

Sunday Lunch at Jimmy's—July 25

Brunch Possibilities

Cheddar Eggs and Bacon	7.95
Eggs and Cheddar soft-scrambled served with Eden Farms bacon, cheese grits and fruit.	
Crawfish Boudin	9.95
Our own creation — thick slices of Poche's crawfish boudin (crawfish and rice sausage) coated with bread crumbs and flash fried. Served with our Voodoo sauce and a side salad.	
Chicken and Waffles	8.95
A large crisp Belgian waffle topped with our butter pecan syrup and fried chicken tenders—a real treat.	
Shrimp and Grits	9.95
Sautéed Andouille sausage and shrimp in a cream sauce over cheese grits. Served with fresh fruit.	

Pain Perdu

French Toast or "Lost Bread" is available on Sundays. We will prepare it in our special style with Eden Farms bacon and eggs or a sweeter version topped with chocolate syrup for dessert.

Salads

Lobster Salad	13.95
Chunks of rich lobster mixed with our herbal mayo served over fresh greens with tomato.	
Cajun Cobb Salad	9.95
Mixed greens topped with blackened chicken, avocado, artichoke hearts, cherry tomatoes and bacon.	
Salmon and Shrimp Salad	9.95
Chunks of tender salmon and whole grilled shrimp along with tomatoes and ripe olives served over fresh greens dressed with our Creole vinaigrette.	
Godchaux Salad	9.95
A New Orleans classic made famous at Galatoire's—this salad is tender grilled shrimp and lump crabmeat mixed with lettuce and dressed with a Creole mustard vinaigrette.	
Caesar Salad with Grilled or Blackened Chicken or Shrimp	7.95

Soups & More

Gumbo – The Real Thing	Cup 3.50	Bowl 4.95
Our own recipe for a Louisiana style gumbo with a rich mixture of seafood, chicken and pork, served over rice.		
Creole Gazpacho	Cup 4.50	Bowl 5.95
Our version using cucumbers, peppers and lots of fresh tomatoes and herbs. Served cool.		
Jimmy's Soup and Salad Special		8.95
A bowl of our Garden salad and a cup of Gumbo.		
Crab Claws		13.95
Fresh Gulf crab claws fried or sautéed and served with Jimmy's Remoulade.		

Sandwich Platters

All Sandwich Platters are served with a salad, fries, onion rings or fresh fruit.

Cheddar — Bacon — Chicken Platter	9.95
Grilled chicken tenders, sharp Cheddar and apple wood bacon on a Ciabatta roll spread with Creole mayo.	
Salmon BLT Po-boy Platter	12.95
An herb-cruste salmon filet served with Remoulade, lettuce, tomato and crisp bacon.	
Oyster Po-boy Platter	10.95
Fried oysters served with a Cajun spiced mayo, sliced tomatoes, shredded lettuce and pickle and on bread from Gambino's Bakery in New Orleans.	
Shrimp Po-boy Platter	10.95
Shrimp—fried, grilled or blackened—served with a Cajun spiced mayo, sliced tomatoes, shredded lettuce and pickle.	
Jimmy's Cheeseburger Platter	9.95
Your first bite will send you back to the '50's. The bread is grilled and the burgers prepared using melted butter and grilled onions, then topped with real cheddar cheese, lettuce & tomato.	

Family Style Lunch

Today's Main Courses

Fried Chicken —Breast Tenders & Drumstick

Scallops—Fried or Blackened

Beef and Mushroom

Jambalaya

Chicken and Asparagus Stir Fry

Today's Sides

Green Beans

Potatoes Jimmy's

Butter Peas

Zucchini and Tomato Casserole

Fried Okra

9.95

Your choice of a main course. Bowls of sides will be brought for the table along with cornbread and rolls. Please ask your server if you would like one additional portion.

Beverages

Soft Drinks

Coffee - Tea

1.75

Lemonade

2.50

San Pellegrino and Panna Mineral Waters

2.95

Sunday Bellini, Mimosa and Sparkling Wine

4.95

Jimmy's is a proud recipient of Wine Spectator's Award of Excellence.

At Jimmy's

When asked how he learned so much about food, Jim Sikes always answers the same way, "I've been eating all my life."

In October 2005, Jim launched Jimmy's as homage to fine dining in the New Orleans tradition. Many of the dishes offered are inspired by dining experiences in New Orleans and the surrounding area while he was a graduate student at LSU and subsequent visits.

At Jimmy's, we take little things seriously. Our Po-boy buns come from Gambino's Bakery in New Orleans. So does the bread for our bread pudding. Our coffee is rich French roast that we purchase especially for us. The quality of tea we use to make iced tea is rare, which makes our offering quite unique.

We make our own sauces. We use real butter and sharp Cheddar cheese. Our gumbo is "the real thing." Don't miss it. The same is true for our bread and banana puddings. Our butter-baked crackers are very tasty. And Jimmy's Garlic Habanero Hot Sauce is available for you to take home or as a unusual gift from downtown Opelika.

Our wine list has won national awards. We pride ourselves on the finest selections.

Jimmy's menus can be found on our website—jimmysopelika.com. Each menu is updated weekly to bring you the best we can offer.

In short, you are the reason we are here. If you want some thing special, we'll try to make it for you. In every case, remember that good food takes time to prepare.

Jim welcomes guests as if in his own home. We hope you'll enjoy your visit and return again and again. *Laissez les bon temps rouler!!!*

If you would like weekly menus by email, please give your server your Email address and we will send them to you or contact us at jimmysopelika@gmail.com.