

Local's Guide to Restaurants by Jeff & Bob

Simple Choices Where to Eat

At the Astor Crown Plaza

Bourbon House (adjoins the hotel lobby on ground floor)

Bourbon House Oyster Bar (same restaurant, further in the back corner)

Krystal on Bourbon (a retro diner breakfast & burger alternative)



Fast Food on the block

Alibi Bar and Grill (Recommended! It's a dive, across the street) 811 Iberville St

<http://www.alibineworleans.com>

Krystal on Bourbon (classic style diner & burgers)

McDonalds (no doubt, somebody will ask)

Café au lait and Beignets

Café Du Monde (six blocks, but it's a tradition! Accept no substitutes)

<http://www.cafedumonde.com>

Cafes and Casual

Acme Oyster House 724 Iberville St. 835-6410

Cafe Beignet 311 Bourbon St., 334-B Royal St., 819 Decatur St. 524-5530

Napoleon House 500 Chartres Street 524-9752

Café Maspero 601 Decatur St. 523-6250

Deanie's Seafood 841 Iberville St. 581-1316

Port of Call 838 Esplanade Ave. 523-0120 (ok, it's not a walk away, but read up what Jeff says further below! Worth a cab, 1 hr wait...for a burger)

The Short List of Best Restaurants Nearby

Excellent Local Dining (within 3 blocks)

Dickie Brennan's Steakhouse 716 Iberville St. 522.2467

Bacco 310 Chartres Street 522-2426

GW Fins 808 Bienville St. 581-3467

Mr. B's Bistro 201 Royal St. 523-2078

Palace Café 605 Canal Street 523-1661

Redfish Grill 115 Bourbon St. 598-1200

Remoulade 309 Bourbon St. 523-0377

Dining in Style (Think: Reservations, Upscale, under 3 blocks)

Arnaud's 813 Rue Bienville 523-5433

Begue's Restaurant 300 Bourbon St. (The Royal Sonesta Hotel) 586-0300

Tony Moran's 240 Bourbon Street (in The Old Absinthe House) 524-0113

Galatoire's 209 Bourbon St. 525-2021

Broussard's 819 Rue Conti 581-3866

Classic New Orleans Standards (Walking distance)

Antione's <http://www.antoines.com>

Since 1840, Antoine's has been noted for its excellent French-Creole cuisine and numerous historical dining rooms. Antoine's has long been a tradition for both locals and visitors to New Orleans. An unmatched dining experience in the heart of the French Quarter.

Susan Spicer's Bayona (*5 blocks, as for directions*)

http://www.bayona.com/flash_content/bayona.htm

Chef Susan Spicer presents a global approach to contemporary Creole cuisine at her acclaimed restaurant. Guests dine on specials or perennial favorites like grilled shrimp with black bean cake, crispy smoked quail salad or the sautéed Pacific salmon with choucroute and a Gerwurztraminer sauce. Reservations recommended. Lunch Wed.-Sat., dinner Tue.-Sat. Credit cards. \$\$\$



Brennan's <http://www.brennansneworleans.com>

A legend in New Orleans -- and a dining experience not to be missed. Enjoy the famous breakfast at Brennan's .. and lunch and dinner, too! Located in the heart of the French Quarter.

K-Pauls (Paul Prudhome) <http://www.kpauls.com>

The original "New Orleans Chef" on TV, Prudhome remains stellar. Yes, he invented blackened redfish, but so much more. This is one of those post-Katrina upside stories, you can probably get a table now within 24 hrs...which has been impossible for more than the last 20 years.

Pelican Club <http://www.pelicanclub.com>

The Pelican Club's menu offers a wide range of fabulous New Orleans dishes and its outstanding decor and incredible atmosphere is sure to make your event a true New Orleans experience. Located on Exchange Place in the heart of the French Quarter.

The Rib Room

Winner of the prestigious Zagat Award, the Rib Room offers succulent Prime Rib and Wild Game from the French Rotisserie and the Freshest Louisiana Seafood Selections. Serving breakfast, lunch and dinner by candlelight. Located in the French Quarter.

New Orleans Renowned (Taxi or long walk)

Everyone one of these is a gem! Ask the concierge for help or information.

Commanders Palace
Emeril's
Irene's
Muriel's



NEW ORLEANS RESTAURANT

– Comments from Bob and Jeff on Our Favorite Local Menus

Acme Oyster House 724 Iberville St. 835-6410
<http://www.acmeoyster.com>

Since 1910, Acme Oyster House has been pleasing the palates of discriminating diners. Specializing in traditional and local seafood dishes, it consistently wins awards for its raw oysters and po-boys. Fried seafood is also a specialty. Appetizers range from \$5-\$8, while po-boys and platters go from \$8-\$18. Bobby says, "Try a poopa..."

Arnaud's 813 Rue Bienville 523-5433
<http://www.arnauds.com>

Arnaud's boasts some of the most picturesque dining in the city and food that draws on the best French-Creole tradition. A glittering nostalgia sets the mood in a maze of colorful 19th century dining rooms. It offers an updated menu that subtly blends old and new plus one of the city's best-chosen wine lists. Appetizers range from \$9-\$15 and entrees are priced from \$20-\$38.

Bacco 310 Chartres Street 522-2426
<http://www.bacco.com>

One of many restaurants owned by the Brennan family, Bacco is known for redefining "Italian Cooking" in New Orleans. The results of the marriage of the best of Creole and the best of Italian cooking are nothing short of spectacular. Starters begin at \$7 and may go as high as the \$15 foie gras. Dinner entrees start at \$21 and top out at \$35. Best bet; try the Bacco Shrimp.

Begue's Restaurant 300 Bourbon St.(The Royal Sonesta Hotel) 586-0300
<http://www.sonesta.com/RoyalNewOrleans/index.cfm?fa=Restaurant1.home>

The menu here is a blend of modern French sophistication and Creole-inspired flavors. Service is a pleasing combination of informality and correctness. It also is famous for its chairs which are so comfortable, you may not want to leave. A floral motif and relaxing atmosphere make eating here a memorable experience. Appetizers are priced from \$10-\$15, while your main course can run from \$22-\$45. Lunch prices are more reasonable.

Bourbon House 144 Bourbon St. 522-0111
<http://www.bourbonhouse.com/>

Yes, conveniently off the lobby at Astor Crowne Plaza is another Brennan family restaurant, the emphasis here is on seafood, prepared simply, based on Creole seasonings (not Cajun), and served in abundance. Ever tried Louisiana redfish?? If not, try it here. It is offered in several different ways. A bit pricier establishment for fried seafood, but well worth it. Most appetizers are below \$10 and platters and entrees can range from \$20-\$30.



Broussard's 819 Rue Conti 581-3866
<http://www.broussards.com>

No French Quarter restaurant surpasses Broussard's for old-fashioned spectacle. What was once a dowdy Creole bistro is now a soft-edged, glittery mix of elaborate wall coverings, chandeliers, porcelain, and polished woods. Dishes are created with an exotic blend of French, Spanish, Indian, Caribbean, Acadian (Cajun) and Creole influences. Be prepared to pay \$10-\$15 for appetizers and \$25-\$35 for entrees.

Cafe Beignet 311 Bourbon St., 334-B Royal St., 819 Decatur St. 524-5530
<http://www.cafebeignet.com>

New Orleans' Café Beignet provides a grand cafe setting outside and in, and some of the best coffee and beignets anywhere. Breakfast is served all day. New Orleans Cajun Specialties and Fried Seafood Also Available. Live music by Steamboat Willie Jazz Band from Thurs.-Sunday from 6 pm till closing. Moderately priced. Ask Bobby for a coupon...

Café Maspero 601 Decatur St. 523-6250
No website

A local favorite for many years, Café Maspero serves delicious burgers, po-boys, deli sandwiches, and more in large portions at low prices. The beer and wine selection is also extensive. Try the massive muffuletta. The sandwich consists of the round loaf of crusty Italian bread, split and filled with layers of sliced Provolone cheese, Genoa salami and Cappelletti ham, topped with Olive Salad: a chopped mixture of green, unstuffed olives, pimientos, celery, garlic, cocktail onions, capers, oregano, parsley, olive oil, red-wine vinegar, salt and pepper. That's a mouthful. Cash-only here, folks, plastic not accepted.

Deanie's Seafood 841 Iberville St. 581-1316
<http://secure.deanies.com/french.html>

Care to tackle a seafood behemoth? Deanie's giant seafood platter is gargantuan, consisting of a bounty of fresh shrimp, oysters, catfish, soft-shell crabs and crawfish dressing balls. You'll want to split this with a couple of other willing diners. The boiled seafood is also worth trying at this seasoned eatery. Reasonably priced, though you'll fork out 43 bucks for the aforementioned platter. Waiter! more Nexium...

Dickie Brennan's Steakhouse 716 Iberville St. 522.2467
<http://www.dickiebrennanssteakhouse.com/>

Yep, another Brennan-owned restaurant. In fact, a recent study showed that every other fork lifted in the greater N.O. area has Brennan's food on it. Interesting. Anyway, they do it all well and if you enjoy steak, or as we call it in the city, hunk-of-meat, you'll not want to miss out here. Prices go as high as the house filet at \$40. Juicy...



Galatoire's 209 Bourbon St. 525-2021

<http://www.galatoires.com>

Can you say "tradition?" This grand dame of New Orleans' old-line restaurants, Galatoire's has remained committed to culinary excellence for more than a century. Her rich tradition of serving authentic French Creole cuisine at a level that raises consistency to an art form. It is often said that the beauty of Galatoire's is that things never change. Queue up with the rest of the crowd, but be prepared to wait.

GW Fins 808 Bienville St. 581-3467

<http://www.gwfins.com>

Consistently rated one of the city's best seafood restaurants, GW Fins sets the bar very, very high, with chef-partner Tenney Flynn committed to using the best seafood he can obtain not just in the Gulf but from anywhere the fish are jumping. Enjoy local Louisiana fish, crabs, and shrimp as well as New Bedford sea scallops and Canadian and King salmon on this varied menu. Entrees run the gamut from \$20-\$40 and appetizers check-in at \$7-\$15.

Mr. B's Bistro 201 Royal St. 523-2078

<http://www.mrbsbistro.com/index.php>

Mr. B's Bistro is located at the intersection of Royal Street and Iberville, one of New Orleans' most celebrated food corners. Yet another Brennan-owned restaurant, it offers regional Creole cuisine strong in its flavorful ties both to New Orleans and to South Louisiana. It serves simple and honest food in a "bistro" style. Check out their gumbo. Did I mention it is owned by the Brennan's?

Napoleon House 500 Chartres Street 524-9752

<http://www.napoleonhouse.com>

Few places capture the essence of New Orleans like the Napoleon House: A 200 year old landmark that's as casual and unique as its French Quarter surroundings. This European-style café serves local sandwiches, soups, salads, gumbo and jambalaya. The atmosphere is unique and casual, the music is classical, and the prices quite reasonable. Thirsty? Try a Pimm's Cup.

Palace Café 605 Canal Street 523-1661

<http://www.palacecafe.com>

Palace Café's "Flavor of New Orleans" cuisine is served everyday at this upbeat and lively grand café owned and operated by, you guessed it, the Brennan's. Hungry for a bit of reptile? Try the panéed alligator, served with saffron stone ground grits and alligator sauce piquant. Bon appetit! Appetizers are \$7-\$10 and entrees are \$15-\$30.



Port of Call 838 Esplanade Ave. 523-0120
<http://www.portofcallneworleans.com/index.html>

Jeff's tip: Where did Jeff and Suzanne go for the best burger and jukebox in town on the Saturday night before Katrina? First Saturday back from Katrina? First night Nancy came to town? Once a month? What can I tell you, Port of Call is unique old school pub-crawl French Quarter destination for locals. We laugh at tourists who see the line outside and ask if a burger is worth the 1 hour wait. Why do you think there's a line? Drink a Monsoon if you must, but our favorite is the namesake Port of Call. \$15-20 + drinks.

Redfish Grill 115 Bourbon St. 598-1200
<http://www.redfishgrill.com>

Red Fish Grill is an award-winning, casual New Orleans seafood restaurant located at the gateway to the French Quarter on Bourbon St. I won't tell you who owns it, but it's a local family whose name begins with a "b." If you've never had catfish, give the Sweet Potato Catfish a try. It won't disappoint. A consistent top-10 seafood restaurant. Entrees range from \$18-\$33.

Remoulade 309 Bourbon St. 523-0377
<http://www.remoulade.com/home.html>

Run by the owners of Arnaud's, Remoulade features the casual side of Creole Cuisine and fresh seafood. Famous Shrimp Arnaud, red beans and rice, oysters on the half shell and po-boys share the menu with 8-oz. specialty burgers, grilled all-beef hot dogs and thin-crust pizza. A casual, fun place, it offers a menu to satisfy a crowd of appetites, both large and small. Moderately priced. Check out their cool t-shirts too.

Tony Moran's 240 Bourbon Street(in The Old Absinthe House) 524-0113
<http://www.ruebourbon.com>

Featuring a menu of old Italian favorites combined with New Orleans' freshest local seafood, Tony Moran's has recently been transformed to its original turn-of-the-century splendor. Long ago, sailors would visit Tony Moran's and pin a signed dollar bill to the ceiling so they could use it upon their return to enjoy their favorite cocktail. Their tradition has continued, and the cypress beamed ceiling is adorned with autographed dollar bills from decades ago through the present. Yummy and hearty Northern Italian Cuisine. Appetizers run \$7-\$11 and entrees from \$15-\$30. (Footnote: This restaurant is NOT owned by the Brennan's...)



New Orleans Food Terms

terms found in New Orleans restaurants

Andouille (ahn doo' e)	A spicy pork sausage used in gumbo, jambalaya or with red beans and rice
Beignet (ben yay')	Lighter than a doughnut, and square (no holes), sprinkled with powdered sugar
Bisque (Bisk)	A thick creamy spicy soup served with crawfish, oysters, or shrimp <i>(fantastic with mud bugs!)</i>
Boudin (boo dan')	Hot, spicy pork mixed with onions, cooked rice, herbs. Two types: boudin blanc is pork and rice, boudin rouge is a blood sausage
Bread Pudding	Custard baked french bread - often served with raisins and rum sauce
Cafe au Lait (caf ay' oh lay')	Coffee served with steamed milk. Chicory
	based coffee is often used.
Calas	Sweet fried rice cakes
Chickory (Chick' o ree)	Ground-up, roasted roots from the herb; used to flavor coffee--related to endive
Court Bouillon (coo' boo yon)	A rich, spicy fish soup
Crawfish (craw' fish)	Spicy fresh water shell fish, also known as "mudbugs" from the bayous!
Creme Caramel	A glazed custard
Dirty Rice	Pan-fried rice cooked with green peppers, onions, celery, stock and giblets
Dressed	Sandwiches served with lettuce, tomatoes and mayonnaise--"the works"
Eggs Sardou	Poached egg served with artichoke hearts, and hollandaise sauce
Etouffee' (ay' too fay)	"Smothered" with a dark roux (tomato-based sauce) of seasoned vegetables, poured over rice--usually served with Crawfish
File' (fee' lay)	Ground sassafras leaves used to season gumbo and other dishes
Grillades (gree' yads)	Thin slices of beef served with a tomato roux
Grits	Ground hominy grain, served as breakfast
Gumbo (Gum bow)	Thick file' soup stock served with rice, duck, chicken, okra, shrimp, crabs <i>(See New Orleans Gumbo recipe--gotta try it!)</i>
Hurricane	Popular fruit punch drink served at Pat O'Brien's. Watch them...they sneak up on you!
Hush Puppy	Fried cornmeal bread ball
Jambalaya (Jum' ba lie' ya)	Rice based dish with just about everything thrown in! Poultry, tomatoes and cooked rice, ham, shrimp, chicken, celery, onions & and just about every seasoning. <i>(See New Orleans recipes for a great one!)</i>
King Cake	Extra-large oval doughnut pastry dusted with colored candied sugar and often filled with cream cheese, apple filling, etc. A plastic baby doll is



	hidden inside the cake--the lucky person who gets the piece of cake with the doll inside buys the kingcake for the next party throughout the Mardi Gras season!
Mirliton (Mirl' a tawn)	Pear-shaped vegetable, cooked like squash and stuffed with ham, shrimp and spicy dressing
Mudbugs	Crawfish from the bayou! (<i>"Crawfish boils" are a big party in New Orleans!</i>)
Muffuletta (Muf a lotta) <i>and a lotta it is!</i>	Super-large, round, fat sandwich filled with salami-type meats, mozzarella cheese, pickles, and olive salad
Okra	A seeded pod chopped and served in gumbo, or served as a fried dish
Pain Perdu (Pan pair do)	French bread served in similar fashion to french toast
Plantain (plan' ten)	Vegetable banana side dish--cooked like candied yams, served with meats; sometimes for breakfast (great!)
Po-Boys	French Bread sandwich split open and served with oysters, shrimp, ham, roast beef and gravy, soft shelled crabs-- the list goes on.... <i>"Dressed" means using lettuce, tomato, and mayonaise on the sandwich (see above).</i>
Praline (Praw leen')	Brown sugar, pecan-filled, candy patty. (<i>Very sweet and so delicious you can't eat just one!</i>)
Red Beans and Rice	Monday night tradition in New Orleans--Kidney beans served with rice, seasonings, spices and chunks of hot sausage
Remoulade Sauce (Rum a laud)	Spicy mustard based cocktail sauce
Sauce Piquante (Sauce pee kont)	Spicy red gravy or sauce
Shrimp Creole	Shrimp dish served with a garlic, onion, bell pepper and tomato sauce
Tasso	Smoked red pepper ham
Trout Meuniere (trout men-yare)	Trout served with a rich butter sauce

Want to do your own research?

Best Bet Restaurant Map – this map tool is ideal information, just need to flesh out the details.

<http://www.neworleanscvb.com/static/index.cfm/contentID/732/sectionID/1/subsectionID/732>

(More options)

New Orleans Restaurants

<http://www.neworleansrestaurants.com/article.html#>

Restaurants – Complete listing

<http://www.neworleanscvb.com/listings/index.cfm/catID/11/hit/1/sectionID/1/sectionID/1/subsectionID/531>

NOLA.com Dining Top Ten Lists

http://www.nola.com/dining/content.ssf?/dining/content/nola_toptens.html

The Fall 2006 Dining Guide

<http://www.nola.com/dining/t-p/?/dining/dgfall06/index.html>

Best of New Orleans Dining Listings

<http://listings.bestofneworleans.com/gyrobase/Dining>

New Orleans DiningGuide

<http://new.orleans.diningguide.com/>

Food Network

http://www.foodnetwork.com/food/ck_gc_new_orleans/0,2857,FOOD_27040.00.html

