

New Orleans Restaurant Guide

Compiled and annotated by Jeanne Kessler and David Beriss (University of New Orleans Department of Anthropology)

Katrina's floods shut down every restaurant in New Orleans, but restaurant owners, chefs, and other restaurant workers were among the city's early heroes, working quickly to get back and provide sustenance for first responders and residents. Despite severe losses, the Crescent City remains one of America's great restaurant towns. This guide is far from comprehensive. Knowing a few terms may help you navigate the city's dining scene. *Creole* often refers to the urban haute cuisine of New Orleans, while *Cajun* is the more rustic cooking of rural south Louisiana, but New Orleans cuisine mixes both today. A *po'boy* sandwich is made with local French bread and roast beef, sausage or some kind of fried seafood. If you get it *dressed* they will add lettuce, tomatoes and pickles. A *muffuletta* is a big round sandwich made from cold cuts, cheese and olive dressing and is often large enough for 2-4 people. *Gumbo* is somewhere between a soup and a stew, usually based on a dark roux. *Barbecue shrimp* are not barbecued, but are usually delicious. *Boudin* is a rice and pork sausage (not blood sausage!) and *andouille* is a spicy pork sausage. *Bread pudding* is the classic local dessert and you should have one. *Beignets* are oblong deep fried dough with powdered sugar, best eaten with the local coffee, which is strong and flavored with chicory. Local cocktails include the *Sazerac* and the *Hurricane* and you can get a "go-cup" to carry your drink out in most bars in the French Quarter. *Lagniappe* is a little something extra. If you hear people discussing "sucking heads and squeezing tails," it has to do with boiled crawfish, which are in season now. Finally, if someone offers to bet they know where you got them shoes on your feet...don't.

Price: \$ = cheap; \$\$ = moderate, \$\$\$ = expensive
B = breakfast; L = lunch; D = Dinner

R = reservations recommended
All phones are in the 504 area code.

Central Business District ("CBD," where the Le Pavillon Hotel is located)

Allegro Bistro, 1100 Poydras, 582-2350, \$\$, L. Creole, with emphasis on seafood.

Bon Ton Café, 401 Magazine, 524-3386, \$\$, L/D, R. Cajun in New Orleans, the real deal.

Cafe Adelaide, Loews Hotel, 300 Poydras, \$\$, B/L/D, R. 595-3305. Creole outpost of Commander's Palace in CBD.

Cuvée, 322 Magazine, 587-9001, \$\$\$, L/D, R. Creole Continental, innovative and delicious.

Ditcharo's, 640 Carondelet, 529-7102, \$\$, L/D, R. Sandwiches and hot plate lunches, more elaborate dinners.

Liborio. 321 Magazine. 581-9680. \$, L/D. Cuban – excellent Ropa Vieja, Cuban Sandwiches and Mojitos.

Mother's, 401 Poydras, 523-9656, \$, B/L/D. Great breakfasts, huge plate lunches, famous po'boys, long lines.

Restaurant August, 301 Tchoupitoulas St., 299-9777, \$\$\$, L/D, R. Refined but fun dining, famous chef.

Singha Thai, 413 Carondelet, 581-2205, \$, L/D. Cheap and cheerful Thai in a fun atmosphere.

French Quarter (Between Canal, Rampart, Esplanade and the Mississippi)

Arnaud's, 813 Bienville, 523-5433, \$\$\$, L/D, R. Classic Creole, historic and good.

Bacco, 310 Chartres, 522-2426, \$\$, L/D, R. Creole and Italian.

Bayona, 430 Dauphine, 525-4455, \$\$\$, L/D, R. Brilliant eclectic cuisine of Susan Spicer.

Brennan's, 417 Royal, 525-9713, \$\$\$, B/L/D, R. Creole, especially famous for breakfast, great lunch deals.

Café Maspero, 601 Decatur, 523-6250, \$, L/D. Great sandwiches, long lines.

Clover Grill, 900 Bourbon, 598-1010, \$, B/L/D, open 24 hours. Funky dive, great burgers, breakfasts.

Galatoire's, 209 Bourbon, 525-2021, \$\$\$, L/D, R upstairs. Classic Creole. Classic New Orleans.

Gumbo Shop, 630 St. Peter, 525-1486, \$\$, L/D. Creole, with an emphasis on gumbo, of course.

GW Fins, 808 Bienville, 581-3467, \$\$, D, R. Fresh seafood, done right.

Irene's Cuisine, 539 St. Phillip, 529-8811, \$\$, D. Lovely Italian.

Johnny's Po-Boys, 511 St. Louis, 524-8129, \$, L. Reputed to be the best po'boy stand in the Quarter.

K-Paul's Louisiana Kitchen, 416 Chartres, 524-7394, \$\$\$, D, R. Paul Prudhomme's home restaurant. The fusion of Creole and Cajun. It all sort of started here.

Mr. B's Bistro, 201 Royal, 523-2078, \$\$\$, L/D, R. Contemporary Creole, very good.

NOLA, 534 St. Louis, 522-6652, \$\$, L/D, R. Emeril's French Quarter Creole.

Palace Café, 605 Canal, 523-1661, \$\$, L/D, R. Contemporary Creole.

Pelican Club, 615 Bienville/312 Exchange Alley, 523-1504, \$\$\$, D, R. Elegant Creole/Asian Fusion. Yum.

Peristyle, 1041 Dumaine, 593-9535, \$\$\$, D, R. Creole eclectic.

Red Fish Grill, 115 Bourbon, 598-1200, \$\$, L/D, R. Fresh, affordable New Orleans seafood restaurant.

Stella!, 1032 Chartres, 587-0091, \$\$\$, D, R. Creative Louisiana fusion food, small, romantic.

Warehouse District (South of the CBD)

Cochon. 930 Tchoupitoulas, 588-2123, \$\$, L/D, R. Cajun. Louisiana country food with a contemporary twist.

Emeril's, 800 Tchoupitoulas, 528-9393, \$\$\$, L/D, R. Chef Emeril Lagasse's flagship, nouvelle Creole cuisine.

Herbsaint, 701 St. Charles, 524-4114, \$\$, L/D, R. Innovative French/American cuisine. Very good indeed.

La Boca. 857 Fulton. 525-8205, \$\$, D, R. Steak. Wonderful Argentine-style steaks.

RioMar, 800 S. Peters, 525-3474, \$\$, L/D, R. Spanish/Latin American, fabulously innovative seafood.

7 On Fulton, 700 Fulton, 681-1034, \$\$\$, L/D, R. Contemporary American. Elegant and innovative.

Tommy's, 746 Tchoupitoulas, 581-1103, \$\$, D, R. Creole and Italian classics.

Wolfe's in the Warehouse District, 859 Convention Center Blvd, 613-2882, B/L/D, \$\$\$, Contemporary Creole

Lower Garden District/Garden District (West of the I-10 to Louisiana)

Cafe Rani, 2917 Magazine. 895-2500, \$, L/D. Cheerful place for sandwiches, salads and weekend brunch.

Commander's Palace, 1403 Washington, 899-8221, \$\$, L/D, R. The city's flagship restaurant. Innovative Creole.

Emeril's Delmonico, 1300 St. Charles, 525-4937, \$\$\$, L/D, R. Classic Creole, kicked up a notch.

Sake Café, 2830 Magazine, 894-0033, \$\$\$, L/D. Japanese. The freshest fish in a stunning setting (open late).

Surrey's, 1418 Magazine, 524-3828, \$, B/L/D. Creole and Caribbean, bring your own wine and/or beer.

Table One, 2800 Magazine, 872-9035, \$\$\$, L/D, R. Contemporary American, local and seasonal food.

Uptown (West of Louisiana Avenue)

Alberta. 5015 Magazine, 891-3015, \$\$\$, D, R. French Bistro. Elegant, luscious and always imaginative.

Brigstens, 723 Dante, 861-7610, \$\$\$, D, R. Nouvelle Creole, great seafood.

Dante's Kitchen, 736 Dante, 861-3121, \$\$, L/D, R. Contemporary Louisiana comfort food.

Dick and Jenny's, 4501 Tchoupitoulas, 894-9880, \$\$, D. Innovative Creole, great chef.

Flaming Torch, 737 Octavia, 895-0900, \$\$\$, L/D, R. French High-end Bistro. Perfectly prepared classics.

Gautreau's, 1728 Soniat, 899-7397, \$\$\$, D, R. Modern French, always good.

Jacques-Imo's, 8324 Oak, 861-0886, \$\$, D. Creole, long lines, funky atmosphere.

La Crepe Nanou, 1410 Robert, 899-2670, \$\$, D. Great French comfort food – try the fondue.

Lillette, 3637 Magazine, 895-1636, \$\$, L/D, R. Very French, very good.

Upperline, 1413 Upperline 891-9822, \$\$\$, D, R. Creole and Cajun, creatively, in a funky old house.

Faubourg Marigny/Bywater (East of Esplanade)

Marigny Brasserie, 640 Frenchman, 945-4491, \$\$, D, R. Contemporary Creole, open late on week-ends.

Mimi's in the Marigny, 2601 Royal, 942- 0690, \$\$, D. Tapas. Fun and funky and open late.

Elizabeth's. 601 Gallier. 944-9272, \$\$, L/D. Neighborhood café.

The Joint, 801 Poland Ave, 949-3232, \$, L/D. Barbecue. Best 'cue in town.

Mona's Café, 504 Frenchmen, 949-4115, \$, L/D. Middle Eastern. Cheap and tasty Lebanese.

Sukho Thai, 1913 Royal, 400-0561, \$\$, L/D Thai. Tasty and fun.

Wasabi, 900 Frenchmen, 943-9433, \$\$, L/D. Japanese. Great sushi, etc. Try the Wasabi Honey Shrimp.