin A Little:
Bacon crumbles ... 2.25

V GROWN-UP MAC & CHEESE 11.25
A sexy version of the childhood classic with creamy béchamel and sharp cheddar cheese with crispy panko topping.
Sin A Little:
Grilled Shrimp ... 4.25
Sautéed Crawfish Tails ... 4.25
Bacon crumbles ... 2.25

HOT HEAD WINGS
1/2 DOZEN 8.25
DOZEN 13.25

Unlike the notoriously fiery-tempered Madam Kate Townsend, these 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.

HOMEMADE CRAWFISH PIE 14.25
Creamy risotto-style rice with crawfish and cheese between two flaky layers of puff pastry.



Appetizers AND Shared Plates

GL S & S NACHOS 12.25

Tortilla chips covered in a spicy stadium-style nacho cheese, topped with diced tomatoes. Topped with diced tomatoes and Cajun pickled jalapeños. Finished with a dollop of sour cream and salsa.
Sin A Little:
Beef ... 3.25
Grilled Chicken ... 3.25
Fried Crawfish ... 4.25

SAINTS & SINNERS TACOS 14.25
Three corn tortillas with your choice of fried or citrus blackened Gulf fish, alligator or shrimp. Served with spring mix and our house-made fresh mango, red onion, fire-roasted red bell pepper and tomato salsa. Topped with our Bangin' sauce.

KICKIN' CHICKEN BITES 12.25
A healthy portion of bite size pieces of lightly breaded chicken breasts, covered in your choice of Buffalo, BBQ, or Sweet Thai Chili sauce.

GUMBO POUTINE 12.25
Our signature fries, topped with melted cheese curds and our homemade gumbo.

Crawfish Boil



CRAWFISH Mkt Price
Not just a pound, you get 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, D&D sausage and corn.

CRAWFISH SIDES 10.25
All the crawfish platter... minus the crawfish! Comes with two potatoes, two corn on the cob and two pieces of D&D sausage.

Soup and Salad

CHICKEN & ANDOUILLE GUMBO 8.25
CUP 12.25
BOWL

The best gumbo in New Orleans... at least we certainly think so! Served with rice.

CAESAR SALAD 10.75
Romaine lettuce tossed in Caesar dressing topped with Parmesan cheese and croûtons.
Sin A Little:
Grilled Chicken ... 3.25
Grilled Shrimp ... 4.25
Bacon crumbles ... 2.25

GARDEN SALAD 10.75
Romaine lettuce topped with tomatoes, cucumbers, carrots, cheddar cheese and croûtons. Comes with your choice of: Balsamic Vinaigrette, Bleu Cheese, Ranch or Italian.
Sin A Little:
Grilled Chicken ... 3.25
Grilled Shrimp ... 4.25
Bacon crumbles ... 2.25

Oysters

If there's one thing Storyville's scantily clad Olivia the Oyster Dancer knew, it was how to make patrons drool. This is why these little numbers "bare" her name. Served by the 1/2 dozen or dozen when available.



OLIVIA'S NAKED OYSTERS*
1/2 DOZEN 11.25
DOZEN 17.25

Served raw on the half shell.

OLIVIA'S DOWN & DIRTIES
1/2 DOZEN 13.25
DOZEN 20.25

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.

Do Good While Being Bad

Our mission is to raise money to save children and families all over the world. You eat, drink and donate. We match your donation AND give a portion of our profits to our charity (Love Thy Neighbor Foundation). Follow us @SaintsLTNF. Soli Deo Gloria!!!

GL Gluten Free

V Vegetarian

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Southern Favorites

MISS LULU'S CLASSIC JAMBALAYA 16.25

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 20.25

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



GL WHITE & BROWN'S RED BEANS & RICE 14.25

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 16.25

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 ... 3.25

BLACKENED GULF FISH 16.25

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

V VEGGIE PASTA 16.25

Fresh sautéed zucchini, squash, tomatoes, mushrooms and a Creole trinity mixed with rotini pasta, lightly tossed in a light cream rosé sauce.

Sin A Little: Add to any entrée...

Grilled Chicken ... 3.25

Grilled Shrimp ... 4.25

Sautéed Crawfish Tails ... 4.25

Add a Garden salad or Caesar salad to any entrée ... 4.75



Sandwiches

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

S & S CLASSIC BURGER 13.25

Classy, yet always scores big with the guests, our 6 oz patty burger will be sure to fill your appetite.



6-2-7 BURGER 15.25

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

GRILLED CHICKEN SANDWICH 13.25

Heaven-sent premium grilled chicken.

BUFFALO CHICKEN SANDWICH 15.25

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

Sin A Little:

Gouda Grits can be substituted as a side item on any sandwich ... 3.25

Cheddar, Swiss or American ... 1.25

Gouda ... 2.25

Bacon crumbles ... 2.25

Po' Boys

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

POPS' BANGIN' SHRIMP PO' BOY 16.25

GATOR TAIL PO' BOY 16.25

FRIED CATFISH PO' BOY 16.25

Gouda Grits can be substituted as a side item on any sandwich ... 2.25

** 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.

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Desserts

RED VELVET CHEESECAKE 12.25

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

ULTIMATE CHOCOLATE CAKE 10.25

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

BORDELLO BREAD PUDDING 10.25

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 10.25

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

ICE CREAM NACHOS 11.25

House-made tortilla chips with vanilla ice cream drizzled with chocolate, raspberry and caramel sauce, topped with whipped cream and sprinkled with cinnamon sugar.

Sin A Little:

Add ice cream to any dessert ... 2.25

Add Chocolate Sauce50



Sides

GOUDA GRITS 5.25

GREEN BEANS 3.25

BREAD PLATE 4.25

EXTRA SAUCES .50

Drinks

COKE, DIET COKE, SPRITE DR. PEPPER, LEMONADE 2.25

TEA 2.25

COFFEE 2.25

JUICE 2.25