

## FOREIGN WORDS

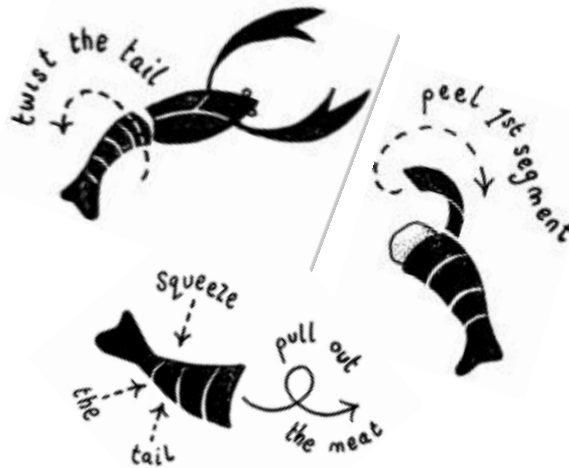
- ➔ **Aligator pear** – avocado
- ➔ **Amandine** – fried, with toasted almond meunière sauce
- ➔ **Andouille** – smoked spiced sausage
- ➔ **Beignets** – New Orleans doughnuts
- ➔ **Blackened** – spiced & charred
- ➔ **Boudin** – a soft rice sausage, to be eaten by squeezing the filling from the casing
- ➔ **Cracklins** – spiced crispy pork belly nuggets
- ➔ **Crawfish** - AKA mudbugs AKA crayfish
- ➔ **Debris** – the bits of meat that fall off a slow roast, mixed in the roasting gravy
- ➔ **Doberge** – many-layered cake (pronounced d’oh-bash)
- ➔ **File** – saffras powder, one of the Native American gifts to Luisian cuisine
- ➔ **Grits** – corn porridge
- ➔ **Gumbo** – a soup, thickened with roux & okra or filé
- ➔ **Gumbo Z’herbes** – green gumbo, made with an odd number of greens
- ➔ **Luisian** – not quite a word, but we like it
- ➔ **Maque Choux** – a marriage of plantation slave and native American cuisines – ‘mock cabbage’ made of sauté corn
- ➔ **Mirliton** – a type of green squash, like a hybrid of zucchini & apple
- ➔ **Po’boys** – sandwiches, originally made for poor striking streetcar conductors
- ➔ **Remoulade** – spiced piquant mayonnaise
- ➔ **Rockafella** – our Rockefeller, with absinthe creamed spinach
- ➔ **Roux** – fried flour
- ➔ **Shrimp** – prawns

Plaquemine Lock specializes in oysters, boiled crawfish, po’boys and gumbo. We serve mostly British beers, and all-Luisian cocktails.

Plaquemine is a small town in Louisiana, its lock joining Bayou Plaquemine to the Mississippi. Our chef’s grandmother, Ginny, came from there.

Cajuns descended from Acadians – the Canadians expelled by the Brits during the Seven Years War. Theirs is the country & bourgeois cooking of Louisiana. Their food is rich, elaborate, peppery, & oft full of dark roux, game, pork and crawfish.

Louisiana Creoles are descendants of all the state’s colonial settlers – slaves & slavers - French, Spanish, Italian, African, Caribbean & German. Their cooking, which could be generalized as ‘city cuisine’ – generally, redder (chilli, paprika, tomato), with a greater focus on seafood.



**WEEKDAY LUNCH**  
6” po’boy\* & fries, £9

\*excludes oyster & burger

**PUT SOME SOUTH  
IN YO’ MOUTH**



139, Graham Street N1 8LB

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[www.plaqlock.com](http://www.plaqlock.com)

**PLACE ORDER AT BAR**

### SNACKETISERS

- ➔ **Mix Six Grilled Oysters** 2 each Link (chilli), Rockafella (spinach), Bienville (shrimp, mushroom, bacon) **£17**
- ➔ **Oysters en brochette** wrapped in bacon & fried, marchand de vin (3 of 'em) **£11**
- ➔ **Duck boudin** home-made creole mustard & pickles **£6**
- ➔ **Mini crab cakes** **£12**, for 3
- ➔ **Shrimp remoulade** on fried green tomato **£12**
- ➔ **Poblano pepper** stuffed with andouille sausage, smoked & fried **£7**
- ➔ **Fried eggplant** crystal hot sauce & powdered sugar **£5**

### SOUPS

- ➔ **House Gumbo** dark roux, chicken, andouille, shrimp & okra **£4.5 / £12**
- ➔ **Pheasant Gumbo** light roux & filé, pheasant, tasso, crawfish **£4.5 / £12**

### 6" PO'BOY SANDWICHES

- ➔ **Fried shrimp** **£7.5**
- ➔ **Fried crawfish** alligator pear, remoulade **£7.5**
- ➔ **Oyster Brochette** oyster wrapped in bacon, marchand de vin **£12**
- ➔ **Slow-roast beef debris** **£7.5**
- ➔ **Blackened beef burger** alligator pear, bacon, fries **£12**

### MAINS

- ➔ **Boiled crawfish & chicken andouille** 2lb crawfish, corn & potatoes **£22**
- ➔ **Shrimp'n'grits** bacon **£10 / £16**
- ➔ **Crawfish mac'n'cheese** poblano pepper & corn **£12**
- ➔ **Blackened chicken\*** red beans with chicken andouille; mirliton slaw **£12**
- ➔ **Grey Mullet Amandine** fried, almond & lemon butter; mirliton slaw **£14**
- ➔ **Fried chicken** bisquit, grits & green tomato jam **£12**
- ➔ **Eggs Sardou** artichoke, cornbread, cream'd spinach, creole hollandaise **£12**

### SIDES

- ➔ **Collard greens** stewed in ham hock potliquor (vegan on request) **£4**
- ➔ **Smothered okra** (v) **£4**
- ➔ **Lettuce** blue cheese, pecans (v) **£5/£9**
- ➔ **Buttered grits** (with cheddar) **£5**
- ➔ **Fried green tomatoes** (v) **£4**
- ➔ **French Quarter fries** (v) **£3.5**

### HAPPY ENDINGS

- ➔ **Pecan pie** cane sugar ice cream **£6**
- ➔ **Pumpkin pie** bourbon cream **£6**
- ➔ **Julep sherbet** peach sorbet beaten with mint & bourbon **£6**
- ➔ **Chicory café au lait & beignets** **£5**
- ➔ **Chocolate ice cream** pecans **£6**
- ➔ **Two-flavoured rum Doberge cake**, 'crème Rayner' **£6**

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE ORDERING

\*blackened chicken takes 20 mins

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