

OUR MENU

Can't Miss

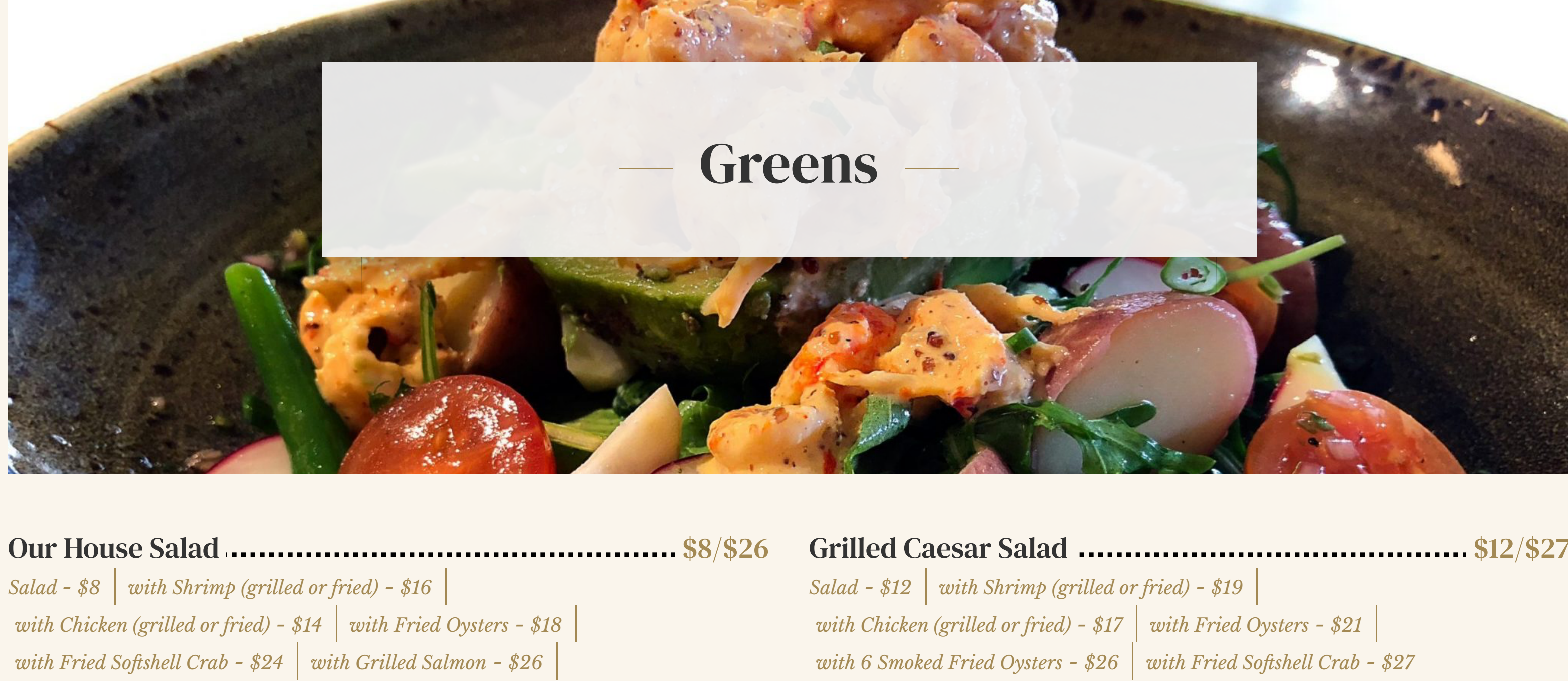
— Customer Favorites —

In House Smoked Ham Sandwich \$17 Kaiser Bun, Creolaise, Carmelized Onions, Gruyere Cheese, French Fries	Watermelon & Basil Lemonade \$16 Absolut Watermelon Vodka, House Lemon-Basil Simple, Fresh Berry Compote, Hibiscus Bitters
What The Shuck \$10 <i>Oyster Shooter</i> George's Spicy Mary Juice, Hanson of Sonoma Organic Habenero Vodka, Bittermans Hellfire Habanero Shrub & ONE FRESH SHUCKED GULF RAW OYSTER	Jameson Cold Brew Vanilla Latte \$16 Jameson Cold Brew, Bailey's Vanilla-Cinnamon, Vanilla Whip Shot, Cocoa Powder
Ponchatoula Old Fashioned \$16 Hardhide Ponchatoula Strawberry Whiskey, Basil-Lemon Simple, Burlesque Bitters, Berry Compote, Lemon Peel	Crawfish Beignets \$13 Crawfish, Mascarpone, Green Onions, Lemon Dill Aioli
White Chocolate Bread Pudding \$9 with White Chocolate Sauce, Angelo Brocato Vanilla Bean Gelato	Blackened Gulf Fish & Crawfish Tails \$30 Louisiana Crawfish Tail Cream Sauce, Sautéed Spinach, Potato Croquette
Redfish on the Half Shell \$29 Fresh Redfish <i>grilled naturally on its scales</i> , Sautéed Spinach, Creole Meuniere Sauce, Bacon-Pecan Rice	Shrimp Caminada – Po-Boy <small>Nota Po-Boy Fest Winner</small> \$18 Sautéed Louisiana Shrimp in our Spicy Citrus Butter, Grilled Bread, Napa Cabbage & Herb Slaw
Hot Crab Dip \$18 Blue Crab, Creole Seasoning, Cheese Blend, Crostini	Char Grilled Oysters \$15/\$30 <i>Half Dozen - \$15 Dozen - \$30</i> Butter, Garlic, Parmesan, Grilled Bread
Smoked Fried Oysters \$15/\$30 <i>Half Dozen - \$15 Dozen - \$30</i> Marinated in a Sriracha & Brown Sugar Bath, Cold Smoked, Flash Fried, house made Garlic Aioli	Hot, Boiled Gulf Shrimp \$15/\$26 <i>1 Pound - \$26 ½ Pound - \$15</i> with Smoked Sausage, Potatoes, Corn & Mushrooms



— Ersters & All —

What The Shuck \$10 <i>Oyster Shooter</i> George's Spicy Mary Juice, Hanson of Sonoma Organic Habenero Vodka, Bittermans Hellfire Habanero Shrub & ONE FRESH SHUCKED GULF RAW OYSTER	Hot Crab Dip \$18 Blue Crab, Creole Seasoning, Cheese Blend, Crostini
Grilled Boudin & Pickled Okra \$8 Cajun Rice & Pork Sausage with House Pickled Veg	Crispy Softshell \$18 One Single Louisiana Soft Shell Crab, Tempura Battered and Fried, Served with a Pickled Pepper Aioli and Julienne Vegetables
Sweet Heat Chilli & Mint Wings \$10 6 Wings tossed in our house Sweet Chili, Sabal, Fresh Mint glaze. Topped with Sweet Potato Strings.	Crawfish Beignets \$13 Crawfish, Mascarpone, Green Onions, Lemon Dill Aioli
Oysters On The Half Shell \$10.50/\$21.00 <i>Half Dozen - \$10.50 Dozen - \$21.00</i> Lemon, Cocktail, Horseradish, Crackers	Char Grilled Oysters \$15/\$30 <i>Half Dozen - \$15 Dozen - \$30</i> Butter, Garlic, Parmesan, Grilled Bread
Smoked Fried Oysters \$15/\$30 <i>Half Dozen - \$15 Dozen - \$30</i> Marinated in a Sriracha & Brown Sugar Bath, Cold Smoked, Flash Fried, house made Garlic Aioli	Hot, Boiled Gulf Shrimp \$15/\$26 <i>1 Pound - \$26 ½ Pound - \$15</i> with Smoked Sausage, Potatoes, Corn & Mushrooms
Shrimp Ju-Ju \$12 Fried Shrimp tossed in a Spiced and Slightly Smokey, Creamy Dressing	



— Greens —

Our House Salad \$8/\$26 <i>Salad - \$8 with Shrimp (grilled or fried) - \$16 with Chicken (grilled or fried) - \$14 with Fried Oysters - \$18 with Fried Softshell Crab - \$24 with Grilled Salmon - \$26 with 6 Smoked Fried Oysters - \$23</i> Mixed Greens, Tomato, Cucumbers, Cheddar, Red Onion, Croutons <i>-Choice of our house-made dressings-</i> Green Goddess, Bleu Cheese, Ranch, Balsamic Vinaigrette	Grilled Caesar Salad \$12/\$27 <i>Salad - \$12 with Shrimp (grilled or fried) - \$19 with Chicken (grilled or fried) - \$17 with Fried Oysters - \$21 with 6 Smoked Fried Oysters - \$26 with Fried Softshell Crab - \$27</i> Half Head of Grilled Romaine, Classic Caesar Dressing, House Ciabatta Croutons, Shaved Parmesan & Capers
--	---



— On Bread —

Grand Isle Double Burger \$25 Kaiser Bun, Double Patty, Gruyere Cheese, Apple Smoked Bacon, Mayo, Tomato, Arugula, French Fries	In House Smoked Ham Sandwich \$17 Kaiser Bun, Creolaise, Carmelized Onions, Gruyere Cheese, French Fries
Fried Chicken JuJu Sandwich \$18 Kaiser Bun, Housemade Pickles, Lettuce, Tomato, Ju-Ju Sauce, Apple Smoked Bacon, French Fries	Smoked Bleu Burger \$17 Smoked Ground Brisket, Ground Short Rib, Ground Chuck Beef, Smoked Bleu Cheese, Apple Smoked Bacon, Arugula, Tomato & Mayo on a Kaiser Bun with Fries
Shrimp Caminada – Po-Boy <small>Nota Po-Boy Fest Winner</small> \$18 Sautéed Louisiana Shrimp in our Spicy Citrus Butter, Grilled Bread, Napa Cabbage & Herb Slaw	Grand Isle Burger \$17 Ground Brisket, Ground Short Rib, Ground Chuck Beef, Gruyere, Apple Smoked Bacon, Arugula, Tomato & Mayo on a Kaiser Bun with Fries
Fried Seafood Po-Boys \$18/\$24 <i>Shrimp - \$18 Catfish - \$18 Oyster - \$24 **Softshell Crab - \$18 Half & Half Oyster - \$20.00 Half & Half - \$18.50</i> *Dressed* Lettuce, Tomato, Pickle, Tartar **Jalapeno Tartar	



— Entrées —

Bourbon Brined Pork Chop \$25 Bourbon Brine Bone in Pork Chop, Stewed Greens, Corn Bread, Frontier BBQ Sauce	Grilled Salmon \$24 Roasted Vegetables, Beurre Blanc
Fried Chicken Basket \$18 Hand battered Chicken Tenders, Deep Fried, served with Fries	Creole Crawfish Pasta \$24 Louisiana Crawfish Tails, Creole Cream Sauce, Linguini, Grilled Ciabatta Bread
Seafood Baskets \$16/\$30 <i>Shrimp - \$23 Catfish - \$21 Oyster - \$30 Softshell - \$20 Half & Half Oyster - \$22 Half & Half - \$18.50</i> add a Fried Softshell Crab - \$16 Served with French Fries	Fisherman's Stew \$22 Gulf Fish, Shrimp, Calamari, Oysters, Creole Seafood Broth & Brown Rice
Shrimp N' Grits <small>Price</small> \$28 Jumbo Louisiana Shrimp, Spicy Étouffée, Roasted Corn & Jalapeno Grits	Pan Roasted Chicken \$24 Half Chicken, Classic Mashed Potatoes, Spinach Stuffed Portabella Mushroom, Demi Glaze
Stick Soy Baby Back Ribs \$18/\$27 <i>Entrée - \$27 Small Plate - \$18</i> Mac and Cheese	Blackened Gulf Fish & Crawfish Tails \$30 Louisiana Crawfish Tail Cream Sauce, Sautéed Spinach, Potato Croquette
Redfish on the Half Shell \$29 Fresh Redfish <i>grilled naturally on its scales</i> , Sautéed Spinach, Creole Meuniere Sauce, Bacon-Pecan Rice	



— Desserts —

Walnut Brownie a la Mode \$9	Steen's Pecan Pie \$8.50/\$11.50 <i>Regular - \$8.50 a la mode - \$11.50</i> with Caramel Sauce
Lemon Ice Box Pie \$9 with Seasonal Berry Compote	White Chocolate Bread Pudding \$9 with White Chocolate Sauce, Angelo Brocato Vanilla Bean Gelato
Cheesecake of the Day \$8.50 Our Pastry Chef is always whipping up new flavors for the season like Oreo Cookie, Pumpkin & Gingerbread, Madagascar Vanilla Bean, Carrot Cake, and Bailey's & Cream. Stop in during Carnival Season and grab a slice of Chef's Mardi Gras Cheesecake.	

— Sides —

Stewed Greens with Bacon \$7	Roasted Corn & Jalapeño Grits \$7
Good Ole Mac N Cheese \$7	Chicken & Andouille Jambalaya \$8
Sautéed Vegetables \$6	French Fries \$6

— For the Little Fisher —

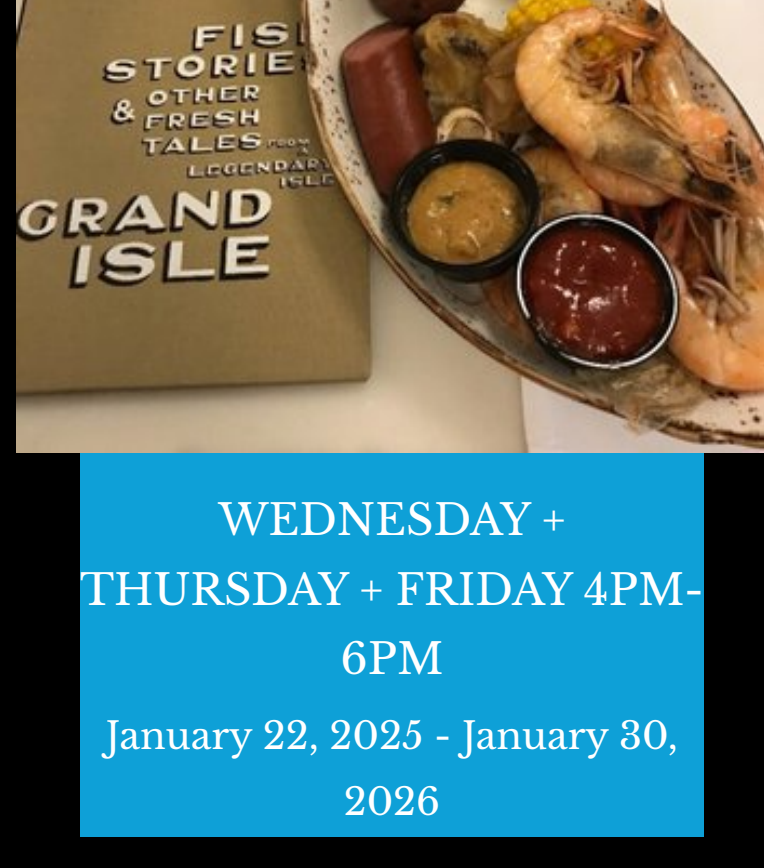
12 YEARS OLD & UNDER

Lil' Catfish Plate \$9.95 Fried Catfish Strips with French Fries	Lil' Shrimp Plate \$9.95 Sautéed or Fried Gulf Shrimp with French Fries
Macaroni & Cheese \$7 Creamy Cheese Sauce with Elbow Noodles	Lil' Chicken Tender Plate \$9.95 Grilled or Fried House Breaded Chicken Tenders with French Fries
Butter Linguini \$7 Just That	Lil' Ice Cream Sundae \$4.75 Chocolate Sauce, Whipped Cream and a Cherry on Top

FREE PARKING

CLICK HERE for Directions!
 Dine with us and we will validate your parking for a max of 4 hours at the Harrah's Casino garage.

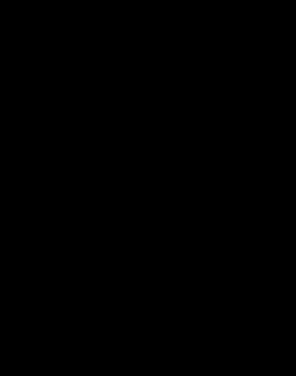
Upcoming Events



WEDNESDAY + THURSDAY + FRIDAY 4PM-6PM
 January 22, 2025 - January 30, 2026

View All Events

Follow Us



Contact Us

575 Convention Ctr. Blvd,
 NOLA 70130
 (504) 520-8330
 Monday & Tuesday |
 CLOSED
 Wednesday & Thursday |
 4P-9P
 Friday & Saturday | 11A-10P
 Sunday | 11A-9P
 Email:
 info@grandislerestaurant.com