

# 5FIFTY5

URBAN LOUISIANA GRILL

New Orleans Marriott

555 Canal St. New Orleans, LA 70130 | (504) 553-5555

## SOUPS & SALADS

<b>AWARD WINNING SEAFOOD GUMBO</b>	9/12	<b>FARMER'S MARKET FARRO SALAD (VG)</b>	12
shrimp, crab, creole country chicken andouille sausage, okra, jasmine rice		arugula, butternut squash, farro, cranberry, pepita seed, parmesan, house made balsamic vinaigrette	
<b>BUTTERNUT SQUASH SOUP (GF+VG)</b>	7/9	<b>HARVEST SALAD (GF+VG)</b>	13
coconut cream, focaccia		kale + romaine, granny smith apple, bell peppers, blue cheese, candy pecan, house made apple cider vinaigrette	
<b>LOUISIANA COBB (GF)</b>	18	<b>CAESAR SALAD</b>	12
bacon, cherry tomato, bacon, shrimp, crab, avocado, blue cheese crumbles, egg, house made ranch		romaine, parmesan, crouton	
		<b>Add grilled chicken, shrimp, oysters or skirt steak</b>	7

## SHAREABLES

<b>SOUTHERN STYLE CRAB CAKES</b>	15	<b>CRISPY CALAMARI</b>	14
cilantro slaw, chipotle crème, micro greens		lemon, remoulade	
<b>GULF FISH TACOS</b>	14	<b>CHARBROILED OYSTERS 6/12</b>	12/22
flour tortilla, cilantro slaw, chipotle crema, cotija cheese, salsa, lime		parmesan, pecorino, herb butter, French bread	
<b>HOUSEMADE BABAGANOUSH HUMMUS (VG)</b>	9	<b>GRILLED CHICKEN QUESADILLA</b>	13
grilled naan, crisp veggies		roasted red peppers, cilantro, sour cream, salsa	
<b>FRIED GREEN TOMATOES</b>	11	<b>LOBSTER MAC N' CHEESE</b>	17
crawfish poppers, goat cheese, remoulade		white cheese, spinach, truffle oil	
		<b>BUFFALO CHICKEN WINGS (GF)</b>	13
		blue cheese, celery	

## PIZZAS & SANDWICHES

	6INCH/12INCH	<b>GRILLED BACON CHEESEBURGER</b>	16
<b>BBQ CHICKEN PIZZA</b>	13/17	bacon, cheddar, house made brioche, fries	
jayd's bbq sauce, onion, bacon		<b>IMPOSSIBLE BURGER (VG)</b>	16
<b>CLASSIC PEPPERONI</b>	11/14	One of a kind burger, You won't believe it isn't meat	
<b>MARGHERITA</b>	11/14	martin's roll, cheddar, okra mayo, fries	
mozzarella, tomato, basil		<b>SHRIMP &amp; OYSTER PO'BOY</b>	17
<b>SUPREMA</b>	13/17	fully dressed, fries	
mozzarella, roasted tomato, pepperoni, onion, chicken andouille sausage, kalamata olive		<b>HOUSE ROASTED TURKEY BLT</b>	16
		sourdough, tomato, bacon, herb mayo, zapp's chips	
		<b>HOT NOLA FRIED CHICKEN SANDWICH</b>	16
		bacon, arugula, pickled onion, okra mayo, fries	

## SPECIALTIES

Including non alcoholic beverages

<b>RED BEANS + RICE</b>	16
chicken andouille sausage, jalapeno cheddar cornbread	
<b>SHRIMP + GRITS (GF)</b>	20
louisiana bbq sauce, bacon, tomato, parmesan	
<b>JOYCE FARMS HALF ROASTED CHICKEN</b>	20
garlic mash, roasted carrot, brussel sprouts, pan drippings	
<b>SIXTY SOUTH SALMON</b>	21
farro, mushroom, green beans, butternut squash puree,	
<b>SIMPLY SEARED GULF CATCH</b>	20
farro, mushroom, green beans, butternut squash puree,	
<b>GRILL NEW YORK STRIP</b>	22
garlic mash, roasted carrots, brussel sprouts,	
<b>ROASTED VEGGIE + TOFU STIR-FRY (GF+VG)</b>	20
farro, brussel sprouts, carrots, mushroom, apple cider vinaigrette	

(GR) gluten free

(VG) vegetarian

## DESSERTS

<b>WHITE CHOCOLATE + PUMPKIN BLONDIE</b>	9
caramel popcorn, cinnamon ice cream	
<b>NOLA ICE CREAM SUNDAE</b>	9
chocolate, caramel sauce, oreo crumbs, vanilla wafer, chicory ice cream	
<b>EGG NOG CHEESECAKE</b>	9
rum sauce, candy pecan	
<b>TRIPLE CHOCOLATE CAKE</b>	9
butter cream, French macaroon	

\* Consuming raw or undercooked foods may increase your risk for food born illness. In addition our breads and desserts are made in an environment that contains peanut, tree nut, wheat, and soy.

\* sustainably sourced seafood

No split checks for parties 6 or more. 18% gratuity will be added