



Cafe Amelie

Menu Prices — August 3, 2026

Restaurant & Food Industry Reports



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Starters (Lunch)	
ITEM	PRICE
Atlantic Salmon Cake	\$10.00
Chef Jerry’s Shrimp & Grits Gluten-free. With corn and andouille maque choux.	\$13.00
Amelia Baked Oysters Gluten-free. Creamed spinach and artichokes with crostini.	\$14.00
Amelia Baked Oysters with Crostini Gluten-free. Creamed spinach and artichokes with crostini.	\$14.00
Cajun Country Poutine Gluten-free. Oven fries, mozzarella and cochon.	\$10.00
Satsuma Pepper Glazed Shrimp Gluten-free. Atop fresh baby greens.	\$11.00
Fresh Mozzarella Cherry Bombs Gluten-free, vegetarian.	\$10.00
Fig & Goat Cheese Vegetarian. On fruit and nut bread.	\$11.00
Wild Boar Sausage with Pimento Cheese With creole mustard and mixed greens.	\$13.00
Brussels Sprouts a la Planca Vegetarian, vegan, gluten-free. Dates and bacon (with out for v/v) with balsamic glaze.	\$9.00

Soups & Salads (Lunch)	
ITEM	PRICE
Daily Soup Selection Gluten-free.	\$8.00
Chicken & Andouille Gumbo	\$8.00
Amelia Mixed Salad Vegetarian, vegan. Apples, grapes, pecans, blue cheese (with out if v), baby greens and plaquemines citrus dressing.	\$12.00
Asian Chicken Salad Vegetarian. Baby greens, julienned vegetables, peanut-ginger dressing.	\$15.00
Beet & Goat Cheese Salad Vegetarian. Baby greens, toasted walnuts, balsamic glaze.	\$11.00

Cafe Sandwiches (Lunch)	
ITEM	PRICE
Bacon, Lettuce, Tomato With mayonnaise.	\$12.00
Cochon de Lait Sandwich Mayonnaise and pickle.	\$15.00
Farm Raised Lamb Meatloaf Topped with a cucumber tomato tzatziki salad.	\$19.00
Blackened Des Allemandes Catfish Greens, tomato, pickle, and Cajun mayonnaise.	\$16.00

ITEM	PRICE
Amelia Muffaletta Warm Italian meats and cheese, chilled olive salad.	\$15.00
Cafe Entrées (Lunch)	
ITEM	PRICE
Plaquemines Citrus Roasted Chicken Gluten-free. Fingerling potato and asparagus.	\$24.00
Oven-Roasted Salmon Gluten-free. With horseradish cream fingerling potato and asparagus.	\$26.00
Oven Roasted Dbl-Cut Pork Chop Gluten-free. With corn maque choux over creamy old mill grits and green beans.	\$27.00
Chilled Rare Ahi Tuna With peanut-ginger sauce tossed with julienne vegetable, cilantro and noodles.	\$28.00
Louisiana Crawfish Linguine Spiced cream sauce and fresh Parmesan.	\$26.00
Starters (Dinner)	
ITEM	PRICE
Atlantic Salmon Cake (Starters (Dinner))	\$10.00
Chef Jerry’s Shrimp & Grits (Starters (Dinner)) Gluten-free. With corn and andouille maque choux.	\$13.00
Amelia Baked Oysters (Starters (Dinner)) Creamed spinach and artichokes with crostini.	\$14.00
Cajun Country Poutine (Starters (Dinner)) Gluten-free. Oven fries, mozzarella and cochon.	\$10.00
Satsuma Pepper Glazed Shrimp (Starters (Dinner)) Gluten-free. Atop fresh baby greens.	\$11.00
Fresh Mozzarella Cherry Bombs (Starters (Dinner)) Gluten-free, vegetarian.	\$10.00
Fig & Goat Cheese (Starters (Dinner)) Vegetarian.	\$11.00
Wild Boar Sausage with Pimento Cheese (Starters (Dinner)) Gluten-free. With creole mustard and mixed greens.	\$13.00
Brussels Sprouts a la Planca (Starters (Dinner)) Gluten-free, vegetarian, vegan. Dates and bacon (with out for v/v) with balsamic glaze.	\$9.00
Soups & Salads (Dinner)	
ITEM	PRICE
Daily Soup Selection (Soups & Salads (Dinner)) Gluten-free.	\$8.00
Chicken & Andouille Gumbo (Soups & Salads (Dinner))	\$8.00
Amelia Mixed Salad (Soups & Salads (Dinner)) Vegetarian, vegan. Apples, grapes, pecans, blue cheese, baby greens and plaquemines citrus dressing.	\$8.00
Asian Chicken Salad (Soups & Salads (Dinner)) Vegetarian. Baby greens, julienned vegetables, peanut-ginger dressing.	\$15.00

ITEM	PRICE
Beet & Goat Cheese Salad (Soups & Salads (Dinner))	\$11.00
Vegetarian. Baby greens, toasted walnuts, balsamic glaze.	
Cafe Sandwiches (Dinner)	
ITEM	PRICE
Cochon de Lait Sandwich (Cafe Sandwiches (Dinner))	\$15.00
Mayonnaise and pickle.	
Farm Raised Lamb Meatloaf (Cafe Sandwiches (Dinner))	\$17.00
Topped with a cucumber tomato tzatziki salad.	
Blackened Des Allemandes Catfish (Cafe Sandwiches (Dinner))	\$16.00
Greens, tomato, pickle, and Cajun mayonnaise.	
Cafe Entrées (Dinner)	
ITEM	PRICE
Plaquemines Citrus Roasted Chicken (Cafe Entrées (Dinner))	\$24.00
Gluten-free. With mashed potatoes and asparagus.	
Oven-Roasted Salmon (Cafe Entrées (Dinner))	\$26.00
Gluten-free. With horseradish cream fingerling potato and asparagus.	
Oven Roasted DbI-Cut Pork Chop (Cafe Entrées (Dinner))	\$27.00
Gluten-free. With corn maque choux over creamy old mill grits and green beans.	
Mango Glazed Lamb T-Bone	\$29.00
Creamy mashed potato and Southern green beans.	
Chilled Rare Ahi Tuna with Peanut-Ginger Sauce	\$28.00
Tossed with julienne vegetable, cilantro and noodles.	
Louisiana Crawfish Linguine (Cafe Entrées (Dinner))	\$26.00
Spiced cream sauce and fresh Parmesan.	
Starters (Brunch)	
ITEM	PRICE
Fig & Goat Cheese (Starters (Brunch))	\$11.00
On fruit and nut bread.	
Atlantic Salmon Cake (Starters (Brunch))	\$10.00
Chef Jerry’s Shrimp & Grits (Starters (Brunch))	\$13.00
With corn and andouille maque choux.	
Fresh Mozzarella Fireballs	\$10.00
Habanero pepper marinated with cherry tomato.	
Amelia Baked Oysters (Starters (Brunch))	\$14.00
Creamed spinach and artichokes with crostini.	
Cajun Country Poutine (Starters (Brunch))	\$10.00
Oven fries, mozzarella and cochon.	
Satsuma Pepper Glazed Shrimp (Starters (Brunch))	\$11.00
Atop fresh baby greens.	
Burrata & Crostini	\$12.00
Balsamic glaze and crostini.	

Soups & Salads (Brunch)

ITEM	PRICE
Chicken & Andouille Gumbo (Soups & Salads (Brunch))	\$8.00
Amelia Mixed Salad (Soups & Salads (Brunch))	\$12.00
Apples, grapes, pecans, blue cheese, baby greens and plaquemines citrus dressing.	
Asian Shrimp Salad	\$15.00
Baby greens, julienned vegetables, peanut-ginger dressing.	
Beet & Goat Cheese Salad (Soups & Salads (Brunch))	\$11.00
Baby greens, toasted walnuts, balsamic glaze.	

Cafe Sandwiches (Brunch)

ITEM	PRICE
Breakfast Sandwich	\$14.00
Eggs, ham, tomato, mayo, and cheese.	
Bacon, Lettuce, Tomato (Cafe Sandwiches (Brunch))	\$12.00
With mayonnaise.	
Cochon de Lait Sandwich (Cafe Sandwiches (Brunch))	\$15.00
Mayonnaise and pickle.	
Farm Raised Lamb Meatloaf (Cafe Sandwiches (Brunch))	\$19.00
Topped with a sambal mayo and lettuce and tomato.	
Blackened Des Allemandes Catfish (Cafe Sandwiches (Brunch))	\$16.00
Greens, tomato, pickle, and Cajun mayonnaise.	
Amelia Muffaletta (Cafe Sandwiches (Brunch))	\$15.00
Warm Italian meats and cheese, chilled olive salad.	

Entrées (Brunch)

ITEM	PRICE
Oven Roasted Chicken & Waffle	\$19.00
With andouille gravy.	
Amelia Scrambled Egg Plate	\$12.00
Applewood smoked bacon, old mill grits, biscuit.	
Southern Banana Waffle	\$12.00
With maple syrup.	
Louisiana Crawfish Linguine (Entrées (Brunch))	\$26.00
Spiced cream and fresh Parmesan.	

Starters (Brunch Sunday)

ITEM	PRICE
Creole Salmon Cake	\$10.00
Chef Jerry’s Shrimp & Grits (Starters (Brunch Sunday))	\$13.00
With corn and andouille maque choux.	
Amelia Baked Oysters (Starters (Brunch Sunday))	\$14.00
Creamed spinach and artichokes with crostini.	

ITEM	PRICE
Cajun Country Poutine (Starters (Brunch Sunday)) Oven fries, mozzarella and cochon.	\$10.00
Satsuma Pepper Glazed Shrimp (Starters (Brunch Sunday)) Atop fresh baby greens.	\$11.00
Fresh Mozzarella Fireballs (Starters (Brunch Sunday)) Habanero pepper marinated with cherry tomato.	\$10.00
Fig & Goat Cheese (Starters (Brunch Sunday)) On fruit and nut bread.	\$11.00
Burrata & Crostini (Starters (Brunch Sunday))	\$12.00
Soups & Salads (Brunch Sunday)	

ITEM	PRICE
Chicken & Andouille Gumbo (Soups & Salads (Brunch Sunday))	\$8.00
Daily Soup	\$8.00
Amelia Mixed Salad (Soups & Salads (Brunch Sunday)) Apples, grapes, pecans, blue cheese, baby greens and plaquemines citrus dressing.	\$12.00
Asian Shrimp Salad (Soups & Salads (Brunch Sunday)) Baby greens, julienned vegetables, peanut-ginger dressing.	\$15.00
Beet & Goat Cheese Salad (Soups & Salads (Brunch Sunday)) Baby greens, toasted walnuts, balsamic glaze.	\$11.00

Cafe Sandwiches (Brunch Sunday)	
ITEM	PRICE
Breakfast Sandwich (Cafe Sandwiches (Brunch Sunday)) Eggs, ham, tomato, mayo, and cheese.	\$14.00
Bacon, Lettuce, Tomato (Cafe Sandwiches (Brunch Sunday)) With mayonnaise.	\$12.00
Cochon de Lait Sandwich (Cafe Sandwiches (Brunch Sunday)) Mayonnaise and pickle.	\$15.00
Farm Raised Lamb Meatloaf (Cafe Sandwiches (Brunch Sunday)) Topped with a sambal mayo and lettuce and tomato.	\$19.00
Blackened Des Allemandes Catfish (Cafe Sandwiches (Brunch Sunday)) Greens, tomato, pickle, and Cajun mayonnaise.	\$16.00
Amelia Muffaletta (Cafe Sandwiches (Brunch Sunday)) Warm Italian meats and cheese, chilled olive salad.	\$15.00

Entrées (Brunch Sunday)	
ITEM	PRICE
Oven Roasted Chicken & Waffle (Entrées (Brunch Sunday)) With andouille gravy.	\$19.00
Amelia Scrambled Egg Plate (Entrées (Brunch Sunday)) Applewood smoked bacon, old mill grits, biscuit.	\$12.00
Southern Banana Waffle (Entrées (Brunch Sunday)) With maple syrup.	\$12.00

ITEM	PRICE
Farmers Frittata Potato, onions, peppers, mushroom, tomato, and cheese.	\$15.00
Amelia French Toast Southern pecan sauce.	\$14.00
Louisiana Crawfish Linguine (Entrées (Brunch Sunday)) Spiced cream and fresh Parmesan.	\$26.00

Desserts

ITEM	PRICE
Doberge Cake Nine layers of cake and dessert pudding.	\$10.00
Chocolate Melting Cake With vanilla ice cream.	\$8.00
Seasonal Crumble With vanilla ice cream.	\$9.00
Amelia Bread Pudding With fresh whipped cream.	\$7.00
Seasonal Dessert	\$10.00

Espresso & Coffee

ITEM	PRICE
Espresso, Double Shot	\$4.00
Cappuccino	\$5.00
Latte	\$6.00
Coffee	\$3.00

Tea

ITEM	PRICE
Tea	\$6.00

Beverages

ITEM	PRICE
Aqua Panna (500 ml)	\$6.00
Pellegrino (500 ml)	\$6.00
Arnold Palmer	\$4.00
Fresh Lemonade	\$5.00
Orange Juice	\$5.00
Orange Juice Carafe	\$12.00
Diet Coke	\$3.00
Sprite	\$3.00

ITEM	PRICE
Ginger Ale	\$3.00
Mexican Coke	\$4.00
Abita Root Beer	\$5.00
Barritt's Ginger Beer	\$5.00

Coffee, Espresso & Cappuccino

ITEM	PRICE
French Dark Roast Coffee	\$3.00
Illy Single Espresso	\$2.00
Illy Double Espresso	\$4.00
Illy Cappuccino	\$5.00
Illy Latte	\$6.00

A Pot of Tea

ITEM	PRICE
English Breakfast, Caffeinated	\$6.00
Chamomile, Cafe, Free	\$6.00
Tropical Green, Caffeinated	\$6.00
Earl, Grey, Caffeinated	\$6.00
Decaf Earl Grey, Decaf	\$6.00
Darjeeling, Caffeinated	\$6.00