



Magnolias

authentic southern dining

Appetizers

- Boneless Buffalo Tenders* 8.95
Files of chicken breast, covered in our own hot sauce
- Fried Chicken Wings* 8.95
Only the wings of our favorite "cluck" will do
- Catfish Fingers*..... 9.95
Tender strips of catfish, fried to perfection
- Deep Fried Oysters*.....9.95
Keeper of the pearls of the sea, fried to a delicate golden brown
- BBQ Shrimp*.....14.95
Over a dozen large shrimp broiled and served in chef's own bread-sopping spicy herb-butter sauce
- Crab Cakes* 15.00
Blue crabmeat made into cakes and fried
- Bayou Sampler*.....25.95
Fried oyster, crab cake, fish, and calamari
- Sweet and Spicy Wings*..... 8.95
- Fried Calamari*..... 9.95

Do Boys

Served on a French baguette with French fries and dressed with lettuce, tomato, pickle, and Cajun mayo

- Catfish*..... 11.95 *Buffalo Chicken*..... 8.95
- Grilled Chicken* 8.95 *Crab Cake*13.95
- Shrimp* 12.95 *Oyster*..... 11.95
- Hamburger* 9.95
8 oz. of ground beef on a bun, dressed with lettuce, tomato, pickles, and mayo and served with fries

Salads & Soups

Add Garlic Bread for \$1.00

- Seafood Caesar Salad*..... 12.95
Our full-flavored Caesar dressing, tossed with crispy romaine lettuce, homemade croutons, vine-ripened tomatoes, and freshly grated parmesan cheese, with your choice of fried crawfish tails or fried shrimp
- Caesar Salad* 7.50
With grilled chicken strips..... 8.50
- Chicken Bruschetta* 8.95
Grilled chicken breast laid on top of a bed of spring greens, served with a fresca dressing
- Fried Chicken Salad* 8.95
Romaine and leaf lettuce, hard-boiled egg, cucumber, tomato and cheddar cheese

Gumbos & Bisques

- Combination Filé Gumbo* *Large bowl*..... 14.95
Small bowl..... 10.95
Magnolia's favorite made with a rich dark brown sauce packed full of chicken, sausage, and crab
- Creole Okra Gumbo* *Large bowl*..... 13.25
Small bowl..... 10.25
Made with a red sauce packed with shrimp, scallops, and sausage
- Crawfish Bisque* *Small bowl* 9.00
Cup..... 7.00
Louisiana crawfish in a thick, rich, creamy seafood soup

Old Southern Favorites

Served with your choice of two lagniappes

- Southern Fried Chicken (Half Chicken)* 14.95
All White (two breasts) 14.95
- Fried Pork Chops*.....13.95
Two pork chops seasoned and fried to a golden brown
- Catfish* 14.95
Seasoned in homemade spices, served grilled or fried
- Fried Oysters* 16.95
- Barbeque Ribs* 16.95
- Southern-Style Pork Chops*.....13.95
Two pork chops, smothered in a mouth-watering onion and garlic gravy
- Magnolias Liver and Onions* 12.95
Beef liver, sautéed until tender, served with grilled onions
- Red Snapper* 15.95
Grilled or fried
- Fried Shrimp*..... 16.25
Breaded and deep fried

Magnolias Favorites

- Shrimp & Sausage Jambalaya* 15.95
- Chicken & Sausage Jambalaya*..... 13.95
- Red Beans and Rice with Sausage*..... 11.95
A Louisiana tradition better known as "Monday's Feast"
- Lagniappe Sampler* 10.95
Light eater's delight, any four sides from our lagniappe menu items
- Blackened Salmon Alfredo* 15.95
- Jus' Chitterlings (Sat. & Sun. only)* 10.95
Make it a meal with two sides 15.95
- Crawfish Enchiladas*..... 16.95
Fresh crawfish tails and chilies rolled in flour tortillas, topped with crawfish sauce and cheddar cheese then baked golden, served with red beans
- Crawfish Etouffée*..... 15.95
A 'cajun stew' generally made with crawfish in a mahogany sauce served over rice

GROUPS OF 6 OR MORE - THERE IS AN 18% SERVICE CHARGE, NO SEPARATE CHECKS.



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Sweet Somethings 5.00

Sweet Potato Pie
 Bread Pudding
 Peach Cobbler
 Cheesecake
 Chocolate Delight
 Carrot Cake

Soft Drinks..... 2.00

Free refills
 Coke, Diet Coke, Sprite, Lemonade, and Unsweetened Ice Tea

Sweet Tea..... 2.50

No free refills

Lagniappe "A little something extra" 2.75

Hush Duppies
 Collard Greens
 Red Beans
 Candied Yams
 Black-Eyed Peas
 Green Beans
 Mac & Cheese
 Fried Okra
 Rice
 Fries
 Coleslaw

Please remember that good food takes time.

Magnolias A Southern Tale

Warm, lazy Southern breezes. A slender wooden skiff sliding across the smooth surface of the bayou. Lightning bugs dancing to a chorus of crickets and bullfrogs. Soft white magnolia blooms nestled against lush, green leaves on huge, full trees. The lifestyle of the Louisiana bayou country is distinct – and so is the style of food born there.

Southern cooking, including Creole and Cajun-style cooking, is like a good recipe – lots of ingredients blended together to make something fantastic. A spoonful of French, a pinch of Spanish, a dash of Caribbean and African, mixed together with English, Irish, Scottish, German, Italian, and Greek flavor the cuisine of Southern Louisiana, spanning soul food, Cajun, and Creole tastes.

That is what Magnolias is all about.

The Johnson family, originally from Louisiana, has shared the warmth of their Southern hospitality and their love of fine Southern food with San Diego for many years. San Diegans fondly remember Bessie's Garret in Encanto and La Jolla. Like fine wine, time has improved the Johnson's approach to the cuisine only they can create.

Magnolias offers warm Southern hospitality with a flair of sophistication and the same great best-of-the-bayou taste. Named for the Louisiana state flower, Magnolias transports you from the Southern California scene to the porch swing and a soft saxophone melody.

Welcome to Magnolias – San Diego's best Southern-style seafood and home-cooked dishes served in an environment that rivals anything New Orleans has to offer – plus that special Louisiana ingredient of "lagniappe" (a little something extra).