

### 🔥 **Blackened Chicken Wrap 15**

Blackened Chicken, Cheddar, Lettuce Tomato & Horseradish Cream Sauce

### 🔥 **Blackened Tuna Wrap 18**

Blackened Ahi Tuna, Cajun Kimchi & Wasabi Sour Cream Wrapped in a Flour Tortilla

### **Nawlin's Po Boy 18** ★

Lettuce, Tomato & Chipotle Mayo on Tuscan Bread. Choice of Fried Chicken / Catfish / Andouille Sausage / Fried Shrimp / Fried Oyster

### **Vegetable Wrap 16** v

Portobello Mushrooms, Black Eyed Pea Hummus, Roasted Red Peppers, Goat Cheese, Lettuce & Tomato

Add the Following for \$2 Extra per item - Cheese, Sautéed or Fried Onions or Mushrooms, Jalapenos, Guacamole. Add Sliced Avocado for \$3 Extra

## **SALADS**

Add Chicken \$6 Add Salmon / Shrimp / Tuna / Skirt Steak \$8

### 🔥 **GF** **Seafood Cobb 20**

Pan Seared Shrimp & Scallops over Mixed Greens with Tomato, Bacon, Hard Cooked Eggs, Crumbled Bleu Cheese

in a Spicy Tomato Vinaigrette Topped with Crispy Onions

### **GF** **Traditional Caesar 14**

Crispy Heart of Roamine Tossed in our Own Caesar Dressing with Grated Parmesan Cheese & Housemade Croutons

### **Bourbon Chopped 15**

Iceberg & Mesclun Lettuce, Tomato, Onion, Hearts of Palm, Mushroom & Bacon Wrapped in a Bleu Cheese Dressing.

Topped with Crispy Fried Onions

### **Southern Fried Chicken 18**

Fresh Baby Greens, Spicy Pecans, Cheddar Cheese, Topped with Buttermilk Fried Chicken & Tossed in a Brown Sugar Vinaigrette.

### **Spinach Arugula 16**

Fresh Baby Spinach & Baby Arugula Tossed in a Citrus Vinaigrette Topped with Feta Cheese, Seasonal Berries, Oranges & Spiced Pecans

## **PASTA**

### **Pasta Jambalaya 22**

Andouille Sausage, Crawfish, Fresh Bell Peppers & Onions tossed with Fettuccine in a Spicy Cream Sauce

### 🔥 ★ **Murphy's Pasta 22**

Jumbo Shrimp Sautéed in a Spicy Cream Sauce served with Toasty Garlic Bread

### 🔥 **Buffalo Shrimp Mac 20**

Creamy Mac n Cheese Topped with Buffalo Shrimp, Smoked Gouda, Wisconsin Cheddar & Parmesan Cheeses, Baked to Crispy Perfection

### 🔥 **Mamou Pasta 24**

Shrimp, Clams, Mussels & Crawfish in a Spicy Tomato Cream Sauce over Fettuccine

### **Mediterranean Pasta 18**

Fresh Garlic, Roasted Cherry Tomatoes, Wilted Arugula, Crimini Mushrooms, Sundried Tomatoes, Kalamata Olives & Feta Cheese Tossed with Penne in a White Wine Sauce

## **SIDES**

**Sautéed Onions or Fried Onions 5**

**French Fries or Sweet Potato Fries 7**

**Charleston Red Rice 7**

**Mashed or Baked Potato 5**

**Sautéed Spinach 7**

🔥 - Spicy ★ - House Specialty **GF** - Gluten Free  
v - Vegetarian

**JOIN US ON OUR FULLY HEATED  
ROOFTOP FOR ADDITIONAL  
OUTDOOR SEATING!!!**

**WE ARE OPEN MONDAY THROUGH  
SUNDAY FROM 12PM TO 11PM**

**HAVE US CATER YOUR  
NEXT SPECIAL EVENT!  
INQUIRE WITH MANAGEMENT**

**THANK YOU & ENJOY YOUR MEAL!!**



# **BOURBON STREET TAKEOUT & DINING MENU**

**(718)224-2200**

**WWW.BOURBONSTREETNY.COM**

**BRUNCH NOW SERVED DAILY  
MONDAY - FRIDAY 10 AM - 3 PM  
SATURDAY & SUNDAY 11:30 AM - 3 PM**



## SOUPS

### **Soup Du Jour 8**

#### **French Onion 8**

Delicious Soup topped with Melted Swiss & Parmesan Cheeses. Baled to Crispy Perfection

#### **🔥 Lobster Bisque 10**

A Traditional Favorite. Served on Friday & Saturday Nights Only

## APPETIZERS

### **★ 🔥 BBQ Shrimp 16**

Seasoned Jumbo Shrimp in Our Spicy Cream Sauce with Toasty Garlic Bread

#### **🔥 Blackened Crab Cakes 16**

Whole Lump Crab Cakes, Fresh Salsa & Drizzled with Chipotle Mayo Sauce

#### **Sliders 14**

Choice of Beef / BBQ Pulled Pork / Chicken / Oysters Add Cheese or Bacon for \$1 Each

#### **Bourbon Street Wings 13**

Choice of Buffalo, BBQ, Roasted Sriracha Garlic or Cajun Dry Rub

#### **Chili Calamari 16**

Tender Calamari, Lightly Floured & Fried in a Chili, Garlic, BBQ Sauce

#### **Blackened Sesame Tuna 16**

Pan Seared Blackened Ahi Tuna served with Homemade Cajun Kimchi & Wasabi Mayo

#### **🔥 Texas Chili Nachos 14**

Homemade Texas Chili, Spicy Cheese Sauce, Black Bean Salsa, Jalapenos over Corn Tortilla Chips & Topped with Sour Cream

#### **🔥 Southern Chicken Fingers 13**

Blackened Spiced Panko Crusted Chicken Tender Strips Served with Sweet Maple Mustard

#### **🔥 🍷 French Mussels 16**

PEI Mussels in a Spicy Tomato Fennel Broth. Served in a Cast Iron Pot with Toasty Garlic Bread

#### **🔥 Spinach & Artichoke Dip 13**

Served with Tortilla Chips

#### **🔥 Blackened Chicken Quesadilla 15**

Layers of Blackened Chicken Smothered in Cheese. Served with Fresh Salsa, Sour Cream & Guacamole

#### **Alligator Bites 17**

Fried Alligator Served with Chipotle Mayo Sauce

#### **Boo Coo Balls 13**

Crispy Fried Red Beans & Rice Balls Stuffed with Andouille Sausage Jack & Cheddar Cheeses Served with Chipotle Mayo Sauce

#### **Pulled Pork Nachos 14**

Tortilla Chips Smothered with Pulled Pork, Refried Beans, Melted Cheese, Jalapeños, Homemade Salsa & Sour Cream

#### **Blackened Shrimp 16**

Spicy Shrimp served with our Handmade Salsa & Horseradish Sauce

## ENTREES

Served with House Salad / Caesar Salad for \$2 Extra Sub Sauteed Spinach for \$2.50 Extra

#### **NY Strip Steak 31 🍷**

Grilled 16 oz Black Angus Strip, Cooked to Order. Served with Choice of Starch & Vegetable Served Blackened or Bourbon Style for \$2 Extra

#### **Short Rib Dianne 29**

Tender Braised Short Ribs in a Mushroom Brown Sauce. Served with Choice of Starch & Vegetable

#### **BBQ Baby Back Ribs 29**

Tender Pork Ribs in our Homemade BBQ Sauce., Served with Choice of Starch & Vegetable, Coleslaw & Corn Muffin

#### **Skirt Steak 31**

Marinated in our Own Secret Sauce & Cooked to Order. Served with Choice of Starch & Vegetable

#### **Boneless Ribeye 32**

20 oz Black Angus Rib Eye topped with Cajun Cowboy Butter. Served with Choice of Starch & Vegetable

#### **🔥 Blackened Catfish 28**

Delta Farm Raised Catfish, Blackened & Served with Horseradish Sauce. Served with Choice of Starch & Vegetable

#### **Grilled Salmon 28**

Herb Marinated Atlantic Salmon topped with Housemade Red Pepper Vinaigrette. Served with Choice of Starch & Vegetable

#### **French Quarter Seafood Boil 30**

Clams, Shrimp, Mussels, Andouille Sausage, Cob Corn & Potatoes in a Spicy Broth. Served in a Cast Iron Pot.

#### **🔥 ★ Seafood Gumbo 29**

Shrimp, Scallops, Clams, Mussels & Andouille Sausage in a Spicy Gumbo Sauce topped with Red Rice.

Served with a Corn Muffin

#### **Cajun Sampler 29 🔥**

Blackened Chicken & Shrimp with Andouille Sausage Topped with Creole Sauce over Red Beans & Rice.

Served with Corn Muffin

#### **★ 🔥 Jambalaya 28**

House Specialty Rice Dish with Chicken, Andouille Sausage & Shrimp Topped with Creole Sauce.

Served with Corn Muffin

#### **Pretzel Chicken 26**

SourDough Pretzel Battered Chicken, Fried & Topped with Honey Mustard Glaze. Served with Choice of Starch & Vegetable

## BURGERS / SANDWICHES

**Served with Lettuce, Tomato & Gherkin Pickle. Choice of French Fries or Sweet Potato Fries.**

**Truffle Parmesan or Cajun Fries \$2 Extra**

#### **Bourbon Burger 15**

9 oz Black Angus Burger - Classic or Blackened Cooked to Order

#### **Chipotle Chicken Burger 16 🔥**

Fresh Ground Chicken with Chipotle Adobo, Served on a Toasted Brioche Bun

#### **★ Heart Stopper 17**

9 oz Black Angus Burger Topped Texas Chili & Bacon Stuffed between 2 Grilled Cheese Sandwiches

#### **Creole Burger 17**

9 oz Black Angus Burger Topped with Andouille Sausage & Pepper Jack Cheese. Served with Chipotle Mayo

#### **Ribeye Sandwich 18**

Grilled Marinated Ribeye on Semolina Garlic Bread with Melted Mozzarella & Fried Onions

#### **🔥 ★ Pressed Cajun Chicken**

#### **Muffaletta 17**

Grilled Chicken, Genoa Salami, Cajun Ham, Swiss & Mozzarella Cheeses with Pickled Gardenia Salad Pressed on a Fresh Semolina Bread

