



NEW ORLEANS

Insider's Guide to

Welcome to New Orleans... Few cities celebrate food, fun and French architecture quite like New Orleans. And what else would you expect from the city that gave us jazz, Creole cooking, Poker and the world-famous Bourbon Street? New Orleans is a dense melting pot of so many different cultures, languages and influences from around the world, which makes it a culinary and nightlife experience like no other. While you don't have to go far for a good bite to eat or drink, we've created this handy "Insider's Guide" to help you find the best beignet, jambalaya and po' boy while strolling through the French Quarter. So, enjoy your time experiencing the most historical, haunted and hell-raising city this side of the Mississippi!

Downtown/French Quarter

Antoine's Restaurant

French-Creole
(504) 581-4422
<https://antoines.com>

World-renowned French-Creole cuisine since 1840. Known as the birthplace of such culinary classics as Oysters Rockefeller, Eggs Sardou (poached eggs over artichoke bottoms with anchovies, topped with hollandaise sauce) and Pommes de Terre Souffles.

Arnaud's Restaurant

Creole
(504) 523-5433
www.arnaudsrestaurant.com

Arnaud's Restaurant has been serving classic Creole cuisine in the French Quarter since 1918. A number of menu items have been served since the restaurant opened, including Shrimp Arnaud, Trout Meuniere Amandine, Clemenceau, Fried Soft Shell Crabs and Turtle Soup. Don't leave without having a cup of their "Cafe Brulot," which they prepare tableside.

Attiki Bar & Grill

Mediterranean
(504) 587-3756
www.attikineworleans.com

The owners, Jordanian natives, use family recipes handed down from generations in order to ensure that their guests experience genuine Mediterranean cuisine. Relaxed, group-friendly restaurant with hookah pipes and belly dancers.

Brennan's

Creole
(504) 525-9711
www.brennansneworleans.com

Fine-dining landmark famed for Creole cuisine, posh breakfasts and bananas Foster for dessert. The menus are rooted in Creole traditions and are bolstered with contemporary New Orleans influences, marrying classic and modern techniques enhancing the local, seasonal offerings.

Broussard's

Creole
(504) 581-3866
<https://broussards.com>

Broussard's has been around since 1920, offering tasty executions of Creole standbys such as veal and crawfish in a béchamel sauce, and redfish stuffed with shrimp, crabmeat and oysters, as well as bottomless mimosas. The on-site Empire Bar does for classic cocktails what the restaurant does for old-line Creole cuisine.

Café Du Monde

Café
(504) 525-4544
www.cafedumonde.com

Iconic New Orleans cafe known for café au laits, chicory coffee and beignets since 1862. Scrumptious, piping hot beignets sprinkled with "magic fairy dust" (aka confectionery sugar) and out-of-this-world coffee, including a wonderful chicory version, make this legendary French Quarter cafe one of "the best ways to start your day in the Big Easy" – or end it (it's open 24 hours).

Coop's Place

Cajun
(504) 525-9053
www.coopspplace.net

Coop's is the real deal since 1893. Staples like shrimp Creole, Cajun-fried chicken, fried oysters and rabbit and sausage jambalaya are always good bets for lunch, or order the tasting plate, which features the items above along with scrumptious portions of seafood gumbo and red beans and rice with sausage.

Deanie's Seafood in the French Quarter

Seafood
(504) 581-1316
www.deanies.com

For more than 50 years, Deanie's has been serving giant seafood platters, so bring your appetite (or a few people with you) when dining on the best boiled, broiled and fried seafood of deep-fried oysters, shrimp, catfish, soft-shell crabs and crawfish croquettes.

Dian Xin

Dim Sum
(504) 266-2828
www.facebook.com/dianxinnola

Its expansive menu runs the gamut of small plates like Xiaolongbao and complete entrees, plus an expansive salt-and-pepper menu, the squid being a particular standout. Not a single dish on the menu misses, be it breakfast favorites like jianbing or American Chinese comfort staples like General Tso's chicken.

Downtown/French Quarter (cont.)

Dickie Brennan's Steakhouse

Steak House
(504) 522-2467
www.dickiebrennanssteakhouse.com

Serving up reliable, full-flavored Cajun and Creole fare for nearly 60 years. New Orleans, a city of seafood and swamp ingredients, isn't known as a steak town. Yet this steakhouse is considered one of the greatest in the South. Meats such as a 24-ounce ribeye and a roasted prime rib get rubbed with Creole seasoning.

Doris Metropolitan

Steak House
(504) 267-3500

<https://dorismetropolitan.com/en/new-orleans>
Expertly prepared menus using flavors and techniques that play on Middle Eastern heritage to shine a spotlight on dry-aged beef and the highest quality meats, which are offered alongside vegetable-forward appetizers, exotic and local seafood, a thoughtfully sourced caviar menu and seasonal sides.

Faubourg Bistro

American
(504) 439-5842
<https://faubourgbistro.com>

The menu features a fun mix of burgers, sandwiches and some specialty items you'll only find here at Faubourg Bistro. Be sure and try the PBB&J Wings which is a thai-style peanut sauce, crumbled bacon and spiced grape jelly sauce. But let's talk about the real hidden gem on the menu here—the fries! Piggyback Fries—these bad boys are topped with cheese sauce, BBQ pulled pork, bacon, ranch, scalions and jalapeños. Add a fried egg on top for a whole new flavor combo!

Felix's

Seafood
(504) 522-2440
www.felixs.com

The place is loud, lively and has been dishing fresh seafood for more than 70 years. Besides freshly shucked bi-valves, you can feast on char-grilled, Bienville and Rockefeller, along with fried everything, all kinds of po-boys and delicious crab claws.

GW Fins

Seafood
(504) 581-3467
<https://gwfins.com>

Chef Tenney Flynn changes the entrées daily, depending on what maritime delights his dockside sources have for him. The most sought-after dish, though, is the Scalibut, a halibut and scallop combination that's a true original. Appetizers include glorious lobster dumplings and a seafood gumbo.

Galatoire's

French/Creole
(504) 525-2021
www.galatoires.com

Shrimp remoulade and pompano with crab meat are must-orders at this jackets-required Bourbon Street grand dame dating back to 1905. High-end Creole food has been beautifully executed here for more than a hundred years, including the best of traditional French-Creole dishes like escargot, souffle potatoes, crabmeat Yvonne, shrimp étouffée, Gulf fish a la meunière amandine and seafood okra gumbo.

Irene's

Italian
(504) 529-8811
<https://irenesnola.com>

Upscale Italian classics draw crowds to this homey yet elegant dining room with a piano bar. Cannelloni to die for, irresistible duck, lamb chops both delicate in flavor and hearty enough for any appetite. Roasted eggplant soup and extraordinary, complimentary bruschetta everyone is served when they are seated!

Justine

Seafood
(504) 218-8533
www.justinenola.com

Decadent starters like bone marrow bordelaise and foie gras torchon anchor an impressive offering of steaks and brasserie classics like poisson amandine and moules frites.

Katie's

Creole/Italian
(504) 488-6582
<https://katieinmidcity.com>

Katie's Restaurant is known for serving top-notch local cuisine, including a seafood sandwich so large it's known as The Barge. When Guy Fieri swung by on Diners, Drive-Ins and Dives, he couldn't help but praise the hand-made pizza topped with Cajun pork.

Killer Poboy's

Sandwich Shop
(504) 252-6745
www.killerpoboy.com

The po' boy—a baguette-like loaf of French bread stuffed with meat or fried seafood—is as New Orleans as it gets. But with hundreds of places serving up countless variations, standing out is no easy feat. Killer Poboy's has miraculously managed it, though, with inventive fillings like "Black Beer Beef" and chicken confit. High-quality ingredients elevate the classics like the shrimp spiked with coriander and lime and ham gussied up with caramelized onions and Creole mustard.



La Mensa

Italian
(504) 325-5789
www.lamensanola.com

This is a place for a plate of carpaccio or arancini, stuffed squash blossoms and octopus salad, pizza, pasta and a short list of more composed entrees, like the fire-roasted scallops with grapefruit butter over risotto.

Mr. B's Bistro

Creole
(504) 523-2078
www.mrbsbistro.com

BBQ shrimp worth getting sauce up to your elbows (bibs are provided) and gumbo Ya Ya pure joy rave fans. The bistro has a lively vibe that many consider it a go-to for family entertaining as well as a gold standard for business dining. This bistro's atmosphere is a mix of casual and chic.

Port of Call

Burger/Steak House
(504) 523-0120
<https://portofcallnola.com>

Port of Call is famous for its burger. When the restaurant opened in the 60s, it was primarily a steakhouse known for its filet mignon and ribeye, and the burger was an afterthought. The burger is considered the original New Orleans-style burger; the huge patty is topped with shredded cold cheddar cheese and served with a hot potato on the side. Port of Call still serves steaks and chops, as well as beer and strong cocktails, but everyone is there for the burger.

Restaurant R'evolution

Cajun
(504) 553-2277
www.revolutionnola.com

Swanky hotel restaurant with an extensive menu of Creole fare, plus a 10,000-bottle wine cellar. Offering modern, imaginative reinterpretations of classic Cajun and Creole cuisine.

Downtown/French Quarter (cont.)

Stanley

American

(504) 587-0093

<https://stanleyrestaurant.com>

Delicious sandwiches, Italian sodas, house-made ice creams, milkshakes and Louisiana favorites are on the menu. Stanley's all about the breakfast. Bananas Foster French toast and fluffy pancakes provide the sweet, while a Breaux Bridge Benedict with boudin (Cajun sausage) and local hollandaise does up the savory side. There is something guaranteed to please anyone's tastes in this fun casual spot.

Tujague's Restaurant

Cajun

(504) 525-8676

<https://tujaguesrestaurant.com>

Grande dame of New Orleans dining founded in 1856, serving a traditional Creole menu. Tujague's is the second oldest restaurant in New Orleans. Lore states that brunch originated here, as did the Grasshopper cocktail. Menu items such as the seafood court bouillon and the daily gumbo meld French traditions with New Orleans fare and flare. Our famous five course menu is still served nightly.

Vacherie Restaurant

Cajun

(504) 598-5005

<http://vacherierestaurant.com/>

Vacherie has some great breakfast items, such as fried green tomatoes, crawfish frittata, andouille hash and johnnycakes. Popular items on the dinner menu include hot and sweet pecans, sausage sliders with pickled onions or fried oysters on spinach salad. One of the other nice things about the eatery is the wide range of wines on the menu.

Warehouse District

Adolfo's

Italian

(504) 948-3800

www.facebook.com/Adolfos-Restaurant-122414214436780/

This hidden treasure lures those in the know with delicious Creole-influenced Italian fare that doubles as aromatherapy. Order garlic bread to start, make that a double order, then you absolutely must get the crab meat and corn cannelloni, a house specialty. Prepare to be wowed by the chicken parmesan, ravioli or veal with ocean sauce.

August

French

(504) 299-9777

www.restaurantaugust.com

August is a Contemporary Creole restaurant creating unique dishes with a focus on Louisiana ingredients. The French-Creole cuisine is peppered with Asian influences, and the spicy crab and cheese grits hint at some of the elevated rustic themes, while the Crisp Pompano and Scallops Almondine are New Orleans through and through.

Cochon

Cajun/Southern

(504) 588-2123

<https://cochonrestaurant.com>

Meat-lovers-going-hog-wild is the overriding sentiment here, with a mostly casual but enthusiastic crowd. It's a place to pig out, pun intended, but behind the bacchanal is a commitment to high-quality, in-house food production.

Compere Lapin

Caribbean

(504) 599-2119

<http://comperelapin.com/>

Classic New Orleans cuisine with Caribbean-infused flavors of the island, St. Lucia. Spiced pig ears and conch croquettes kick off the starters, with jerk drum fish and a superbly rendered goat curry spiced with cinnamon and served with sweet plantain gnocchi head-ing up the mains.

Gianna Restaurant

Italian

(504) 399-0816

<https://giannarestaurant.com>

The menu which draws from across Italy, includes campanelle pasta with squash and pureed kale, spaghetti with clams, roasted Gulf fish with chili and lemon and a steak Florentine; Polenta with lamb sausage gravy, tummala of rice, chicken and sausage, rigatoni with grilled swordfish; roasted pork shoulder with fennel and orange; veal saltimbocca to list a few of the dishes.

Herbsaint

French

(504) 524-4114

<https://herbsaint.com>

It's a little French, a little Italian and very South Louisianian. Duck confit with dirty rice, planks of beef with anchovies, shrimp callaloo, chicken, tasso and andouille gumbo remain as popular as ever. There's no wrong dish at Herbsaint and no wrong time to eat here.

Josephine Estelle

Italian

(504) 930-3070

<http://josephineestelle.com/>

Whisper light dishes include a much raved-about snapper crudo that lives up to the hype with flavors of hazelnut and Meyer lemon curd. There's also pillowy gnocchi, golf ball sized Arancini and brussels sprouts that surprise with a tart zing. Diners get a taste of Italy with Southern touches for breakfast, lunch, dinner and weekend brunch.

Otra Vez

Mexican

(504) 354-8194

www.otraveznola.com

Mexican food all the way to the Big Easy. The menu includes delicious classics such as queso fundido with plantain chips, crispy shrimp tacos with chipotle celery root remoulade, crawfish chili relleno and a spicy Margarita made with juiced poblano peppers and lots more.

Pêche Seafood Grill

Seafood

(504) 522-1744

www.pecherestaurant.com

Order raw oysters, yes. But also order shrimp toast, wood-oven grilled whole fish with salsa verde and all the side dishes, but especially the white beans with bacon and Brabant potatoes. The smothered catfish is a dish that tastes deep and true, like the homey flatlands of Cajun Louisiana.

Seaworthy

Seafood

(504) 930-3071

www.seaworthynola.com

Try the gulf fish rillettes, the decadent fritto misto with shrimp and squid, or the fresh red snapper with gochujang marinated squash. There are non-pescatarian options as well.

Sofia

Italian

(504) 322-3216

www.sofianola.com

Authentic Italian and winner of 2019 Best New Restaurant in New Orleans! The tagliarini squid ink pasta—tender homemades served with Calabrian chile, mussels and squid on a bed for spicy greens. The lemony chicken is sous vide tender and swabbed with a citrus butter sauce. Herb-spiked carrots are frilled and roasted to sweet perfection on a bed of farro and wood-fired pizza is topped with curly clams, chile oil and lots of garlic.

Marigny

Bywater American Bistro

American
(504) 605-3827
<http://bywateramericanbistro.com/>

This modern American restaurant in a former rice mill uses local ingredients and impeccable technique to compose inventive, flavorsome dishes. Many, like the spiced rabbit curry, draw inspiration from the Caribbean, but the menu is a melting pot of influences. Try the bresaola-style tuna toast or pickled shrimp (a variation on ceviche).

Cru

Southern/Creole
(504) 266-2856
www.crunola.com

The restaurant's menu features a seafood-heavy selection starting with caviar and raw oysters from Louisiana as well as a rotating selection of farmed oysters from around the Gulf and elsewhere. Other starters include a pecan-smoked trout dip and shrimp cocktail. A selection of sandwiches features crab cake and blackened fish versions as well as a New England-style lobster roll. There also are shrimp and grits, a veal chop topped with a wild mushroom demi-glace and a tomahawk steak for two.

Elizabeth's

Southern (Breakfast/Lunch)
(504) 944-9272
www.elizabethsrestaurantnola.com

Famous for its huge breakfast and brunch dishes, like eggs Florentine topped with fried oysters and sweet potato duck hash over a cornbread waffle, along with their praline bacon. You'll feel better afterward and if not, they also serve really solid morning cocktails for when desperation sets in.

Marigny Brasserie

Cajun
(504) 945-4472
www.marignybrasserie.com

If you like small plates, you'll find such treats as boudin balls with spicy aioli, crawfish fritters and a nice presentation of a local favorite, oyster shooters. Entrées emphasize regional flavors such as crawfish pasta, fried shrimp and red beans and rice. A nice assortment of po' boys and other sandwiches are available, with the standout being a cochon de lait po' boy.

Mono's Café Frenchmen

Middle Eastern
(504) 949-4115
<http://monascafe frenchmen.com/>

A citywide favorite for modestly priced Middle Eastern, this authentic BYO quartet can be counted on for tasty, light relief from rich N'awlins food, with kebabs grilled to perfection, pitas baked fresh and drool-worthy hummus; fast, cordial service makes you want to come back, even if the casual confines are nothing fancy.

Palader 511

Italian
(504) 509-6782
www.paladar511.com

Italian neighborhood restaurant featuring elevated pies, house-made pastas, gulf seafood and salads among other seasonal dishes.

Red Dog Diner

American
(504) 934-3333
www.reddogdiner.com

The homey vibe extends to the menu, with its extensive list of eclectic and creative comfort food. While most dishes have an Americana feel, there are international touches here and there, as seen in a bowl of seafood and chorizo stew topped with saffron-colored ancho pepper rice and in duck diablo soup topped with poblano-spiced polenta croutons.

Silk Road Restaurant & Wine Bar

Asian Fusion
(504) 944-6666
www.silkroadnola.com

Modern cuisine of India and Asia which incorporates those flavors with contemporary flare offering red curries, along with spicy vindaloo popular in the west and tikka masala creamy with ghee. There's a super veggie platter (tamarind chick peas, lentils, curried seasonal veggies) and also a slew of local favorites like blackened drum and jambalaya. Be sure to order the lemongrass crab bisque, a silky rich soup that is simply outstanding.

Sukho Thai

Thai
(504) 948-9309
<https://sukhothai-nola.com>

Flavorful, vegetarian-friendly Thai cuisine in a small space with Asian beers and sidewalk seats. Thai hot is only for the very brave at Suko Thai, a Thai eatery with some of the best Thai cuisine in town with an emphasis on fresh ingredients in a setting that will soothe and delight. Everything is good, from the pad Thai to curries as fiery as you like and stir fries perfumed with Thai basil. They have an inventive menu of tropical cocktails and imported beers.

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Tulane-Gravier

Avery's On Tulane

Seafood/Sandwich Shop
(504) 821-4110
www.averysontulane.com

This place nails Cajun style dishes perfectly. Lots of great items to choose from such as alligator, seafood gumbo, fried potato salads and of course, the many freshly prepared Po' Boys. Don't miss the Oysters Rockefeller Po' Boy, made with crispy fried oysters and creamy spinach sauce on a garlic-butter baguette.

Cleo's

Mediterranean/Middle Eastern
(504) 522-4504
www.facebook.com/CleosNOLA

Mediterranean grocery and contemporary eatery serving kebabs, shawarma and other classic dishes. Hummus with za'atar shrimp; stew of lamb and okra; mixed grill with lemon thyme chicken; seafood tagine with tamarind sauce; hawawshi (pita sandwiches stuffed with beef) and more. The restaurant also has an attached convenience store with many organic products and a range of unusual sodas.

Dooky Chase Restaurant

Créole
(504) 821-0600
www.dookychaserestaurant.com

The menu is a display of Creole standards, starting with the basics—such as their meaty red beans and rice—and climbing to more complex dishes like the juicy shrimp Clemenceau, a dish that couldn't be much more local. The vast majority of the diners are here to sample their world-famous fried chicken, a crispy, light creation that is arguably the city's best and finished off by the to-die-for pecan pie!

Drago's

Seafood
(504) 584-3911
www.dragosrestaurant.com

Get the charbroiled oysters, then sop up the buttery sauce with your French bread for a sinful and heavenly delight—leave room to try the entrees, which include ample lobsters, gumbo and fried seafood platters or the Shuckee Duckee – a duck breast topped with oysters and cream.

Pharmacy Nola

American
(504) 324-6090
<http://pharmacyrestaurant.com/>

American comfort food gets an international twist! The menu includes mussels and fries, a Chicago-style Italian beef sandwich and a chicken Caesar wrap. On a vertical rotisserie, lemongrass chicken slowly cooks for tacos, wraps and salads. And the house hamburger is topped with giardiniera and bacon jam.

Marjie's Grill

Southeast Asian
(504) 603-2234
www.marjiesgrill.com

The meat-and-three methodology rules during lunchtime at this Southeast Asian-influenced diner. You pick a protein—maybe fried catfish with herb-coriander salad or smothered chicken—then you choose one to three sides, like coal-roasted sweet potatoes with earthy cane syrup or smashed cucumbers with green garlic and chilis. Come dinner, the menu is strictly a la carte; large-format dishes such as grilled pork shoulder steak with sweet chile sauce rule the room. The flavors are big and bold; the vibe is chill and easy. Marjie's is an insider's spot that welcomes all.



Willie Mae's Scotch House

Soul Food
(504) 822-9503
www.williemaesnola.com

Willie Mae's has been dubbed the best fried chicken in the world by the James Beard Foundation, the Food Network and other media, and in this case, the hype isn't far off—this is superlative fried bird. The white beans are also amazing. The drawback is everyone knows about it, so expect long lines, sometimes around the block. It's worth the wait.

Nightlife and Bars

Blue Nile – <http://bluenilelive.com/>
Chickie Wah Wah – www.chickiewahwah.com
Henry's Uptown Bar – www.henrysbartown.com
Maple Leaf Bar – www.mapleleafbar.com
Monteleone Hotel Carousel Bar – <https://hotelmonteleone.com/entertainment/carousel-bar/>
One Eyed Jacks – www.oneeyedjacks.net

Preservation Hall – <http://www.preservationhall.com>
Snug Harbor Jazz Bistro – www.snugjazz.com
The Maison – www.maisonfrenchmen.com
The Spotted Cat Music Club – www.spottedcatmusicclub.com
Tipitina's – www.tipitinas.com
Tropical Isle – <https://tropicalisle.com>



New Orleans Sightseeing

1850 House – <https://louisianastatemuseum.org/museum/1850-house>
Audubon Aquarium of the Americas – <https://audubonnatureinstitute.org/aquarium>
Audubon Butterfly Garden and Insectarium – <https://audubonnatureinstitute.org/insectarium>
Backstreet Cultural Museum – www.backstreetmuseum.org
Bourbon Street – www.neworleans.com/plan/streets/bourbon-street
City Sightseeing Hop-On Hop-Off Bus Tour – www.citysightseeingneworleans.com
French Quarter – www.frenchquarter.com
Hermann-Grima & Gallier Houses – www.hgghh.org
Jackson Square – www.neworleans.com/listing/jackson-square/32150
Louis Armstrong Park – www.experienceneworleans.com/louis-armstrong-park.html

Mardi Gras World – www.mardigrasworld.com
National WWII Museum – www.nationalww2museum.org
New Orleans City Park – <http://neworleanscitypark.com/>
New Orleans Historic Voodoo Museum – www.voodoo-museum.com
New Orleans Jazz Museum – <https://nolajazzmuseum.org>
New Orleans Museum of Art – <https://noma.org>
New Orleans Musical Legends Park – <http://neworleansmusicallegends.com/>
Our Sacred Stories – <https://our-sacred-stories.business.site>
Preservation Hall – <http://preservationhall.com/hall/>
St. Louis Cathedral – www.stlouiscathedral.org
Steamboat Natchez – www.steamboatnatchez.com
Woldenberg Riverfront Park – <https://audubonnatureinstitute.org/woldenberg-park>

Taxis and Ground Transportation

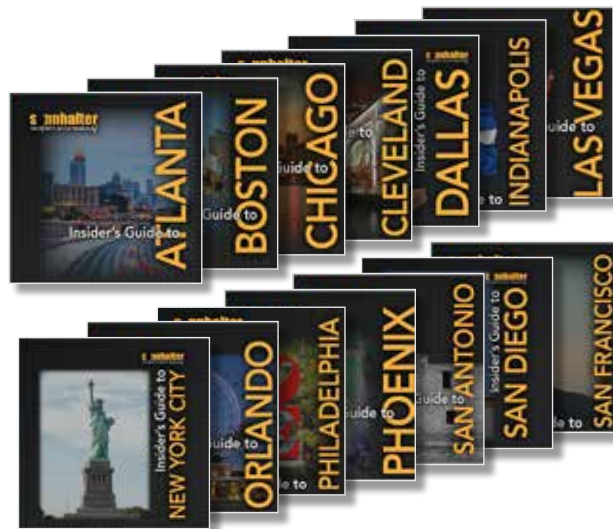
American Taxi – (504) 299-0386 or <https://americantaxi2728conti.business.site/>
Share a Taxi 504 – (504) 812-1922 or www.shareataxi504.com
Flit Cab New Orleans – (504) 323-5700

Limousine and Car Services

Burton Transit – (504) 232-3167 or www.burtontransit.com
Prime Transit, LLC – (504) 513-7711 or www.primetransitnola.com
Riverbend Limousine and Tours – (504) 252-0152 or www.riverbendcharters.com

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