



Anthony Tola, Proprietor

'87 Throwback Menu

The following are select menu items we offered when we first opened our doors in 1987. Please enjoy these New Orleans dishes that are being offered at 1987 prices!!! All were created by Joseph Gonsoulin, our opening chef. He was born and raised in New Iberia, Louisiana, the heart of Cajun/Creole country. We recruited him during a trip to Louisiana in 1986 and he relocated to New Jersey to help get our restaurant started. He stayed with us for about 18 months. At that time he said "Tony I want to go back home", as the cultural differences and separation from family made him homesick. Thanks to Joe and all who have worked here in the past and present. I hope you will enjoy a taste from the history of The Old Bay. As they say in N'awlins "Laissez les bons temps rouler". Let the good times roll.

HOT APPETIZERS

Sautéed Andouille Sausage a La Morgan.....\$3.95
Hearty slices of Andouille smoked sausage, sautéed with onions, bell peppers, tomato chunks and creole seasonings.

SOUP

Oyster Rockefeller Soup (Bowl).....\$4.95
A great New Orleans appetizer transformed by our chef into a wonderful soup! Fresh oysters and spinach, blended into a rich chicken stock with heavy cream, Parmesan cheese and a hint of Pernod Liqueur.

ENTRÉES

Crawfish Etouffee.....\$11.95
Fresh Louisiana tails, carefully simmered in a rich, roux flavored seafood stock with garlic, onions, bell peppers and celery. Served over a bed of seasoned rice and topped with chopped scallions and parsley.

Paneed Chicken Breast With Dill Fettuccine..\$9.95
Boneless breasts of chicken, coated with specially seasoned bread crumbs and pan fried until golden. Accompanied by a swirl of fettuccine al dente with dill cream sauce.

Scampi Poisson.....\$11.95
Filets of fresh fish, lightly battered and sautéed, then covered with a delicious sauce made from the pan juices, white wine, garlic, scallions and baby shrimp.

Sweet Potato Pork Iberia.....\$10.95
Sautéed medallions of boneless pork loin, alternating with slices of fried sweet potatoes, layered in a sauce of pork gravy, puréed sweet potatoes, raisins and brandy.

DESSERT

Crème de Ange.....\$3.25
A south Louisiana favorite - especially in the hot summer! Sweet condensed milk is patiently cooked until completely caramelized, then chilled and covered with chopped pecans and a liqueur flavored whipped cream topping.

COCKTAILS

NOLA Mardi-Rita\$10.00
A fun NOLA twist on our classic Margarita made with Olmeca Altos Blanco, Southern Comfort and topped with a Raspberry liqueur.

Blood Orange Gimlet\$10.00
Bombay Sapphire is mixed with Solerno Blood Orange Liqueur, fresh lime juice and simple syrup.

Sweet Tea Lemonade.....\$10.00
This one here is a real porch sipper. Firefly Sweet Tea Vodka, with a splash of fresh lemon juice and simple syrup.

Blackberry Pimm's Cup.....\$8.00
Blackberry Pimm's is blended with cucumber, elder flower, fresh lemon juice and simple syrup in the fun take on the French Quarter favorite.