

Dinner at Jimmy's—Oct 20 - Oct 24

Small Plates & Appetizers

West Indies Salad	12.95
Our version of a Gulf coast classis — jumbo lump crabmeat, green onion and red pepper marinated in sweetened Champagne vinegar and a touch of olive oil. Served with our butter-baked crackers.	
Crawfish Boudin Bites	7.95
Thick slices of Poche's crawfish boudin coated with bread crumbs and flash fried. Served with our Voodoo sauce.	
Grilled Shrimp and Fried Green Tomatoes	7.95
Thick sliced fried green tomatoes topped with fresh grilled shrimp and served with a Cajun-spiced mayo and Creole mustard.	
Shrimp and Artichoke Beignets	7.95
Our own specialty—tender shrimp and artichoke hearts mixed with our beignet batter and fried until golden. Serve with Remoulade.	
Bacon Butterflies	6.95
Small butterfly shrimp wrapped in bacon and fried. Served with our Remoulade.	
Chicken and Cheese	6.95
Slices of grilled chicken, ripe olives and tomato on top of flour tortilla triangles with Jack cheese melted all over.	
Artichoke Delight	6.95
A savory blend of artichoke hearts, garlic, cream cheese, Parmesan and our mayo served warm with fresh chips.	
Crab Cakes	8.95
Lightly seasoned jumbo lump crabmeat formed into four mini crab cakes and served with our Remoulade.	
Crab Claws	13.95
Fresh Gulf crab claws fried or sautéed and served with Jimmy's Remoulade.	

Our Chef's Features

Tuna	22.95
A seared yellow fin tuna steak, sliced and accompanied by an olive herb butter. Served with asparagus and an orzo medley. Our tuna is served rare.	
Beef and Eggplant Creole	19.95
Eggplant is a New Orleans favorite. We have delicately seasoned beef and eggplant in a casserole with tomato. We topped it with a creamy cheese sauce and baked it until tender. Served with a side of asparagus.	
Stuffed Quail	21.95
A pair of Georgia quail stuffed with Poche's Andouille, Creole seasoning and our cornbread, baked until golden and served with an orzo medley and a side of asparagus.	
Shrimp and Scallops au Gratin	21.95
Sweet shrimp and scallops in a rich cheese sauce over rice and browned under our broiler. Served with a side of asparagus.	
Vegetarian Dinner	19.95
A selection of fresh vegetables and fruits chosen just for you. In the New Orleans tradition we frequently use eggplant, mushrooms, artichokes and tomato. Served with bowtie pasta on request.	

Main Courses

Pecan Crusted Trout	18.95
Boneless filet of sea trout coated with bread crumbs and pecans, baked until golden and topped with a Creole cream sauce and served with asparagus and oven-roasted potatoes.	
Shrimp and Grits	15.95
Shrimp and Poche's Andouille sausage in a creamy sauce served with cheese grits and a side of zucchini and tomato casserole.	
Crawfish Etouffée	14.95
In the Creole tradition we smother tender crawfish tails and tomato in a creamy sauce seasoned peppers, onions, celery, herbs and spices and serve them over a bed of rice with a side of zucchini and tomato casserole.	
Jambalaya	14.95
This New Orleans classic is a spicy blend of shrimp, chicken, Poche's Andouille sausage, rice and Cajun seasoning. Served with a fried green tomato and a side of zucchini and tomato casserole.	
Pasta Mardi Gras	16.95
Crawfish tails, Andouille sausage, mushrooms and red and green peppers mixed in a Creole cream marinara, served over fettuccine and topped with grilled shrimp.	
Chicken Alfredo	15.95
Lightly sautéed chicken breast slices, red pepper and asparagus in a creamy cheese sauce over bowtie pasta.	
Town House Filet	22.95
There was a special place in Opelika known as The Town House Restaurant. Unfortunately it is gone along with its magnificent structure. But we have brought back the style of filet they served. The finest 8-ounce beef tenderloin wrapped with apple wood bacon, grilled to perfection and served with oven-roasted Yukon Gold potatoes and asparagus.	

**Jimmy's is a proud recipient of
Wine Spectator's Award of Excellence and
Wine Enthusiast's Award of Distinction.**

Soups

Gumbo – The Real Thing	Cup	3.50	Bowl	4.95
Our own recipe for a Louisiana style gumbo with a rich mixture of seafood, chicken and pork, served over rice.				
Broccoli and Cheddar	Cup	4.50	Bowl	5.95
Tender broccoli and sharp Cheddar in stock and cream.				

Salads

Muffoletta Salad	10.95
Our version of a chef’s salad. We use the meats and cheeses found in the traditional Muffoletta sandwich — ham, mortadella and salami — along with Provolone, Jack cheese and olive salad mixed with fresh greens and dressed with our Creole vinaigrette.	
Cajun Cobb Salad	10.95
Mixed greens topped with blackened chicken, avocado, artichoke hearts, cherry tomatoes and bacon.	
Salmon and Shrimp Salad	10.95
Chunks of tender salmon and whole grilled shrimp along with tomatoes and ripe olives served over fresh greens dressed with our Creole vinaigrette.	
Godchaux Salad	10.95
More than just a salad—this combination of grilled shrimp and lump crabmeat mixed with lettuce and a Creole vinaigrette is a great treat made famous at Galatoire’s in New Orleans.	
Garden Green Salad or Caesar Salad with Chicken or Shrimp	7.95

Sandwich Platters

All Sandwich Platters are served with a salad, fries, onion rings or fresh fruit.

Turkey, Bacon and Cheese	9.95
Turkey, apple wood bacon and Cheddar on our Kaiser roll that’s dressed with pesto mayo and served with lettuce, tomato and a pickle.	
Salmon BLT Po-boy	12.95
An herb-crusteD salmon filet served with Remoulade, lettuce, tomato and crisp bacon.	
Oyster Po-boy	10.50
Fried oysters served with a Cajun spiced mayo, sliced tomatoes, shredded lettuce and pickle and on bread from Gambino’s Bakery in New Orleans.	
Shrimp Po-boy	10.50
Shrimp—fried, grilled or blackened—served with a Cajun spiced mayo, sliced tomatoes, shredded lettuce and pickle.	
Jimmy’s Cheeseburger	9.95
Your first bite will send you back to the '50's. The buns are grilled and the burgers prepared using melted butter and grilled onions, then topped with real cheddar cheese, lettuce & tomato.	

In the Southern Tradition

Fried Bayou Platter	18.95
A selection including fried oysters, shrimp, scallops, catfish and a crab roll plus two sides of your choice. This combination is available fried only.	
Oysters	
Plump oysters fried and served with two sides of your choice.	Eight 14.95
	Twelve 16.95
Shrimp	
Juicy shrimp fried, grilled or blackened and served with two sides of your choice.	Eight 14.95
	Twelve 16.95
Scallops	
Tender scallops fried or blackened and served with two sides of your choice.	Eight 14.95
	Twelve 16.95
Catfish Filets	14.95
Catfish filets fried or blackened and served with two sides of your choice.	
Hamburger Steak	14.95
The American tradition – Ground chuck topped with grilled onions & gravy and served with fries or oven-roasted potato and a side of your choice.	

This Week’s Sides	2.50
<div style="width: 30%;"> <p>Fries</p> <p>Oven Roasted Potatoes</p> <p>Cheese Grits</p> <p>Side Salad</p> </div> <div style="width: 30%;"> <p>Fried Green Tomatoes</p> <p>Fried Green Beans</p> <p>Creamed Spinach</p> <p>Side Caesar</p> </div> <div style="width: 30%;"> <p>Onion Rings</p> <p>Asparagus</p> <p>Zucchini & Tomato Casserole</p> <p>Orzo Medley</p> </div>	

Beverages

Soft Drinks	Coffee Tea	1.75
San Pellegrino & Panna Mineral Waters		2.95

If you would like weekly menus by email, please give your server your email address and we will send them to you or contact us directly at jimmysopelika@gmail.com.

Catfish served at Jimmy’s is a product of the USA