

318-269-8111

http://www.ez-street2.net

Maglieaux's Riverfront Restaur

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Soun		SOUPS BY THE GALLON (serve	ed with	<u>SALADS</u>		
Soup		crackers)		DRESSINGS: BLEU CHEESE, HONEY		
Cup or bowl				MUSTARD, ITALIAN, RANCH, CAESAR,		
Cup gumbo	Bowl gumbo \$12.00 Cup gumbo \$9.00		FAMILY TAKE OUT DINNERS (pastas		THOUSAND ISLAND, HOUSE	
DRINKS	φ9.00	served with bread) REQUIRES AT	LEASI	VINAIGRETTE AND OIL & VIN CHICKEN BREAST SALAD	\$15.00	
16 OZ		<u>6 HR NOTICE</u> CHICKEN FETTUCCINE HAL	E¢65 00	HOUSE OR CAESAR SALAD	φ15.00	
COKE	\$2.75	PAN	.୮ֆ05.00	WITH GRILLED CHICKEN BREAS	ST	
WATER	\$2.25	MUST BE ORDERED AT LEAST	T 1	SHRIMP SALAD	\$16.00	
SPRITE	\$2.75	DAY PRIOR TO PICK UP	•	HOUSE OR CAESAR SALAD		
DIET COKE	\$2.75	SPAGHETTI & MEATBALLS	\$42.00	WITH SIX PREMIUM GULF SHRIMP, GRILLED, BLACKENED	ı	
BARQ'S ROOTBEER	\$2.75	HALF PAN		OR FRIED		
DR PEPPER	\$2.75	MUST BE ORDERED AT LEAST DAY PRIOR TO PICK UP	1	SIDE CAESAR	\$5.00	
LEMONADE	\$2.75	CHICKEN MONICA HALF PA	N\$65.00	FRESH ROMAINE AND		
SWEET TEA	\$2.75	MUST BE ORDERED AT LEAST		PARMESAN TOSSED IN MAGLIEAUZ'S CAESAR MADE		
UNSWEET TEA	\$2.75	DAY PRIOR TO PICK UP		FRESH IN HOUSE		
APPETIZERS		NATCHITOCHES MEAT PIES	\$ \$40.00	SIDE HOUSE SALAD	\$5.00	
MINI MEAT PIES	\$11.00	HALF PAN MUST BE ORDERED AT LEAST	T 1	MIX OF ORGANIC SPRING LETTUCE, TOMATO, RED ONION	10	
FIVE SEASONED MINI MEA PIES FRIED GOLDEN BROWN		DAY PRIOR TO PICK UP	1	WITH PICKLED OKRA AND	vo	
SERVED WITH REMOULADE		SHRIMP & GRITS HALF PAN	\$50.00	CROUTONS	_	
SAUCE	045.00	MUST BE ORDERED AT LEAST	T 1	BETTY JEAN'S BURGERS		
SPICY PECAN SHRIMP FRIED SHRIMP TOSSED IN	\$15.00	DAY PRIOR TO PICK UP LUNCH ENTREES 11 - 2		ALL BURGERS DRESSED W		
HORSERADISH AIOLI SAUCE		FRIED SHRIMP PLATE	\$14.30	ROMAINE LEAF, SLICED RED		
WITH SPICY PRALINE PECAN		SIX GOLDEN FRIED PREMIUM	•	AND SLICED VINE RIPE TOM MAYO AND MUSTARD ON THE		
SPINACH & ARTICHOKE I	JIF\$12.00	GULF SHRIMP SERVED WITH		BETTY JEAN BURGER	\$14.00	
FRESH SPINACH AND ARTICHOKE HEARTS BLENDI	=D	<i>FRIE</i> S MAMA MAGLIOLO'S	\$14.00	BLACK ANGUS BEEF GRILLED	•	
WITH CREAMY CHEESES SEI	R <i>VED</i>	SPAGHETTI & MEATBALLS	φ14.00	AND DRESSED WITH LETTUCE,		
WITH GOLDEN-FRIED PITA C		SIGNATURE RED SAUCE.		TOMATO AND RED ONION ON BRIOCHE BUN		
PORTOBELLO BITES DICED PORTOBELLO	\$14.00	HANDMADE MEATBALLS SERVE	D.	PESTO MOZZARELLA	\$16.00	
MUSHROOMS, FRIED AND		OVER SPAGHETTI	. 442.00	BURGER	Ψ.σ.σσ	
SERVED WITH CREOLE		GRILLED CHICKEN BREAST SERVED WITH STEAMED	\$13.00	BLACK ANGUS BEEF GRILLED)	
<i>REMOULADE</i> ITALIAN NACHOS	\$15.00	BROCCOLI		AND TOPPED WITH MELTED MOZZARELLA CHEESE AND		
FRIED LASAGNA, MEAT SA		SHRIMP OR CRAWFISH	\$13.00	CRISPY PROSCIUTTO, DRESSEI	D	
BLACK OLIVES, PARMESAN,		ETOUFFEE		WITH LETTUCE, TOMATO, RED	_	
MOZZARELLA, ALFREDO, ALI MADE IN HOUSE	-	SERVED WITH RICE CRAWFISH MONICA	\$13.00	ONION AND PESTO ON BRIOCH. BUN	E	
PROSCUITTO WRAPPED	\$50.00	MILDLY SPICY. RICH AND	φ13.00	BLACK & BLEU BURGER	\$14.00	
SHRIMP	Ψσσ.σσ	CREAMY SEASONED BLEND WIT	ΤΗ	BLACK ANGUS BEEF	•	
FRIED SHRIMP WRAPPED I		BOWTIE PASTA AND CRAWFISH		BLACKENED AND GRILLED, DRESSED WITH LETTUCE.		
PROSCUITTO (20 SHRIMP PE	R	FRIED CATFISH PLATE GOLDEN FRIED CATFISH	\$13.00	TOMATO, RED ONION, AND BLE	U	
<i>ORDER)</i> ENTREES		SERVED WITH FRIES		CHEESE ON BRIOCHE BUN		
ALL PASTAS TOPPED W	/ITH	FETTUCINI ALFREDO	\$13.00	WRAPS		
SHREDDED PARMESAN AND		CREAMY ALFREDO WITH		SERVED WITH FRIES AND PI	CKLE	
PARSLEY		GRILLED OR BLACKENED CHICKEN OR SHRIMP		SPEAR	C4400	
SPAGHETTI & RED SAUC	E \$11.00	DINNER ENTREES 5-8 PM	<u>/</u>	BETTY JEAN WRAP BLACK ANGUS BEEF DRESSE	\$14.00	
SPAGHETTI PASTA TOSSE	D IN	FRIED SHRIMP PLATE	\$23.00	WITH LETTUCE, TOMATO, RED	D	
GRANDMA MAGLIOLO'S SIGNATURE ITALIAN RED SA	UCF	LARGE SHRIMP DOUBLE		ONION AND REMOULADE		
MONICA FARFALLE	\$11.00	BATTERED IN OUR HOUSE FLOUR. SERVED WITH SEA SAL	т	SHRIMP REMOULADE WRA GRILLED OR FRIED SHRIMP	P\$15.00	
BOWTIE PASTA TOSSED IN		AND CRACKED BLACK PEPPER	•	DRESSED WITH LETTUCE,		
WHITE WINE PARMESAN SAU		FRIES OR SWEET POTATO FRIE		TOMATO AND REMOULADE		
FETTUCCINE ALFREDO FETTUCCINE PASTA TOSSI	\$11.00 FD IN	MAMA MAGLIOLO'S	\$20.00	SAUCE CHICKEN CAESAD WRAD	¢14.00	
OUR HOUSE MADE ALFREDO		SPAGHETTI SIGNATURE SWEET RED		CHICKEN CAESAR WRAP GRILLED CHICKEN WITH FRE	\$14.00	
SANDWICH-EGGPLANT	\$11.00	SAUCE WITH HANDMADE		PARMESAN CAESAR SALAD	.	
PARM	10110	MEATBALLS SERVED OVER		SPINACH MADELINE WRAP	\$15.00	
FRIED EGGPLANT MEDALL TOPPED WITH ITALIAN CHEE		<i>SPAGHETTI</i> GRILLED CHICKEN BREAST	\$14.00	ITALIAN CHEESES, GRILLED CHICKEN. CREAMY AND FRESH	,	
BLEND, FRESH SPINACH AND		GRILLED CHICKEN BREAST	ψ1-7.00	SPINACH		
RED SAUCE ON BRIOCHE		AND FRESH SЦЮБЕО TOMATO				

<u>SALADS</u> ALL DRESSING MADE IN HOU (BLEU CHEESE, HONEY MUST)	ARD,	SERVED WITH BROCOLI ETOUFFEE (CRAWFISH OR SHRIM)	\$21.00	C/
CAESAR, RANCH, THOUSAN ISLAND, BALSAMIC VINAIGRET SIDE CAESAR SALAD ROMAINE AND FRESH PARMESAN TOSSED IN CAESAR	<i>TTE)</i> \$5.00	TRADITIONAL CREOLE ETOUFFEE AND FRIED OKRA CRAWFISH MONICA MILDLY SPICY, RICH AND CREAMY SEASONED BLEND WITH BOWTIE PASTA AND CRAWFISH	\$22.00 H	SH
DRESSING WITH CROUTONS SIDE HOUSE SALAD MIX OF ORGANIC SPRING LETTUCE, TOMATO, RED ONION WITH PICKLED OKRA AND CROUTONS	\$5.00 vs		\$22.00	F
		CHICKEN BREAST, TOPPED WITH MOZZARELLA AND PARMESAN CHEESES SERVED WITH SPAGHETTI	ł	Ba t
		FRIED CATFISH GOLDEN FRIED PREMIUM CATFISH SERVED WITH FRIES	\$23.00	SE PE
		FETTUCCINE ALFREDO with chicken CREAMY ALFREDO SAUCE WITH CHICKEN	\$22.00	SV FR BR
		EGGPLANT PARMESAN SIGNATURE SWEET RED SAUCE OVER GOLDEN-FRIED MEDALLIONS, TOPPED WITH MOZZARELLA AND PARMESAN CHEESES SERVED WITH SPAGHETTI	\$19.00	WI PL IC
		LASAGNA PAPPARDELLE HAND CUT PAPPARDELLE PASTA WITH MAGLIEAUX'S SIGNATURE MEAT SAUCE, FRESI	\$23.00 H	

CHICKEN BREAST

RIBEYE

POTATO FILET MIGNON

POTATO

CRAB STUFFING INSIDE A SAVORY GRILLED BUTTERFLIED CHICKEN BREAST. WITH CAJUN CREAM SAUCE AND SIDE OF STEAMED BROCCOLI

12 OZ CHOICE TOPPED WITH GARLIC ROSEMARY COMPOUND BUTTER SERVED WITH BAKED

8 OZ CHOICE CENTER-CUT TENDERLOIN TOPPED WITH GARLIC ROSEMARY COMPOUND BUTTER SERVED WITH BAKED

SERVED WITH BROCOLI		SANDWICHES AND BOROV	C
ETOUFFEE (CRAWFISH OR	\$21.00	SANDWICHES AND POBOY CATFISH PO'BOY	<u>s</u> \$14.00
SHRIMP)	φ=σσ	PREMIUM, FRIED CATFISH	φ14.00
TRADITIONAL CREOLE		STRIPS, LETTUCE, TOMATO, AND)
ETOUFFEE AND FRIED OKRA		TARTAR SAUCE, SERVED ON	,
CRAWFISH MONICA	\$22.00	GAMBINO'S FRENCH BREAD	
MILDLY SPICY, RICH AND	Ψ==:σσ	SHRIMP PO'BOY	\$15.00
CREAMY SEASONED BLEND WIT	Ή	FRIED SHRIMP, LETTUCE,	•
BOWTIE PASTA AND CRAWFISH		TOMATO AND REMOULADE	
CHICKEN PARMESAN	\$22.00	SAUCE, SERVED ON GAMBINO'S	
SIGNATURE SWEET RED		FRENCH BREAD	
SAUCE OVER GOLDEN FRIED		<u>EXTRAS</u>	
CHICKEN BREAST, TOPPED WITH	1	Baked Potato	\$6.00
MOZZARELLA AND PARMESAN		Oven baked potato served with	
CHEESES SERVED WITH SPAGHETTI		toppings on the side (sour cream,	
FRIED CATFISH	\$23.00	green onion, shredded cheddar	
GOLDEN FRIED PREMIUM	Ψ23.00	cheese, and two butter tabs SEA SALT AND CRACKED	\$3.50
CATFISH SERVED WITH FRIES			φ3.30
FETTUCCINE ALFREDO with	\$22.00	PEPPER FRENCH FRIES	Φο σο
chicken	Ψ==:00	SWEET POTATO FRIES	\$3.50
CREAMY ALFREDO SAUCE		FRIED OKRA	\$3.50
WITH CHICKEN		BROCCOLI	\$3.50
EGGPLANT PARMESAN	\$19.00	<u>DESSERTS</u>	
SIGNATURE SWEET RED	ψ.σ.σσ	WHITE CHOCOLATE BREAD	\$8.00
SAUCE OVER GOLDEN-FRIED		PUDDING	•
MEDALLIONS, TOPPED WITH		ICE CREAM SUNDAE	\$8.00
MOZZARELLA AND PARMESAN		102 0112/11/100/10/12	φοισσ
CHEESES SERVED WITH			
SPAGHETTI	# 00.00		
LASAGNA PAPPARDELLE HAND CUT PAPPARDELLE	\$23.00		
PASTA WITH MAGLIEAUX'S			
SIGNATURE MEAT SAUCE, FRES	Н		
SPINACH, MOZZARELLA,	•		
RICOTTA, BLACK OLIVES, AND			
FRESH BASIL			
CRABMEAT STUFFED	\$23.00		

\$35.00

\$40.00