

PASCHAL'S RESTAURANT AND BAR

STARTERS

Hot Crab & Pimento Cheese Dip <i>Served with crispy flour tortilla chips</i>	16
Paschal's House Made Jumbo Lump Crab Cake <i>Sautéed in olive oil, garnished w/ sweet Asian slaw</i>	14
Voodoo Fried Shrimp <i>Spicy battered fried shrimp and lemony remoulade garnished w/ Asian slaw</i>	13
Robert & James Fried Green Tomatoes <i>Topped w/ grated parmesan, served w/ Cajun ranch dipping sauce</i>	9
Paschal's Catfish Fingers <i>Garnished w/ sweet Asian slaw and dill tartar sauce</i>	9
Fried Pickle Spears (4) <i>Kosher dill spears battered and fried, served w/ Cajun ranch</i>	12
Crispy Fried Calamari <i>A generous portion of fresh calamari, lightly floured then deep fried, garnished w/ lemon wedges and homemade remoulade sauce</i>	13
La Carrousel Jumbo Party Wings (8) <i>Choice of chef's signature voodoo sauce, peach BBQ, Cajun rub, or lemon pepper, served w/ celery and buttermilk ranch dressing</i>	13
Chef's Signature Gumbo <i>Shrimp, shredded chicken, andouille sausage, mirepoix mix and stewed tomatoes w/ rice.</i>	Cup 8 / Bowl 13

SHAREABLE PLATTERS

Sweet & Savory Platter <i>La Carrousel party wings (4), voodoo shrimp (4), fried calamari, served w/spicy buttermilk ranch</i>	22
Southern Fried Appetizer Platter <i>Fried green tomatoes (4), fried pickle spears (4), Paschal's catfish fingers (4), dill tartar sauce and Cajun ranch</i>	16

FROM THE GARDEN

Strawberry Chicken Salad <i>Mixed greens, sliced strawberries, grilled chicken, grapes, candied pecans and bleu cheese crumbles tossed in red wine vinaigrette dressing</i>	16
Northside Harvest Salad <i>Spinach, sundried cranberries, julienne red onion, and grape tomatoes served w/ balsamic vinaigrette</i>	13
Paschal's Leafy Greens <i>Paschal's mixed greens, julienne carrots, sliced cucumbers and grape tomatoes with your choice of dressing</i>	Side 7 / Entree 13
Caesar Salad <i>Crisp romaine lettuce and Parmesan & herb croutons tossed in a traditional Caesar dressing</i>	Side 7 / Entree 13
Paschal's Wedge Salad <i>Bleu cheese crumbles, chopped bacon and tomatoes, served w/ creamy Parmesan dressing</i>	10
Salad Add-ons:	
Salmon	9
Grilled or fried catfish	8
Grilled or fried shrimp (3 ea)	4
Grilled or fried chicken	4

BETWEEN THE BUN

All sandwiches are served w/ seasoned fries

1947 OLD FASHION Fried Chicken - 13

Bone-in chicken breast, leafy greens, ripe tomato and sliced red onion on sliced toasted white bread

Paschal's Po'boy <i>Fried shrimp, shredded lettuce, diced tomatoes, julienne red onions, and remoulade sauce on a toasted baguette</i>	15
Legacy Burger <i>Leafy greens, ripe tomato and sliced red onion on a toasted brioche bun</i>	13
True Bleu Turkey Burger <i>Red onion, mixed greens, bleu cheese crumbles, on a toasted brioche bun</i>	13
Paschal's Black Bean Burger <i>Avocado, pico de gallo and mixed greens on a toasted wheat bun</i>	13
Grilled Chicken Wrap <i>Shredded lettuce, diced tomatoes, avocado, pepper jack and buttermilk ranch in a grilled flour tortilla</i>	13
Tilapia Sandwich <i>Grilled or Fried</i> <i>Leafy greens, sliced tomato, red onion, toasted sliced white bread</i>	12

Add-ons:	
Bleu cheese crumbles	1.00
Bacon	1.50
Avocado	1.50

Up charge to sub below items:	
Sweet potato fries	3.00
Side salad	3.00
Cup of gumbo	3.00

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MAINS

ROBERT & JAMES 1947 Fried Chicken ~ 16

*The secret is in the taste! "Good ol' southern fried chicken" w/ your choice of dark or white meat & two southern sides
Choice of two: Dark (leg, thigh) or White (breast, wing)*

Paschal's Seafood Trio Grilled shrimp, jumbo lump crab cake, grilled salmon, dill tartar, remoulade, Asian slaw, w/ one southern side	31
Paschal's Jumbo Lump Crab Cakes Served w/fresh sautéed green beans, crispy fingerling potatoes, topped w/creamy horseradish sauce	28
West Side Ribs St. Louis style pork ribs, brushed w/ peach BBQ sauce, served w/ two southern sides	Half 18 / Full 26
Catfish & Shrimp Etouffee Blackened catfish, spicy shrimp etouffee, served over white rice w/ one southern	22
Slow Cooked Angus Short Rib Boneless Angus short rib, mirepoix, red wine, and savory herb gravy	22
16 oz Bone-in Ribeye 16 oz cut bone-in, well-marbled, fire-grilled, juicy and delicious, served w/ your choice of one side	30
Paschal's Seafood Pasta Bowl Sautéed shrimp, chicken, andouille sausage, fettuccine noodles, spinach, creamy Alfredo sauce, grated Parmesan, w/ toasted French baguette	22
Catfish Fillet Fried catfish, dill tartar, w/ two southern sides Add spicy shrimp etouffee	20 +4
Fire Grilled Salmon Served w/ two southern sides	20
Lemon Herb Roasted Chicken Fresh all natural half chicken, prepared in a light lemon-herb sauce, served w/ two southern sides	18
Paschal's Shrimp & Creamy Grits Creamy cheddar grits, andouille sausage, bacon, shrimp, creamy etouffee coulis, served w/ a toasted French baguette	16
Savory Shrimp & Vegetable Sauté Herb sauté shrimp and vegetables, served over white rice	14
Catch of the Day Served w/ two southern sides	*Market Price*

SOUTHERN SIDES 5

Blackeye peas	Fried okra
Candied yams	Sautéed broccoli
Collards w/ ham shanks	Seasoned fries
Creamy cheddar grits	Southern mac & cheese
Crispy fingerling	Rice w/ brown gravy
Southern Potato salad	Yukon mashed potatoes
Fresh sautéed green beans	Baked potato
Sweet potato fries	

SWEET FINISHES 8

Paschal's award winning peach cobbler	Paschal's southern bread pudding
Southern key lime pie	Hershey's chocolate brownie
Paschal's southern sweet potato pie	

Add ice cream to any dessert 3.00

