

FOREIGN WORDS

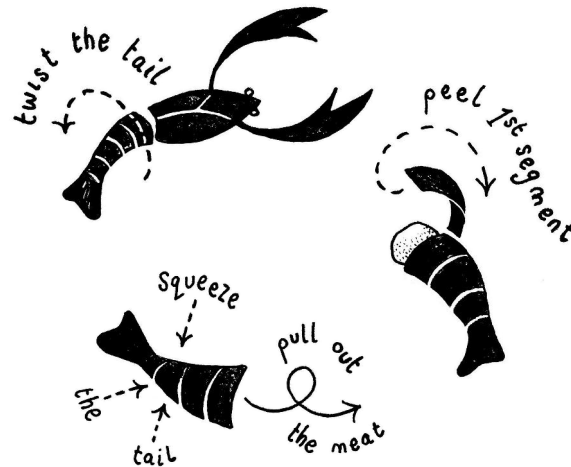
- ✦ **Aligator pear** – avocado
- ✦ **Amandine** – fried, with toasted almond meunière sauce
- ✦ **Andouille** – smoked spiced sausage
- ✦ **Beignets** – New Orleans doughnuts
- ✦ **Blackened** – spiced & charred
- ✦ **Boudin** – a soft rice sausage, to be eaten by squeezing the filling from the casing
- ✦ **Court-Boullion** – ‘coo-bah-yor’ – thickened creole tomato & fish stew
- ✦ **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
- ✦ **File** – sassafras 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
- ✦ **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- ✦ **Po’boys** – sandwiches, originally made for poor striking streetcar conductors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 burger & crab

**PUT SOME SOUTH
IN YO’ MOUTH**



PLAQUEMINE
SINCE **LOCK** 2017

139, Graham Street N1 8LB

020 7688 1488

www.plaqlock.com

PLACE ORDER AT BAR

SNACKETISERS

- ✦ **Mix Six Grilled Oysters** 2 each Link (chilli), Rockafella (spinach), Bienville (shrimp, mushroom, bacon) **£17**
- ✦ **Smoked pork boudin** home-made creole mustard & pickles **£6**
- ✦ **Mini crab cakes** **£12**, for 3
- ✦ **Shrimp cocktail** fried green tom' **£12**
- ✦ **Fried eggplant** crystal hot sauce & powdered sugar **£5**
- ✦ **Chaurice sausage roll** (homemade hot sausage in puff); house mustard **£6**
- ✦ **Devilled eggs** crispy chicken skin, chipotle tabasco **£5.5**
- ✦ **Chicken Wings** Southern Comfort glaze, lime **£6**
- ✦ **Mix pickles** egg, okra & green beans **£6**

6" PO'BOY SANDWICHES

- ✦ **Fried shrimp** **£7.5**
- ✦ **Fried fish & bacon** remoulade **£7**
- ✦ **Blackened chicken** **£7.5**
- ✦ **Slow-roast beef debris** **£7.5**
- ✦ **Blackened beef burger** fries **£9** (add bacon or avocado, **£2** each)
- ✦ **Fried soft-shell crab amandine** **£9**

GUMBO

- dark roux, chicken, andouille & shrimp
- ✦ **Cup of Gumbo** **£4.5**
 - ✦ **Bowl of Gumbo** **£12**

TRINITY SALAD

- jalapeno, green onion, celery, avo & pecan
- ✦ **Jus' the salad** **£6**
 - ✦ **Shrimp** blackened/fried **£14**
 - ✦ **Chicken** blackened **£12**
 - ✦ **Carrot & yam** spiced **£9**

MAINS

- ✦ **Shrimp'n'grits** bacon **£10 / £16**
- ✦ **Redfish court-boullion** gurnard, creole tomato gravy, shrimp over rice **£16**
- ✦ **Blackened chicken*** red beans with chicken andouille; mirliton slaw **£12**
- ✦ **Fried chicken** bisquit, grits & green tomato jam **£12**
- ✦ **Grillades'n'grits** braised beef escalopes in gravy **£12**
- ✦ **Eggs Sardou** artichoke, cornbread, cream'd spinach, tabasco hollandaise **£12**

SIDES

- ✦ **Collard greens** stewed in ham hock potliquoer **£4**
- ✦ **Sweet Potato & stout gratin** **£4**
- ✦ **Lettuce** blue cheese, pecans **£5**
- ✦ **Buttered grits** (with cheddar) **£5**
- ✦ **Smothered okra** (v) **£4**
- ✦ **Fried green tomatoes** **£4**
- ✦ **French Quarter fries** **£3.5**
- ✦ **Mirliton slaw** **£6**

HAPPY ENDINGS

- ✦ **Pecan pie** cane sugar ice cream **£6**
- ✦ **Apple, Blueberry & Pecan Crumble** Vanilla ice cream **£6**
- ✦ **Chicory café au lait & beignets** **£5**
- ✦ **Chocolate ice cream** pecans **£6**
- ✦ **Stichelton, apple & pecans** **£8**

PLACE ORDER AT BAR

PLEASE TELL US OF ANY ALLERGIES WHEN ORDERING

*blackened chicken takes 25 mins