

Acme

OYSTER HOUSE®

SINCE 1910 • NEW ORLEANS SEAFOOD

Still Chillin' & Grillin' For Over 100 Years

METAIRIE • NEW ORLEANS • COVINGTON • BATON ROUGE
GULF SHORES • SANDESTIN

OYSTERS

CONSUMER INFORMATION:

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat oysters fully cooked.

RAW OYSTERS ½ Dozen \$8.99 1 Dozen \$13.49

CHARGRILLED OYSTERS ½ Dozen \$10.99 1 Dozen \$18.99

Sizzling, chargrilled oysters saturated in an herb butter sauce, topped with a special blend of cheese. Served with French Bread slices.

OYSTER SHOOTER \$2.49

One freshly shucked oyster with cocktail sauce and vodka served in a shot glass.

 GLUTEN FREE FRIENDLY*

 ACME FAVORITE

APPETIZERS

BOO FRIES	\$4.49
<i>French fries topped with our own roast beef gravy and cheese.</i>	
THE SAMPLER	\$12.49
<i>Onion rings, meat pies, buffalo wings (serves 2-4).</i>	
OYSTER REMOULADE	\$9.49
FRIED CRAB CLAWS	\$10.99
MEAT PIES	\$6.99
CRAW PUPPIES	\$6.99
FRIED CRAWFISH TAILS	\$7.49
BUFFALO WINGS	8 \$6.99
	16 \$9.99
ONION RINGS	Small \$4.99
	Large \$8.49
BOILED SEAFOOD	Mkt.Price
BOOM BOOM SHRIMP	\$8.99
<i>A generous portion of fried shrimp coated in our homemade sweet and spicy sauce.</i>	
CRAB CAKE W/ CORN MAQUE CHOUX	\$8.99
<i>A crispy crab cake served atop a bed of sweet corn maque choux with Acme Remoulade Sauce.</i>	

SALADS

DRESSINGS:

Ⓞ Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Ranch, Remoulade, Italian, Ⓞ Oil & Vinegar

Ⓞ SIDE SALAD	\$3.99
Ⓞ HOUSE SALAD	\$6.99
<i>Fresh mixed greens, cucumbers and tomatoes</i>	
WEDGE SALAD	\$6.99
POPCORN SHRIMP SALAD	\$11.99
POPCORN CRAWFISH SALAD	\$10.99
GRILLED MARINATED CHICKEN SALAD	\$9.99
GRILLED MARINATED SHRIMP SALAD	\$11.99
FRIED OYSTER SALAD	\$12.99
SEAFOOD SALAD	\$15.99
<i>Fresh mixed greens, grilled shrimp, crab claws and lump crabmeat.</i>	
SOUP & SALAD	\$8.99
CAESAR SALAD	\$6.99
<i>Fried Shrimp</i>	\$11.99
<i>Fried Oysters</i>	\$14.25
<i>Grilled Shrimp</i>	\$10.99
<i>Grilled Chicken</i>	\$10.99

NEW ORLEANS SPECIALTIES

SEAFOOD GUMBO	Cup \$5.79	Bowl \$7.79
<i>Shrimp and Crab with Rice.</i>		
CHICKEN / ANDOUILLE GUMBO	Cup \$5.49	Bowl \$7.49
OYSTER ROCKEFELLER SOUP	Cup \$5.79	Bowl \$7.79
<i>Oysters, spinach, Parmesan cheese and a hint of Herbsaint.</i>		
SOUP OF THE DAY	Cup \$5.49	Bowl \$7.49
ACME POOPA	\$11.99	
<i>French Bread bowl filled with your favorite soup, gumbo or red beans & rice.</i>		
🌸 SEAFOOD ÉTOUFFÉE	Small \$7.99	Large \$12.99
<i>Seasoned in a buttery roux, with seafood over rice. Add fried crawfish tails for \$3.99.</i>		
Ⓞ RED BEANS & RICE	\$9.99	
<i>With grilled smoked sausage.</i>		
Ⓞ JAMBALAYA	\$10.99	
<i>Seasoned rice with smoked sausage and chicken.</i>		
🌸 NEW ORLEANS MEDLEY	\$11.99	
<i>Sampling of Gumbo, Jambalaya, Red Beans & Rice, and Grilled Smoked Sausage.</i>		

No separate checks. We add an 18% gratuity to parties of 6 or more.

PLATTERS

All fried platters include French fries and your choice of one of the following:
Cole Slaw, Hush Puppies or Potato Salad

Substitute sweet potato fries for French fries (add \$1.00)
Add a soft shell crab to any platter (\$9.99)

 **FRIED FISH PONTCHARTRAIN** \$17.99
Lightly battered and fried, topped with fresh crabmeat, shrimp and our own wonderful butter cream sauce. Served with vegetable medley.

1/2 & 1/2 PLATTER

Shrimp & Fish \$15.99
Shrimp OR Fish with Oysters \$17.49

FRIED OYSTER PLATTER \$20.25

FRIED SHRIMP PLATTER \$16.99

FRIED FISH PLATTER \$15.99
Two mild, white flaky filets fried to a golden perfection.

FRIED SOFT SHELL CRAB PLATTER (1) \$15.99
..... (2) \$23.99

STUFFED CRAB PLATTER (1) \$12.99
..... (2) \$16.99

FRIED SEAFOOD PLATTER \$20.49
Oysters, shrimp and fried fish.

 **THE CAPTAIN'S PLATTER (SERVES TWO)** \$38.99
Fried oysters, shrimp, fish, stuffed crab, craw puppies, French fries, hush puppies, onion rings & cole slaw.

GRILLED PLATES

NEW ORLEANS HAMBURGER STEAK \$10.99
8 oz. ground Angus beef patty, topped with brown gravy, grilled mushrooms and onions. Served on a bed of yellow rice.

GRILLED MARINATED SHRIMP PLATTER .. \$14.99
With sweet potato fries, grilled onions and mushrooms.

GRILLED MARINATED CHICKEN PLATTER \$12.99
With sweet potato fries, grilled onions and mushrooms.

 **GRILLED FISH OF THE DAY** Mkt. Price
Served with yellow rice and vegetable medley.
Add Pontchartrain Sauce for \$5.49.

PO-BOYS

All Po-boys come dressed with lettuce, tomato, mayo and pickles.
Add grilled onions, grilled mushrooms, or TABASCO® infused mayo (\$.50)
Add American, Swiss or Cheddar Cheese (\$1.00)

 **FRIED PEACE MAKER PO-BOY** \$14.49
Voted #4 in Top Ten Sandwiches. Golden fried oysters & shrimp, seasoned to perfection, with TABASCO® infused mayo.

FRIED OYSTER PO-BOY \$16.49

FRIED SHRIMP PO-BOY \$11.99

FRIED FISH PO-BOY \$10.99

FRIED CRAWFISH TAIL PO-BOY \$10.99

1/2 AND 1/2 PO-BOY

Shrimp & Fish \$11.99
Shrimp OR Fish with Oysters \$14.49

FRIED SOFT SHELL CRAB PO-BOY..... \$15.99
Served with French fries.

HAM PO-BOY \$9.99

TURKEY PO-BOY \$9.99

HOT SAUSAGE PATTY PO-BOY \$9.99

GRILLED SMOKED SAUSAGE PO-BOY \$9.99

GRILLED MARINATED SHRIMP PO-BOY \$12.99
With grilled mushrooms and onions.

GRILLED MARINATED CHICKEN PO-BOY \$9.99
With grilled mushrooms and onions.

ACME SPECIAL PO-BOY \$9.99
Hot debris-style roast beef, ham, turkey, American & Swiss cheese.

 **ACME "10 NAPKIN ROAST BEEF"** \$10.99
Traditional slow cooked Chuck Roast served hot & debris-style.
Trust us, you'll use all 10!

1/2 LB. HAMBURGER (PO-BOY OR BUN) \$8.99
Served with French fries.

HALF PO-BOY & CHOICE OF SIDE

Ham, Turkey, Roast Beef, Shrimp, Fried Fish, Grilled
Smoked Sausage or Hot Sausage \$11.99
Oyster \$12.99

HALF PO-BOY & CUP OF SOUP / GUMBO

Ham, Turkey, Roast Beef, Shrimp, Fried Fish, Grilled
Smoked Sausage or Hot Sausage \$11.99
Oyster \$12.99

HALF PO-BOY & SALAD

Ham, Turkey, Roast Beef, Shrimp, Fried Fish, Grilled
Smoked Sausage or Hot Sausage \$11.99
Oyster \$12.99

SIDES

G FRENCH FRIES	\$2.49
HUSH PUPPIES	\$2.99
COLE SLAW	\$2.99
G VEGETABLES	\$2.99
POTATO SALAD	\$2.99
G RED BEANS & RICE	\$3.99
SWEET POTATO FRIES	\$2.99
G JAMBALAYA	\$3.99
G GRILLED SMOKED SAUSAGE	\$2.99

DESSERTS

BROWNIE SUNDAE	\$6.99
PECAN COBBLER	\$6.99
<i>With vanilla bean ice cream</i>	
NEW ORLEANS BREAD PUDDING	\$5.99
<i>with whiskey sauce</i>	
CHOCOLATE CARAMEL PIE	\$5.99
ROOT BEER FLOAT	\$3.99
TWO SCOOPS OF VANILLA ICE CREAM	\$2.99
 MAX'S BANANAS FOSTER CHEESECAKE ..	\$5.49

A New Orleans Tradition Since 1910.

In 1910, before Satchmo had ever formed his first band, the Acme Café was opened on Royal Street in the French Quarter. In 1924, a disastrous fire caused the collapse of the three-story Acme Saloon building. The Café was re-established as Acme Oyster House® around the corner at 724 Iberville Street, where it still operates today.

In the early 1980s, after many decades of success, business had slowed for Acme and many other French Quarter businesses. As a result, Acme closed at 4:00 and had only one waitress on staff. This prompted Acme to make the now famous 'Waitress Available Sometimes' neon sign, which is proudly displayed in each restaurant.

In 1997, after eighty-six years of operation, a second Acme was opened in Covington's Downtown Historic District. It was relocated to Hwy. 190 in December 2005. Currently, we also operate in Metairie, Baton Rouge, Sandestin, and Gulf Shores. Each location is a short, refrigerated drive away from where Acme's oysters are harvested. This insures our oysters are always shucked and served at their freshest.

It has been said that New Orleans demands more of its restaurants than just great seafood. Prominence in the Crescent City requires distinctive peculiarity. So what is it that makes this place so special? Maybe it's the glow of the neon lights or the checkerboard tablecloths. Perhaps it's the warm blanket of genuine southern charm that engulfs you at the door. The question has persisted well into our second century of pleasing our guests. *Whatever it is, we're glad you liked it.*

* Our "gluten free friendly" items have been designated as such based on the most current ingredient information from our food suppliers. Due to the fact that these items are prepared in a kitchen that also prepares items containing: wheat, milk and soy, we cannot guarantee that any menu items are completely free of allergens.