

Chef's Po'boys

Please order your Chef's Po'boy "Dressed" or "Naked"

"Dressed"-topped with shredded lettuce tomatoes, mayonnaise and pickles

The BIG "I"\$7.75 half....\$9.75 whole. An overstuffed French loaf of bread with grilled cheddar cheese burger and green chile. Add bacon \$1.25 per half

BBQ Shrimp

\$8.00 half....\$10.00 whole

An overstuffed French loaf of bread filled with fried shrimp tossed in Cajun butter sauce "New Orleans' BBQ Style."

Fried Shrimp

\$7.75 half....\$9.75 whole

An overstuffed French loaf of bread filled with fried shrimp.

Hot Ham & Cheese

\$7.50 half.... \$9.50 whole

An overstuffed French loaf of bread filled with freshly sliced ham and cheddar cheese.

Hot Roast Beef

\$7.95 half....\$9.95 whole

An overstuff of French loaf of bread filled with thinly sliced roast beef in gravy.

Chef's Shuffle

\$7.75 half.... \$9.75 whole

An over stuff of French loaf of bread filled with thinly sliced roast beef, turkey and Swiss cheese.

New Mexican

\$7.75 half.... \$9.75 whole

An over stuff loaf of French bread filled with grilled chicken, green chile and shredded cheddar cheese.

New Orleans' Po' Boy Is A Tradition

Po'boy... The original sandwich was invented by brothers and former street car drivers, Clovis and Benjamin Martin. They opened a restaurant on St. Claude Avenue in the 1920's. When streetcar drivers went on strike in 1929, the Martin brothers took up their cause and created an inexpensive sandwich of gravy and spare bits of roast beef on French bread which they would serve out of the back of their restaurant to the unemployed workers. When a worker came to get one, the cry would go up in the kitchen "here comes another poor boy!" The sandwich was named after this expression and eventually became "Po'boy" in common usage.

Hot roast beef Po'boys, dripping with gravy are the close relatives of these originals. But Po'boys now come in any variety sandwich their makers can dream up. Fried seafood is the most popular version, drawing on the abundant local resources of the Gulf and bayous. Hot or smoked sausage, ham and cheese, and hamburger as also common. Now, seafood restaurants serve distinctive "BBQ Shrimp" and "BBQ Oyster" Po'boys on their menus. The BBQ sauce on these is not barbecued at all, but fried and tossed with a spicy, buttery sauce known only in New Orleans as "BBQ Style."