

In 1920's New Orleans, The Martin Brothers gave free food to striking tram workers, serving meat and seafood scraps on French loaves. As they flocked to the Martin Brother's deli in their droves, the striking tram workers became know as Poor Boys or Po'Boys, with the iconic sandwiches served to them adopting the same name.

BUILD YOUR OWN POOR BOY

STEP 1 - CHOOSE YOUR BOY

PO BOY

Our Po Boy is a classic New Orleans style sandwich served on Artisan Brioche Bread with pickles & salad

SKINNY BOY

A Skinny Boy is a warm salad topped with one of our favourite New Orleans or Regional American classic flavours

MAC BOY

A Mac Boy is our Cajun Mac N Cheese, with our own house made four cheese sauce, combined with one of our exciting flavours

DIRTY BOY

A Dirty Boy is skin on french fries topped with seafood, meat or veggies, smothered in sauces, pickles & toppings to suit

STEP 2 - CHOOSE YOUR FLAVOUR

SHRIMP (S) Buttermilk Fried or Grilled Cajun Shrimp	9.25 / 12.50
LOBSTER (S) Fresh Lobster Natural or Grilled	17.00 / 27.00
SOUTHERN (M) Buttermilk Fried Norfolk Chicken Thigh & Maple Bacon with Honey BBQ or Louisiana Hot Sauce	9.50 / 12.50
COCHON (M) Pulled Suffolk Pork Shoulder with Honey BBQ Sauce	9.00 / 12.00
ANDOUILLE (M) Louisiana Spicy Sausage	8.00 / 11.00
REUBEN (M) Steamed Salt Beef with Sauerkraut	9.50 / 12.50
CAULIFLOWER (V) Buttermilk Fried Cauliflower in Honey with Louisiana Hot Sauce	7.25 / 10.25

SEAFOOD

CAJUN POPCORN SHRIMP (S) Buttermilk Fried Cajun Shrimp served shelled with Remoulade	8.00
JUMBO SHRIMP (S) Grilled Shell On King Prawns with a Cajun Garlic & Herb Butter	9.00
OYSTERS (S) Colchester Rock Oysters served Natural with Shallot Red Wine Vinegar or Grilled with Cajun Garlic & Herb Butter (3 / 6)	7.00 / 13.00
CRAB (S) Steamed Whole Brown Crab served with Cajun Garlic & Herb Butter (April - Nov: English Crab) (Dec - Mar: Scottish Crab)	17.50
LOBSTER (S) Grilled with Cajun Garlic & Herb Butter or served natural with fries & salad (half or whole). (April - Oct: English/Scottish Lobster) (Nov - Mar: Canadian Lobster)	17.00 / 27.00

CHICKEN

CHICKEN WINGS (M) Twice Cooked Norfolk Chicken Wings in Honey BBQ, Louisiana Hot or Jalapeño Green	7.00
BONELESS WINGS (M) Twice Cooked Norfolk Boneless Chicken Thigh in Honey BBQ, Louisiana Hot or Jalapeño Green	8.00

SIDES

SKIN ON FRIES (V) Twice Cooked Skin on Skinny Fries	3.00	FRICKLED OKRA (V) Pickled Okra Fried in Cajun Spices with Remoulade	4.00
SWEET POTATO FRIES (V) Twice Cooked Sweet Potato Fries	4.00	LETTUCE & AVOCADO SALAD (V) Crisp Lettuce & Hass Avocado with Vinaigrette	4.00
BOO FRIES (M) Twice Cooked Skin on Skinny Fries topped with Gravy & Melted Cheese	4.50	APPLE SLAW (V) Shredded Vegetables in Apple Cider Vinegar & Creamy Buttermilk Dressing	3.00

DESSERTS

CHOCOLATE BROWNIE Warm Chocolate Brownie with Salted Caramel, Popcorn & Vanilla Ice Cream	6.00	BANANAS FOSTER ICE CREAM SUNDAE Vanilla Ice Cream, Caramelised Bananas, Pecans & Salted Caramel	5.50
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SODAS

Fentimans produce a range of botanically brewed drinks, made with 100% natural ingredients. For the purists amongst us, we also have the classic Coca Cola.

FENTIMANS 275ml 2.75

Curiosity Cola, Cherry Cola, Victorian or Rose Lemonade, Seville Orange, Ginger Beer

COCA COLA 330ml 2.50

Coke, Diet Coke or Sprite

MINERAL WATER 500ml 2.20

Still or Sparkling

FLOATS

Our Ice Cream Floats combine Rico's Famous Local Ice Cream with our favourite soda. Some of our favourites include the classic Vanilla Ice Cream with Cherry Cola or Strawberry Ice Cream with Rose Lemonade.

VANILLA • STRAWBERRY • CHOCOLATE • BUBBLEGUM 4.00

SHAKES

Our Milkshakes are made using Rico's Famous 100 year old local recipe Ice Cream. Feel free to go classic, dirty or hard!

CLASSIC SHAKES 4.50

Vanilla, Chocolate, Strawberry, Bubblegum

DIRTY SHAKES 5.00

Salted Caramel, Peanut Butter, Oreo, Honeycomb

HARD SHAKES 7.50

Honey Bourbon, Espresso Martini, Banana Foster, Amaretto Joy

BEERS

Abita Brewing Company located 30 miles north of New Orleans, uses only the finest ingredients, including Pacific Northwest hops and pure artesian Abita Springs water.

PURPLE HAZE 355ml 4.2% 5.25

BIG EASY 355ml 4.5% 5.00

AMBER 355ml 4.5% 5.25

WROUGHT IRON 355ml 6.9% 6.50

DIXIE BREWERY is an independent brewery from New Orleans. This full-bodied lager is brewed in Cypress wood vats.

DIXIE BEER 330ml 3.9% 4.25

GUILLET FRERES Cidre is an independent brewed cider from Brittany, France with a creme brûlée sweetness and perky fizz.

CIDRE BRETON 5.0% 4.30

WINES

A selection of wines to complement our Seafood & our Louisiana Cajun flavours.

WHITE

COLOMBARD France 4.85 / 19.95 LE TROUBADOUR

SAUVIGNON BLANC New Zealand 6.95 / 25.45 MAMAKU

SPARKLING

PROSECCO Italy 4.95 / 29.95 VAPORETTO

CHAMPAGNE France 49.75 PALMER & CO BRUT RESERVE

RED

GRENACHE France 4.85 / 19.95 LE TROUBADOUR

MALBEC Argentina 6.75 / 24.85 TILIA

ROSÉ

PINOT GRIGIO BLUSH Italy 4.95 / 20.45 CONTO VECCHIO

GRENACHE ROSÉ France 5.95 / 22.95 PETIT PAPILLON

COCKTAILS

Synonymous with New Orleans our cocktails are selected to recreate the atmosphere of the vibrant city with its great traditions of Jazz & Mardi Gras.

HURRICANE 7.50

Havana Club Rum, Passion Fruit & Orange

STRAWBERRY DAIQUIRI 7.00

Havana Club Rum, Strawberry & Lime

MARGARITA 7.50

El Jimador 100% Blue Agave Tequila,
Triple Sec & Lime

POORADORA 7.00

Tanqueray Gin, Raspberry, Lime & Ginger Beer

GIN FIZZ 7.50

Tanqueray Gin, Lemon, Lime & Soda Water

GINGER MINT JULEP 7.50

Bulleit Bourbon, Ginger Beer & Mint

POOR STAR MARTINI 8.00

Stolichnaya Vodka, Vanilla, Passion Fruit,
Lime & Prosecco

ESPRESSO MARTINI DU MONDE 7.50

Stolichnaya Vodka, Coffee Liquor, Espresso & Chicory