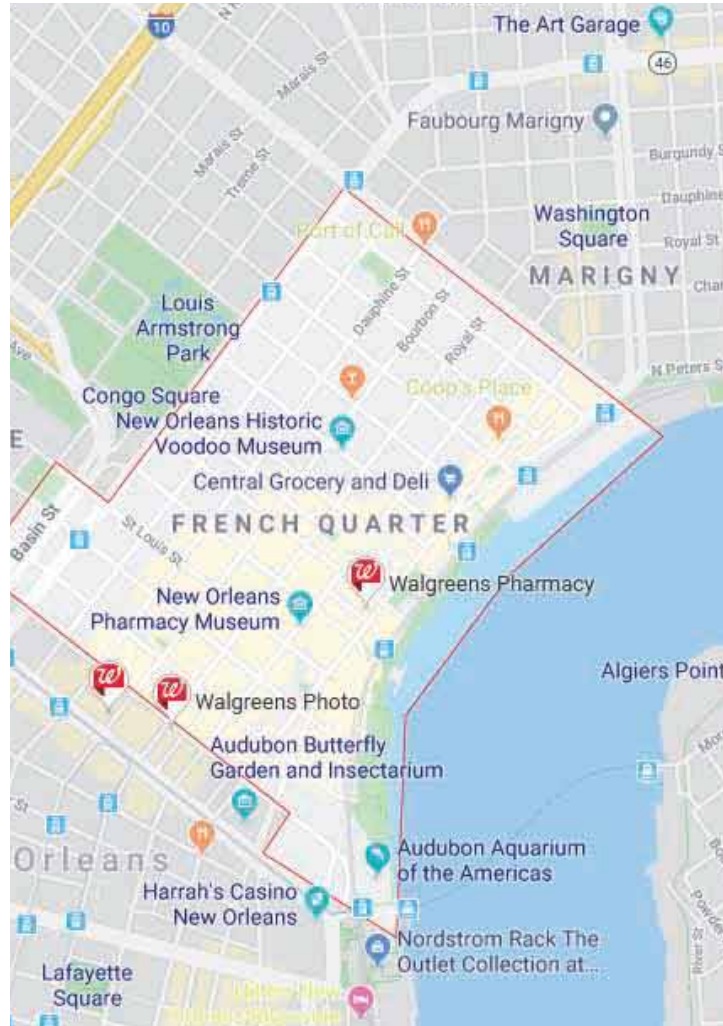


**DELIVERY  
AVAILABLE  
FOR FRENCH QUARTER  
AND MARIGNY AREAS**



**FOR DELIVERY OUTSIDE  
THE FRENCH QUARTER**

*Asian & Cajun*  
**BARBEQUE • SMOKED • STUFFED**  
**ALLIGATOR**



What do you wish to  
eat in this world?



91 French Market Place, New Orleans, Louisiana 70116

*Date of cuisine*

WHEN CAJUN MET ASIAN

**91 AREA**

**MENU**



**504-766-9832**



**ASIAN & CAJUN**  
RESTAURANT & BAR

**DELIVERY AVAILABLE**

91 French Market Place  
New Orleans, LA 70116

**504.766.9832**

[www.91arearestaurant.com](http://www.91arearestaurant.com)



# ASIAN & CAJUN

## APPETIZER

-  **A1. BEER FISH JERKY**  
Whole Smelt Fish cooked in Beer & Osmenthus Flower Wine Sauce \$5

---

-  **A2. CHICKEN KAWANEE PARATHA**  
Malaysian Style Flat Bread, Korean BBQ Chicken, Lettuces \$7

---

-  **A3. VEGGIE SPRING ROLLS**  
Cabbage, Carrot, Onion, Vermicelli & Sweet Chili Sauce \$5

---

-  **A4. CRYSTAL SHRIMP DUMPLING**  
Traditional South Chinese Cuisine & Dumpling Sauce \$9

---

-  **A5. CAJUN CRAB CAKE BITES**  
Green Onion & Spicy Remoulade Sauce \$9

---

-  **A6. BANG BANG SHRIMP**  
Green Onion & Sweet Sambal Chili Sauce \$10

---

-  **A7. JAPANESE POTATO BITES**  
Japanese Popular Vegetarian Cuisine & Sweet Chili Sauce \$3

---

-  **A8. STEAM RED BEAN BUN**  
Traditional South Chinese cuisine Filled with red beans \$6

---


-  **A9. BACON WRAPPED SHRIMP**  
Jean Lafitte Fresh Shrimp, Bacon Jalapenos, Swedish Cheese & Sweet Chili Sauce \$11

---


-  **A10. ALLIGATOR KAWANEE PARATHA**  
BBQ Louisiana Alligator Meat Malaysian Style Flat Bread, Lettuces \$11

-  **A11. CAJUN BOILED CRAWFISH**  
1lb: \$8


## OYSTERS

-  **H1. RAW**  
Cocktail Sauce  
½ doz: \$9 | doz: \$18

---

-  **H2. THAI STEAM OYSTER**  
Thai Chili, Oyster Sauce, Shallot, Garlic, Cilantro  
½ doz: \$12 | doz: \$24

---

-  **H3. CHARGRILLED OYSTER**  
Cajun Butter, Pecorino, Romano, Rosemary  
½ doz: \$12 | doz: \$24

## SOUPS & SALADS

-  **T1. GUMBO**  
with White Rice  
bowl: \$10

---

-  **T2. ALLIGATOR LIME SOUP**  
Lemongrass-Lime Broth, Louisiana Alligator Meat, Coconut & Cilantro \$14

---

-  **T3. ALLIGATOR GINSENG SOUP**  
Louisiana Alligator Meat, Chicken, Candied Date, Chinese Wolf Berry, Longan, American Ginseng, Mushroom \$16


---

-  **T4. COCONUT CHICKEN SOUP**  
Coconut, Chicken, Dry Date, Chinese Wolf Berry \$10

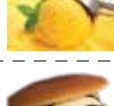
---

-  **T5. APPLE ALMOND SALAD**  
Spring Mix, Apples, Cherries, Strawberries, Feta Cheese, Almonds, Shrimp & Vinegarett \$12


## DESSERTS

-  **D1. BREAD PUDDING**  
Caramel Rum Sauce \$5

---

-  **D2. ICE CREAM**  
\$3


---

-  **D3. ICE CREAM RED BEAN PIE**  
\$7

## SIDES

- S1. STEAMED WHITE RICE** ..... \$2
- S2. PARATHA BREAD** ..... \$5
- S3. KOREAN KIMCHI** ..... \$5

## ENTREÉS

-  **E1. CAJUN CREAM MUSSEL**  
New Zealand Green Mussels  
Cajun Cream Sauce, Rosemary & Ramen \$15

---

-  **E2. KOREAN BBQ JUMBO SHRIMP**  
Jean Lafitte Fresh Shrimp,  
Korean BBQ Sauce & Steam White Rice \$16


---

-  **E3. YAKA MEIN**  
Traditional New Orleans Noodle Soup  
Stewed Beef, Beef Broth, Green Onion & 7-minute Egg \$8

---

-  **E4. STEAM SHRIMP RICE**  
Jean Lafitte Fresh Shrimp, Jasmine Rice,  
Corn, Carrot, Peas, Lotus Leaf & Chili Garlic Sauce \$10


---

-  **E5. STEAM CHICKEN RICE**  
Chicken, Jasmine Rice, Corn,  
Carrot, Peas, Lotus Leaf & Green Onion \$9

---

-  **E6. STEAM SEAFOOD RAMEN**  
Jean Lafayette Fresh Shrimp,  
New Zealand Green Mussels,  
& Chili Garlic Sauce \$12

---

-  **E7. JAPANESE CHICKEN RAMEN**  
Tomato, Seaweed, Corn, Fungus  
& 7-minute Eggs \$9


---

-  **E8. JAPANESE STEWED BEEF RAMEN**  
Tomato, Seaweed, Corn, Fungus  
& 7-minute Egg \$11

---

-  **E9. SHRIMP FRIED RICE**  
Shrimp, Corn, Carrot, Peas,  
Egg & Green Onion \$9

---

-  **E10. CHICKEN FRIED RICE**  
Shrimp, Corn, Carrot, Peas,  
Egg & Green Onion \$9

---

-  **E10. RED BEANS AND RICE**  
\$9

## BEVERAGES

### COCKTAILS

- New Orleans Classics*
- SAZERAC** ..... \$8  
*Sazerac Rye, Herbsaint, Peychauds Bitters*
  - PIMMS CUP** ..... \$8  
*Pimm's No. 1, Ginger Ale, Cucumber, Strawberry*
  - HURRICANE** ..... \$10  
*Plantation White Dark Rums, Orange & Pineapple Juice*
  - OLD FASHIONED** ..... \$8  
*Maker's Mark, Angostura Bitters*
  - CREOLE BLOODY MARY** ..... \$8  
*Tiito's Zing Zong, Lime Juice, Worcestershier, Tobasco, Celery Salt, Black Pepper*

### 91 Area Specialties

- YELLOW BIRD** ..... \$8  
*Plantation Rum, Cointreau, St. Elder, Lime Juice*
- CUCUMBER / SAGE TONIC** ..... \$8  
*Bucfeater, Cucumber Bitters, Sage, Tonic*
- BLUEBERRY / CELERY MOJITO** ..... \$8  
*Plantation Rum, Blueberry, Mint, Celery Shrub*
- STRAWBERRY BASIL MARGARITA** ..... \$8  
*Espolon Blanco, Strawberry, Basil*
- RVB** ..... \$8  
*Sazerac Rye, Eagle Rore Bourbon, Sweet Vermouth, Angostura Bitters*

### BEER

*Draft*

- BUD LIGHT** ..... \$5
- URBAN SOUTH - HOLY ROLLER** ..... \$6
- PORT ORLEANS - SLACKWATER BROWN** ..... \$6
- PORT ORLEANS - DORADA** ..... \$6
- SOUTHERN PROHIBITION - SURY B** ..... \$6
- GNARLY BARLEY - JUCIFER** ..... \$6
- PARISH - ENVIE** ..... \$6
- URBAN SOUTH - PARADISE PARK** ..... \$6
- ABITA - AMBER** ..... \$6

### Bottle

- PABST BLUE RIBBON** ..... \$4
- COORS LIGHT** ..... \$4
- MILLER LITE** ..... \$4
- MICHELOB ULTRA** ..... \$4
- YUENGLING I** ..... \$4
- HEINEKEN** ..... \$5
- CORONA EXTRA** ..... \$5
- ANGRY ORCHARD** ..... \$5
- ST. PAULIE GIRL (non-alcoholic)** ..... \$4

### HAPPY HOURS

2:30 - 6:00 PM