



## House Specialties

### **Seafood Gumbo**

A Creole Stew served with rice. Prepared with dark brown roux. French Market vegetables, File Powder ( Ground Sassafrass leaves), Drum Fillet & Shrimp.

**Cup \$8.95**

**Bowl \$9.95**

### **Rabbit & Sausage Jambalaya**

A Traditional Creole rice dish, simmered with tomatoes, Onion, Bell pepper, Local Seasonings, Boneless Rabbit, Chicken, & Smoked Pork Sausage.

**Cup \$8.95 Bowl \$9.95 Supreme \$19.95**

## Appetizers

### **Smoked Duck Quesadilla \$15.95**

House made Salsa, Creamy Orange Sauce & Sour Cream

### **Jumbo Fried Mushrooms \$10.95**

Served with Horseradish Sauce

### **Crabmeat Stuffed Jalapeno Peppers (5) \$12.95**

Served with Horseradish Sauce

**Fried Shrimp Appetizer \$9.95 ~ Fried Crawfish Appetizer Market Price**

## Sides

**Creole Green Beans in Bacon Sauce \$6.95 - Cup Coleslaw \$4.95 - Cup of Red Beans & Rice \$6.95**

**French Fries *Side Order* \$5.95 With Cheese \$6.95 *Basket* \$9.95**



### **Coop's Taste Plate \$19.95**

A cup of Seafood Gumbo to start. Plate includes Cajun Fried Chicken, Shrimp Creole, Red beans & Rice, Rabbit & Sausage Jamablaya.



### **RedFish Meunière - Market Price**

8 oz. Fillet Floured & Sauteed with Shrimp-Butter Sauce with Tobasco & Worcestershire. Served over rice with Creole Green Beans in Bacon Sauce, & a House Salad to start.

### **Cajun Fried Chicken 2 Piece \$16.95 3 Piece \$17.95**

Seasoned with our own Coop's Bayou Blend & served with Rabbit & Sausage Jambalaya & Coleslaw.

### **Blackend Redfish -Market Price**

8oz. Fillet Seasoned in our own Bayou Blend and Grilled. Served over Rice with Creole Green Beans in Bacon Sauce, & a House Salad to start.

### **Red Beans & Rice**

Simmered all Day with local seasonings & Ham Hocks (usually while laundry got done).

### **Smoked Sausage \$13.95**

### **2 Piece Cajun Fried Chicken \$16.95**

### **Pork Chop \$15.95**

### **Etoufee \$23.95**

A classic, Spicy, smothered Seafood stew of Creole vegetables served over rice with Shrimp & Crawfish.

### **Chicken Tchoupitoulas \$20.95**

A Boneless Grilled Chicken Breast in a Cream sauce with Shrimp & Tasso\*. Served with Green Beans cooked in Bacon Sauce.

### **Shrimp Creole \$14.50**

A generous portion of Shrimp in a Spicy sauce made with Tomatoes, Okra, Onions, Garlic, Green Peppers, & Local Seasonings. Served on a bed of rice

### **Jambalaya Supreme \$19.95**

A Creole Rice dish with Tomatoes, Onion, Bell Pepper, Boneless Rabbit, Chicken, & Smoked Pork Sausage. Embellished with Shrimp, Crawfish, & Tasso\*

### **Grilled Pork Chop (8oz) \$15.95**

Served with Creole Green Beans & Rice.

### **Cajun Pasta \$22.95**

Shrimp, Crawfish, Tasso\*, Artichoke Hearts & Mushrooms in a Spicy Alfredo sauce.



*Turn Over to See More!!!*



\* Tasso Is Smoked Cajun Seasoning Ham. At Coop's Place, We make Our own!

## Sandwiches & "Poor Boys"

All Sandwiches come "Dressed" with Lettuce, Tomato, & Pickle

- Fried Shrimp \$18.95**
- Fried Crawfish Market Price**
- Combo Shrimp & Crawfish \$21.95**
- Fried Catfish \$16.95**
- Blackened or Grilled Chicken \$12.95**
- Cheddar BLT \$11.95**
- Garden Burger \$11.95**

Veggie Patty topped with Cheddar, Fries.  
Available with Two Patties without Fries

### Add Fries to ANY Sandwich \$3

- 1/2 Pound Coop Burger With Fries \$12.25**
- Add Cheese (Cheddar, Swiss, Blue) \$1**
- Add Bacon OR Sauteed Mushrooms \$2**
- Add Grilled or Raw Jalapeno OR Onion \$1**

## Fried Seafood

### **Fried Shrimp Dinner \$19.95**

Seasoned with our Bayou Blend. Served with Fries & a taste of Slaw.

### **Crawfish Dinner Market Price**

Seasoned with our Bayou Blend. Served with Fries & a taste of Slaw.

### **Combo Shrimp & Crawfish \$21.95**

Seasoned with our Bayou Blend. Served with Fries & a taste of Slaw.

### **Catfish Dinner \$18.95**

Seasoned with our Bayou Blend. Served with Fries & a taste of Slaw.

### **Fried Seafood Platter Market Price**

One Big Plate, Too big for one to eat! Fried Catfish, Shrimp, Crawfish, served with Fries & a taste of Slaw.

## Salad

### **Chef's Salad with Shrimp OR Chicken \$16.95** (Grilled or Blackend) A Larger

House Salad of Tomato, Cucumbers, Red Onion, Green Onion & Shaved Carrot with Hard Boiled Egg, Artichoke Hearts, Sliced Mushrooms, Romano & Cheddar

### **House Salad \$5.95** Spring Mix with Cucumber, Tomato, Red Onion, & Carrot

### **Soup & Salad 10.95** A Bowl of the Soup of the Day served with a side salad and dressing of choice

### House Made Dressing

- Green Goddess**
- Blue Cheese (with Red Wine)**
- Honey Mustard**
- E.V.O.O. & Balsamic**
- Red Wine Vinegar**
- Italian Dressing**

## Special Booze (ain't it all special, tho?!)

### Mixed Drinks

#### **Bourbon Mint Tea \$10.00**

Fresh brewed black tea with house made mint simple syrup and Makers Mark Bourbon

#### **Nawlins Sazerac \$10.00**

Straight Rye Whiskey & a splash of Herbsaint, Peychaud's Bitters, Coupla ice cubes & twist o lemon

#### **Planters Punch \$10.00**

Coconut Rum, Bacardi, OJ, Pineapple & Grenadine with Meyers Rum floated on top

#### **Fresh Mint Mojito OR Mint Juliep \$11.00**

#### **Fay's Spicy Bloody Mary \$10.00**

### Abita Beer \$6.50

(Local Brew)

#### **Abita Light**

#### **Amber** Marzan Style Lager

#### **Turbodog** Dark Brown Ale

#### **Purple Haze** Raspberry Wheat

#### **Jockamo Juicy IPA** Citrusy, Double Dry Hopped

#### **Andy Gator** Helles Doplebock

#### **Strawberry Lager** Fruity & Light

#### **Paradise Park Lager**

### Cold Drinks

#### **Barq's Root Beer \$5**

Red Bull \$6

OJ, Cranberry, Pineapple, Grapefruit \$2

Coke, Diet Coke, Sprite, Dr. Pepper \$2

Coffee, Unsweet Ice Tea \$2

Bottled Water \$1

### White Wine

Freixent  
Sparkling Cava  
Split \$8

Chardonnay  
Glass \$7 Bottle \$30

Sauvignon Blanc  
Glass \$8 Bottle \$30

Pinot Grigio  
Glass \$8 Bottle \$30

Rose  
Glass \$7 Bottle \$30

### Red Wine

Pinot Noir  
Glass \$8 Bottle \$30

Merlot  
Glass \$8 Bottle \$30

Zinfandel  
Glass \$7 Bottle \$25

Cabernet Merlot  
Glass \$6 Bottle \$40

### Usual Suspects

**\$5**

**Budwiser or Bud Light**  
**Miller High life or Lite**  
**Pabst Blue Ribbon**

**\$6**

**Yuengling**  
**Corona**  
**Heineken**  
**Hard Seltzer**  
**(Ask About Flavors)**

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**\*\*NO SEPERATE CHECKS\*\***

Parties of 6 or more will be billed 20% Gratuity