

THE MARKET CAFE

1000 Decatur St.
IN THE FRENCH QUARTER

(504) 527-5000

MARKETCAFENOLA.COM



Welcome to The Market Cafe, a family owned and operated dining establishment since 1982. The Market Cafe occupies the second oldest building in the French Market, which was first home to the Marcheaux Legumes, and previously known as the Old Vegetable Market and Fish Market. Dating back to 1823, the original cypress ceiling and 19th century columns remain.

Located in the heart of the French Market, The Market Cafe offers a unique dining experience. As you enjoy our haute New Orleans Cajun/Creole cuisine revel to the beat of our New Orleans jazz combo and gaze upon the enchanting vistas of the French Quarter at Decatur and North Peters Streets.

Our innovative recipes, exceptional service and al fresco dining combine to give you a dining experience that is truly rare to the New Orleans Vieux Carre scene. Relax and enjoy your afternoon at the Market Cafe, a true N'Awlins Original.

**SERVING NEW ORLEANS PROUDLY SINCE 1982
LET THE GOOD TIMES ROLL!**



LUNCH MENU

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APPETIZERS

- HOMEMADE GUMBO** - the best gumbo in town! (cup) \$4.95 (bowl) \$7.95
- ALLIGATOR** - tender tail meat fried and served with cocktail sauce \$9.95
- CRAWFISH PIE** - a delicious crawfish etouffée topped with a crisp puff pastry \$9.95
(please allow 20 minutes)
- POPCORN CRAWFISH** - fried crawfish tails served with cocktail sauce \$9.95
- POPCORN SHRIMP** - fried shrimp served with cocktail sauce \$8.95
- FRENCH FRIES** \$2.95
- WINGS AND RIBS BASKET** - seasoned chicken and ribs smothered in a spicy cajun sauce..... \$9.95
- BOILED CRAWFISH** - seasonal..... market price

SALADS

- CAESAR** - crisp romaine, parmesan, and homemade croutons tossed in traditional caesar dressing \$8.95
- CHEF** - assortment of meat, cheese, tomatoes, onions and hard boiled eggs atop a bed of greens \$9.95
- GREEK** - kalamata olives, feta cheese, tomatoes, cucumbers, onions and bell peppers over greens, served with our house vinaigrette \$8.95
- GRILLED CHICKEN** - assorted greens, tomatoes and onions topped with grilled chicken \$10.95
- GYRO GREEK** - our greek salad topped with gyro meat and our delicious homemade tzaziki sauce. \$11.95

ADD GRILLED CHICKEN TO ANY SALAD.....\$3.95

DRESSINGS

caesar, blue cheese, light ranch, honey mustard, house vinaigrette



Greek Salad

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PO-BOYS

All Po-Boys served with chips **ADD CHEESE** to any Po-Boy \$1



Fried Shrimp Po-boy

FRIED CATFISH	\$10.95	ROAST BEEF	\$8.95
FRIED SHRIMP	\$10.95	CHICKEN BREAST	\$8.95
FRIED OYSTER	\$12.95	PHILLY STEAK	\$9.95
FRIED SHRIMP & OYSTER ...	\$12.95	HAMBURGER	\$7.95
HAM & CHEESE	\$8.95	TURKEY	\$8.95

GYROS SANDWICH - delicious gyro meat wrapped in a warm pita, dressed with tomatoes, onions, tzaziki sauce and served with french fries **\$9.95**

GYRO PLATTER - succulent slices of gyro meat served with pita wedges, homemade tzaziki sauce and french fries **\$14.95**

MARKET CAJUN DEBRIS PO-BOY - combination of shredded beef and pork smothered in a rich brown gravy, served on traditional New Orleans french bread and a side of jambalaya **\$12.95**

MUFFALETTA - a New Orleans original! an italian pompiean bun layered with sliced ham, salami, mortadella, provolone, and swiss cheese, topped with olive salad and baked. Absolutley delicious!..... Served Half **\$7.95** or Whole **\$13.95**



Muffaletta

NEW ORLEANS SPECIALTIES

CRAWFISH ETOUFFEE - crawfish tails slow cooked with creole seasonings, served over rice **\$15.95**

SHRIMP CREOLE - shrimp simmered in a tomato sauce with celery, onions, sweet peppers and spiced just right, served over rice **\$15.95**

RED BEANS & RICE - traditionally recipe slow cooked with sausage..... **\$9.95**

JAMBALAYA - combination of smoked sausage, chicken, and rice in a perfectly spiced mixture **\$9.95**

TASTE OF NEW ORLEANS - a cup of each: gumbo, crawfish etouffée, jambalaya, and red beans and rice **\$17.95**

SEAFOOD PLATTERS

CATFISH - filet of catfish battered and fried **\$16.95**

OYSTER - fresh oysters flash fried to a golden brown..... **\$19.95**

SHRIMP - large gulf shrimp fried to perfection **\$17.95**

COMBO - gulf shrimp, oysters and catfish **\$20.95**

all seafood platters served with french fries

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BEVERAGES

- SODA** - Pepsi, Diet Pepsi, Root Beer, Mountain Dew, Sierra Mist, Ginger Ale \$2.00
- RED BULL** \$3.50
- COFFEE** \$2.00
- HOT TEA, ICED TEA, HOT COCOA, MILK** \$2.00
- JUICE** - orange, cranberry, pineapple, grapefruit, tomato, V8, lemonade \$2.50
- BOTTLED WATER, PERRIER WATER** \$2.00



Hurricane

Creole Splash

FULL SERVICE ESPRESSO BAR

All espresso drinks can be made iced (add 0.50)
and/or double shot (add \$1.00)
and/or add a flavor (0.50)

- ESPRESSO**..... \$2.50 **CAFÉ LATTE**... \$3.00
CAPPUCINO..... \$3.00 **CAFÉ AU LAIT** \$2.50
CAFÉ MOCHA... \$3.50

FULL SERVICE BAR

- DRAFT BEER:** Budweiser, Miller Lite, Abita Amber..... \$4.00
- BOTTLED BEER:** Budweiser, Bud Light, Miller Lite, Coors Lite, Heineken, Amstel Light, Corona, Turbo Dog, Michelob Ultra, O'Doul's, Blackened Voodoo, Dixie, Abita Seasonal \$4.00

SPECIALTY DRINKS

- Daiquiris * Hurricane * Bloody Mary
Louisiana Lemonade * Piña Colada
Creole Splash * Flambeaux Juice
Long Island Iced Tea * Margaritas

All specialty drinks are final sale as they are made to order.

DESSERT

- HOMEMADE BREAD PUDDING** - served warm and drizzled with rum sauce \$4.95
- PECAN PIE** - (vanilla ice cream A La Mode \$1.00) \$4.95
- CHOCOLATE DECADENCE BROWNIE A LA MODE** - a chocolate fudge brownie topped with a mound of vanilla ice cream, drizzled with chocolate syrup..... \$6.95

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