







BRUNCH | STARTERS | LUNCH | DINNER | DRINKS | DESSERTS

\$8

WE ARE OPEN

TUESDAY-THURSDAY 5 PM- 9 PM

FRIDAY 11 AM-9 PM SATURDAY 11 AM-9 PM & SUNDAY 11 AM -6 PM

STARTERS



CRAB CAKES

Juicy lump crab cakes deep fried and served with a remoulade sauce

CAJUN SHRIMP BRUSCHETTA \$9

Diced shrimp, tomatoes, basil, sprinkle of parmesan cheese

FRIED GREEN TOMATOES \$8

Crispy green tomatoes with a golden coating served with tangy remoulade sauce and cajun garnish

SHRIMP LOLLIPOP SKEWERS \$8

Two cajun spiced shrimp skewers

LOADED SOUTHERN FRIES \$7

French fries piled high, smothered in melted cheddar cheese, southern style queso, topped with savory bacon bits, green onions, and topped with a cajun garnish

THE NASHVILLE COUP \$12

Choice of Nashville sauced or regular chicken tenders & fries

\$9

PIMENTO CHEESE DIP

A creamy blend of sharp cheddar cheese, roasted red peppers, and southern spices served with toasted french bread

SOUPS & SALADS

(Add Chicken (\$6), Shrimp (\$7), or Salmon (\$8) to any salad)

CRAB & LOBSTER BISQUE (cup and bowl) \$7/9

VEGGIE GUMBO (cup and bowl) \$6/8

GUMBO WITH
SAUSAGE & SHRIMP
(cup and bowl) \$7/9

HOUSE SALAD \$6/8

Leafy greens, cucumbers, cherry tomatoes, onions (side/full)

CRANBERRY FETA \$6/8

Our signature leafy salad topped with cranberries, almonds & feta cheese (side/full)

SANDWICHES

Catfish, lettuce, red onions and a

mayo-based spicy remoulade,

CATFISH PO BOY

comes on a hoagie roll

COBB SALAD

Leafy greens, cucumbers, cherry tomatoes, eggs, shredded cheese, bacon (side/full)

\$6/8

CEASAR SALAD \$6/8

Romaine with creamy ceasar dressing



FRIED SHRIMP PO BOY \$16

remoulade, comes on a hoagie roll

Fried shrimp, lettuce, red onions

BURGERS

Served with fries

DOUBLED BACON & CHEESE \$15

Bacon, cheddar, lettuce, tomato, onion

MUSHROOM & SWISS \$15

Sauteed mushrooms, swiss cheese

BLACK & BLEU \$16

Juicy burger topped with bleu cheese crumbles

SOUTHWESTERN \$15

Guacamole and red onion

THE IMPOSSIBLE \$16

Beyond meatless patty, lettuce, tomatoes and avocado spread

Lettuce, tomato, onion (No Cheese)

THE CLASSIC \$16

FRIED GREEN TOMATO GRILLED CHEESE \$16

and a mayo-based spicy

with spinach & sweet peppers & deep fried okra

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BELLE'S FEATURES

JAMBALAYA ÉTOUFFÉE Dirty rice topped with okra, corn	\$19
shrimp, sausage and chicken based etouffee	
CAJUN SEAFOOD PASTA	\$19

Penne & spinach alfredo pasta topped with crawfish, crab, shrimp & sausage

BLACKENED SHRIMP & GRITS \$19

Cheesy cheddar grits topped with blackened shrimp & green onions

BELLE BOIL SEAFOOD TOWER \$49

Two snow crab claw towers, crawfish, shrimp, sweet corn on the cob, red potatoes, pork sausage. (Serves 2)

CHICKEN & WAFFLES \$16

Vanilla waffles topped with hand breaded fried chicken and mixed berries

CHEF'S SPECIALS

Served with two sides

béchamel, crab & shrimp

BOURBON GLAZED PEACHED SALMON Bourbon glazed salmon topped with grilled peacher	\$26 es
CHICKEN FLORENTINE Marinated grilled chicken breast topped with a creamy spinach sauce and tomatoes	\$16
CHICKEN LEG QUARTERS Two tender, yet crispy skinned leg quarters	\$16
LE BELLE STYLE TURKEY LEG Fall off the bone turkey leg topped with	\$23

CHICKEN CORDON BLEU
Chicken breast topped with ham and swiss

\$8

\$9

CLASSICS

Served with one side

MEATLOAF STACK \$16

Two large slices of meatloaf topped with mashed potatoes and gumbo gravy

BEEF TIPS

Braised short tips with gravy, over mashed potatoes, topped with deep fried okra

CATFISH

Southern catfish, grilled or fried

SHRIMP GUMBO FRIED BURRITO

Cajun spiced shrimp, dirty rice, red beans & andouille sausage rolled in a flour tortilla and deep fried served with gumbo dipping sauce.





DESSERTS

BEIGNET BITES

3 Large deep fried beignets topped with powdered sugar and served with honey

LAVA CAKE \$8
Chocolate cake with a chocolate center

Chocolate cake with a chocolate center served with ice cream & chocolate drizzle

BANANA'S FOSTER BREAD PUDDING \$10

Banana & cream soaked sweet bread topped with caramel and ice cream

KINGS CAKE BREAD PUDDING \$10

Kings Cake inspired brioche bread, soaked in a luscious cheese cake custard topped with ice cream, cinnamon & whipped cream

TRADITIONAL CHEESECAKE

Thick and creamy cheesecake drizzled with strawberry sauce

TRIPLE CHOCOLATE CHEESECAKE \$10

Velvety layers of chocolate cheesecake on a chocolate cookie crust drizzled with caramel sauce.

In care and consideration for our wonderful serving staff, 20% gratuity is added to parties of 8 or more.

SIDES

\$6 per side

VEGETABLE MEDLEY
SWEET POTATO SOUFFLE
RED BEANS & RICE
GREEN BEANS WITH BACON
DIRTY RICE
SOUTHERN GREENS
ASPARAGUS
MASHED POTATOES
MACN CHEESE
BRUSSEL SPROUTS
CHEESE GRITS
FRIES \$5.00



\$16