

SANDWICHES, SALADS, AND MORE

SANDWICHES

The Willie Mae 12.95
The original Willie Mae fried chicken sandwich topped with cabbage, HiHo pickles, our secret slaw sauce and drizzled with honey.

Fried Shrimp Po' Boy 14.95
Juicy shrimp served on a Po' Boy bun, dressed with shredded lettuce, tomatoes, pickles, and our homemade tartar sauce.

Fried Fish Po' Boy 14.95
Delicately fried fish served on a Po' Boy bun, dressed with shredded lettuce, tomatoes, pickles, and our homemade tartar sauce for a true southern classic.

Chicken Po' Boy 12.95
Fried chicken tenders drizzled with honey served on a Po' Boy bun, dressed with shredded lettuce, tomatoes, HiHo pickles, and our secret slaw sauce.

SALADS

Fried or Baked Chicken Salad 14.95
Fresh greens topped with your choice of baked or fried chicken breast.

Fried or Sautéed Shrimp Salad 14.95
Fried or sautéed shrimp over a bed of greens, with all the flavors of the gulf coast.

House Salad 9.95
A simple, refreshing mix of greens and veggies, perfect on its own or as a side.

A LA CARTE

1/2 Bird (Baked or Fried) 19.95
Crispy on the outside, juicy on the inside—our signature fried half-chicken, seasoned to perfection.

Fried Chicken Tenders
Juicy and seasoned to perfection served with your choice of 2 dipping sauces.
 One Piece 5.95
 Three Pieces 12.95

Single Boneless Chicken Breast 6.95
Crispy on the outside, juicy on the inside—our signature fried half-chicken, seasoned to perfection.

Whole Fried Chicken Wings
Flavor-packed wings fried to a golden crisp.
 Three Pieces 9.95
 Six Pieces 19.95

Willie Mae's

RESTAURANT
 NEW ORLEANS EST.1957

WILLIE MAE'S BRINGS "AMERICA'S BEST FRIED CHICKEN," ALMOST 70 YEARS OF TRADITION, AND ITS JAMES BEARD AWARD FOR AMERICAN CLASSIC TO THE HEART OF LOS ANGELES

TASTE OF NEW ORLEANS

*All meals served with warm buttery cornbread and your choice of sides**

2 PIECE BONE-IN CHICKEN (BAKED OR FRIED)

One side 14.95
 Two Sides 16.95
 Three Sides 19.95

SAUTÉED SHRIMP OR CATFISH

One side 21.95
 Two Sides 25.95
 Three Sides 29.95

FRIED SHRIMP AND CATFISH PLATTER

One side 21.95
 Two Sides 25.95
 Three Sides 29.95

**Additional charge for select sides:*

*Candied Yams (+1.95)
 Cup of Gumbo (+4.95)*

SPECIALS AND SIGNATURE DISHES

Seafood Gumbo
Our flavorful authentic seafood Gumbo full of New Orleans flavors. This dish will delight you and comfort you in a way you may never forget. Served with french bread and your choice of one side.
 Cup 12
 Bowl 18

FAMILY STYLE MEALS

All meals served with 4 sides and 6 pieces of cornbread

Bone-In Fried Chicken 79.95
8 pieces of juicy, crispy, fried chicken. Served with 4 sides of your choice and 6 pieces of cornbread.*

Bone-In Baked Chicken 79.95
8 pieces of juicy, roasted chicken. Served with 4 sides of your choice and 6 pieces of cornbread.*

**Additional charge for select sides:
 Candied Yams (+3.95) — Cup of Gumbo (+9.95)*

Please let us know about any food allergies. While we take allergies seriously and have allergy procedures in place, different forms of allergens are present in our kitchen and cross-contamination is always possible. We love serving all of our guests, but if you have a severe allergy, we recommend not eating in our restaurant. Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. Corkage Fee \$20

WE ARE A CASHLESS RESTAURANT. FREE PARKING IN REAR.

SIDES

Cornbread (3 pieces) 6.95
 Red Beans 6.95
 Butter Beans 6.95
 French Fries 6.95
 Mac & Cheese 6.95
 Candied Yams 8.95
 Cabbage 6.95
 Mashed Potatoes with Gravy 6.95
 Cup of Gumbo 10.95

DESSERTS

Chocolate Cake 8.95
 Pound Cake 8.95
 Pecan Cake 8.95

SAUCES

Ranch 0.95
 Crystals 0.95
 BBQ Sauce 0.95
 Honey Mustard 0.95
 Vinaigrette 0.95
 Italian Dressing 0.95
 House Tartar Sauce 0.95
 Cocktail Sauce 0.95

BEVERAGES

NON-ALCOHOLIC

Fresh Squeezed Lemonade 4.95
 Arnold Palmer 4.95
Lemonade and sweet or unsweet tea.
 Coke 2.95
 Diet Coke 2.95
 Sprite 2.95
 Root Beer 2.95
 Sweet Tea 4.95
 Unsweet Tea 4.95
 Perrier 4.95
 Panna Water 4.95

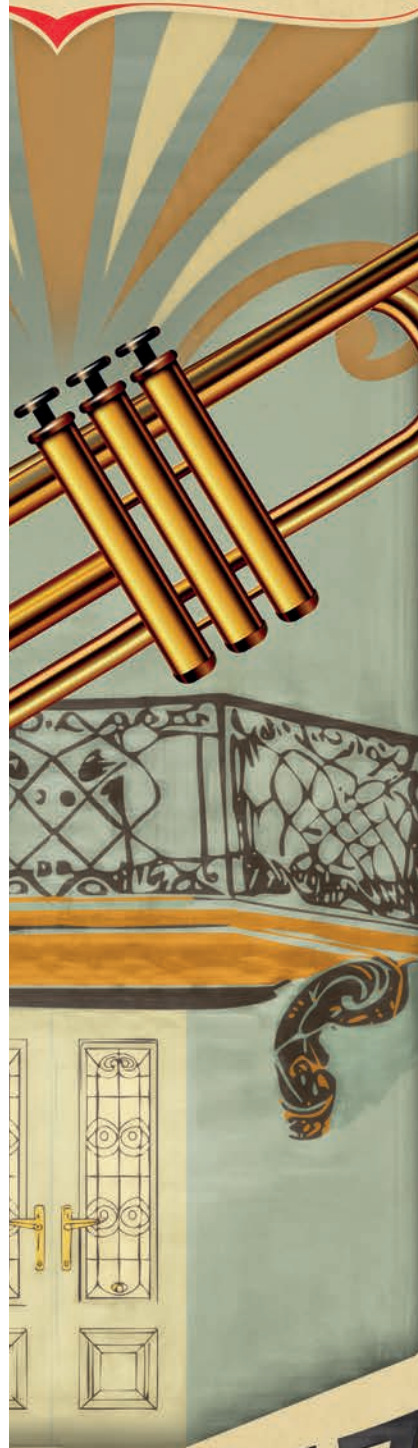
ALCOHOLIC

Laginitas-IPA 5.95
 Pacifico 5.95

	BOTTLE	1/2 BOTTLE	GLASS
Riesling	59		15
Brut	59		15
Brut Rose	59	34	
Mimosa			9.95

Willie Mae's

RESTAURANT
NEW ORLEANS EST. 1957



1957

IN THE
HEART OF
LOS
ANGELES



OUR STORY

Willie Mae Seaton was a businesswoman and true entrepreneur. She moved to New Orleans, Louisiana, with her husband for better opportunities in the big city, leaving the small town of Crystal Springs, Mississippi, behind. The two had big dreams and immediately started driving cabs, also leasing their cabs when they were not driving them. She later became a licensed beautician while still driving cabs on the side. While driving and working around the "Big City," she dreamed of becoming a bar owner.

A friend told her about a location that might be available, though it needed some work. She visited the location and accepted the challenge. Willie Mae opened a bar in the Treme neighborhood. She wasn't quite settled in but already had patrons thanks to the many friends she had made along the way. One day, the state conducted a surprise inspection and informed her that she had a liquor license, not a beer license. When her patrons heard this, they offered their support, saying, "That's fine, we'll drink all the Scotch in the house!" Following the state's orders, Willie Mae removed all the beer, but the patrons stayed and drank Scotch instead. The very next day, one of them ran an ad in a local newspaper:

Willie Mae's Scotch House Now Open!

Scan to read the full story:



Willie Mae's

RESTAURANT
NEW ORLEANS



NEW
ORLEANS
TRADITION



EST. 1957