

Gallo's Tap Room

5th Annual Fat Tuesday Celebration

Tuesday February 16th 3:00pm – 11:30pm

(closed for lunch)

Alligator Gumbo.....\$6.50
served with rice

Crawfish Etouffee.....\$8.95
served with rice

Jambalaya.....\$7.50
with chicken and andouille sausage

Red Beans and Rice.....\$6.50
with grilled smoked sausage

Shrimp Sampler.....\$8.50
3 fried shrimp with New Orleans cocktail and 3 creole boiled shrimp remoulade

Buttermilk Marinated Fried Catfish.....\$7.95
with jalapeno pepper tarter sauce

Seafood Creole..... \$8.95
fish, shrimp, scallops, and crawfish sautéed with a creole tomato sauce

Fried Louisiana Oysters.....\$8.50
homemade blue cheese-applewood bacon dressing and a steens cane syrup drizzle

Gallo's Muffaletta.....\$6.95
one of our signature sandwiches genoa salami, olive salad, provolone and especially for today, mortadella

New Basics Brass Band 4:00pm – 7:00pm

John Schwab 9:00pm - 12:00am

*** Magic Hat Beer Specials *** Abita Beer Specials *** Pabst Big Cans ***

*** Pat O'Brien's Hurricanes ***

*** Tommy's Homemade Horseradish, Garlic, and Pepperoncini Bloody Marys ***

*** A New Orleans Classic – The Sazerac (made with *Peychaud's* Bitters) ***