

JERRY'S

MARDI GRAS SPECIALS

Friday, February 12th thru Fat Tuesday, February 16th
(In addition to the regular menu.)



COCKTAILS 8.95

Hurricane: Light & Dark Rum, OJ & pineapple juice, grenadine
Sazerac: Rye whiskey, Peychaud bitters, absinthe, lemon peel

SOUPS 3.95/6.95

Crawfish & Crab Roux Gumbo

Beer Pairing: Bell's Best Brown Ale 3.00/6oz

OYSTERS 24.95 Dozen / 12.95 ½ Dozen

Fresh Shucked with Homemade Cocktail Sauce

Cortez Island (*briny, full-flavored, British Columbia*)

Beer Pairing: Dark Horse Two Double Cream Stout 4.00/6oz

APPETIZERS 5.95

Seasoned Sweet Potato Fries with Creole Mustard Dip 5.95

Beer Pairing: Great Lakes Dortmund Gold Lager 3.00/6oz

GRILLED MUFFULETTAS 8.95 Quarter / 14.95 Half

On traditional sesame muffuletta bread. Lettuce, tomato, red onion optional.

Regular: Country Ham, Mortadella, Hot Coppicola, Salami, Provolone, Olive Relish

Veggie: Fried Green Tomatoes, Blackened Portabellas, Provolone, Olive Relish

Beer Pairing: Great Lakes Conway's Irish Ale 3.00/6oz

PO BOYS

"Dressed" includes sliced pickle, lettuce, tomato, red onion,
mayo, and Crystal hot sauce.

Fried Shrimp, Fried Oysters, or Shrimp-Oyster Combo 10.95

Fried Green Tomatoes 8.95

Beer Pairing: Port Brewing Wipeout IPA 3.00/6oz

Turkey Meatball, Roast Peppers & Provolone \$8.95

New Orleans Roast Beef with Debris Gravy 9.95

Roast Beef & Fried Shrimp 10.95

Alligator Sausage 9.95

Beer Pairing: Lagunitas Hairy Eyeball Ale 3.00/6oz

Special Side: Creole Potato Salad

DESSERTS

Banana Rum Bread Pudding with Caramel Sauce & Custard 6.95

Peanut Butter Chocolate Cheesecake with Chocolate Sauce & Custard 6.95

Peach & Ginger Crisp with Raspberry Sauce & Custard 6.95

Beer Pairing: Avery "The Beast" Strong Ale 8.00/6oz