



## Speakeasy Restaurant – Dinner Menu

### Appetizers

Speakeasy Pickles	\$5.95
Dill pickle slices fried in our own special batter served with ranch dipping sauce	
Speakeasy Cheese Fries	\$6.95
Large potato wedges covered in bacon, cheddar and mozzarella cheese served with ranch dipping sauce	
Eggplant Legnon	\$9.95
Paneeed eggplant medallions lightly fried and topped with sherry infused lump crab cream sauce.	
Ponchatoula Crab Cakes	\$9.95
The appetizer Ponchatoula is proud to call its own! Two patties stuffed with Louisiana lump crabmeat. Served with Remoulade sauce.	
Barbequed Shrimp Abita	\$9.95
Louisiana jumbo shrimp sautéed in an Abita Amber barbeque bordelaise. Served atop a toasted French bread loaf.	
Crab Stuffed Mushrooms	\$9.95
Jumbo mushroom caps stuffed with lump crabmeat, cream cheese, and green onion.	

### Soup & Salads

Corn and Lump Crab	cup \$5.95	bowl \$7.95	
Saint Joe Chicken and Andouille Gumbo	cup \$5.95	bowl \$7.95	
Blackened Blues	Chicken \$12.95	Beef \$12.95	Redfish \$16.95
Tender Cuts of blackened beef, chicken breast, or redfish, atop romaine lettuce, tomato, cucumber, crumbled bleu cheese, and croutons.			
Panko Encrusted Shrimp or Chicken	Chicken \$11.95	Shrimp \$12.95	
Served atop romaine lettuce, cucumber, red onion, sesame seeds, and mandarin orange slices.			
Jumbo Lump Crab and Grilled Asparagus			\$14.95
Louisiana Jumbo Lump Crabmeat atop tomato medallions, romaine lettuce, cucumber, topped with grilled select asparagus spears.			
Caesar	Plain \$8.95	Chicken \$10.95	Shrimp \$12.95
Romaine lettuce, Parmesan cheese, and croutons lightly tossed in creamy house made Caesar dressing.			
House Salad			\$4.95
Romaine lettuce, Cheddar cheese, cucumber, tomato, bacon, red onion and croutons with your choice of dressing served on the side.			

### Salad Dressings

Asian Sesame Ginger	Chunky Bleu Cheese
Remoulade	Buttermilk Ranch
Honey Mustard	Italian
Caesar	Vinaigrette

### Side's Menu

Baked Potato	\$2.95	Chef's Potatoes	\$2.95
Potato Wedges	\$2.95	Seasoned Vegetables	\$2.95
Sweet Potato Fries	\$2.95	Speakeasy Corn Grits	\$2.95

## *Pasta*

<b>Cotton Club</b>						\$15.95
Sautéed smoked sausage, crawfish, and shrimp in a tangy Creole cream sauce tossed with penne pasta.						
<b>Parmesan</b>	Plain \$8.95	Eggplant \$9.95	Chicken \$11.95	Veal \$14.95		
Old world marinara sauce and melted Italian cheeses tossed with linguine pasta.						
<b>Garlic Alfredo</b>	Plain \$8.95	Crawfish \$10.95	Chicken \$11.95	Crab \$14.95	Shrimp \$14.95	
Cheesy garlic infused butter cream sauce tossed with fettuccini pasta.						
<b>De Leaumont</b>	Plain \$ 8.95	Eggplant \$9.95	Chicken \$12.95	Veal \$18.95		
Veal, chicken, or eggplant medallions lightly fried under fettuccini with crawfish artichoke brandy sauce topped with mozzarella.						

## *Entrees*

All entrees served with seasonal vegetable and your choice of Speakeasy corn grits, baked potato, potato wedges, or sweet potato fries.

<b>The Judy Garland</b>						\$24.95
There's no steak like this eight-ounce filet mignon. Even the Wizard of Oz himself couldn't make one to compare.						
<b>The Babe Ruth</b>						\$23.95
This fourteen-ounce hand cut ribeye is a sure homerun.						
<b>The Satchmo</b>						\$22.95
Named after the "father of jazz", himself. This fourteen-ounce hand cut New York Strip is sure to get your feet tapping.						
<b>Rum Runner Baby Back Ribs</b>	Whole Rack \$21.95	Half Rack \$14.95				
Marinated, slow cooked, and basted with sweet and spicy rum infused barbeque sauce.						
<b>Wiseguy Burger</b>						\$9.95
(Add cheese, mushrooms, bacon, or grilled onions for \$1.00 each.)						
<b>Blackened Redfish Etienne</b>						\$18.95
Flakey redfish filets coated with Speakeasy's secret blackening seasoning, flash seared on cast iron skillet, and topped off with savory crawfish cream sauce.						
<b>Speakeasy Seafood Platter</b>						\$19.95
Fresh Louisiana catfish, shrimp, and Ponchatoula crab cake deliciously coated in Speakeasy's signature fry batter and deep-fried to perfection. (Add soft shell crab for \$7.95.)						
<b>Pecan Crusted Redfish with Butter Pecan Glazed Shrimp</b>						\$21.95
Fresh redfish dredged in pecan flour and fried to perfection topped with decadently glazed jumbo Fried shrimp.						
<b>Plantation Catfish</b>	Plain \$ 14.95	Crawfish \$17.95	Shrimp \$18.95			
Southern fried catfish fillet topped with crawfish or shrimp etouffee.						
Any of the following premium toppings can be added to your entrée for \$6.95:						
Lump Crab Sauce	Abita Shrimp	Shrimp Scampi				

## *Kid's Menu (12 and under)*

Pasta w/Cheese	\$4.95	Hamburger	\$5.95
Pasta w/Red Sauce	\$4.95	Catfish Fingers	\$6.95
Chicken Tenders	\$5.95		

There will be an 18 percent gratuity added to groups of eight or more customers.  
Please alert your server to any food allergies.

© Speakeasy 147 N.W. Railroad Ave, Ponchatoula, LA 70454  
Tues.-Fri. 11am-2pm & 5pm to Close | Sat. 11am to Close | Sun. 11am-3pm  
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