

## ***Opening message:***

I worked in New Orleans and Baton Rouge many times in the mid 1970's for an employer who built water treatment equipment. I would work a lot of overtime and did not explore the area in favor of earning money. When I did go out it would be to Bourbon Street. I did not go back for about 25 years until my daughter Rachael was accepted and enrolled at the University of New Orleans in 1999. I have been traveling to NOLA to visit her regularly since then. She is always glad to share her new finds with me and show me around.

When I plan a trip I will ask her to find me another new place for breakfast, lunch or dinner. My criteria is always the same: neighborhood joint, good food, lots of personality, and will fit my tight budget. That criteria brought me to review the places listed on these pages below, so don't expect any 5 Star restaurants in this document, and bad reviews will not be reported. My reviews have not been sponsored so this information is my personal opinion.

Good luck and have fun. Should you discover or know of a great place that fits my criteria, please tell me so I can try it.

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## ***Table of Contents:***

### ***Opening message: 1***

*Good luck and have fun. 1*

### ***Restaurants, Bars, & Bakeries: 2***

*Elizabeth's (Bywater neighborhood) 2*

*St. Roch Market (Bywater Neighborhood) 2*

*The Ruby Slipper Café (Garden District) 2*

*The Camellia Grill (Uptown Neighborhood) 3*

*la Madeleine French Café (Uptown Neighborhood) 3*

*la Boulangerie Bakery (Uptown Neighborhood) 3*

*Cooter Browns Tavern & Oyster Bar (Uptown Neighborhood) 4*

*Casamento's Restaurant (Uptown Neighborhood) 4*

*Liuzza's By The Track (Mid-City, Esplanade Ridge, Bayou St. John) 4*

*Liuzza's Restaurant & Bar (Mid-City Neighborhood) 5*

*Acme Oyster House (North & West of New Orleans in Metairie) 5*

*Katie's Restaurant (Mid-City Neighborhood) 5*

### ***French Quarter Restaurants: 6***

*Port of Call 6*

*Pat O'Brian's 6*

*Acme Oyster House 6*

### ***Entertainment: 6***

*Mardi Gras/Carnival 6*

*New Orleans Jazz & Heritage Festival 7*

*The Street Cars 7*

*The Allways Lounge & Theatre 7*

City Park 8

The National World War II Museum 8

**Shopping: 9**

Westwego Shrimp Lot 9

Costco 9

**Notes: 9**

**Contacts: 9**

Mark Wissing 9

**Restaurants, Bars, & Bakeries:**

**Elizabeth's (Bywater neighborhood)**

Breakfast/Lunch/Dinner

504/944-9272 <http://elizabethsrestaurantnola.com>

601 Gallier St., New Orleans, LA 70117

I have been at this restaurant twice for Sunday breakfast. This is a local favorite and an interesting place near the river in the Bywater neighborhood.

After you are seated, the first thing that is presented is the drink menu. I ordered the Brandy Milk Punch made with brandy, milk, nutmeg, sugar, and vanilla, which is known as a New Orleans classic, and I enjoyed it. The ladies all ordered the Bloody Mary and gave the beverages a thumbs up. Next was the brunch menu and I ordered the Poached Eggs Elizabeth with grits \$13. It was a good choice. The eggs are on top of bacon and French bread. Rachael and Danielle also ordered the Eggs Elizabeth with potatoes instead of grits. Vivian ordered the Country Breakfast \$12.5. Two smoked pork chops with sausage gravy, topped with 2 eggs, and she loved the meal. We all agreed that I should add Elizabeth's to my list of favorite restaurants.

**Notes:** The place is popular and a waiting time can be expected.

**St. Roch Market (Bywater Neighborhood)**

Breakfast/Lunch/Dinner...eat in or carry out.

2381 St. Claude Ave., New Orleans, 504/408-2080 [www.neworleans.strochmarket.com](http://www.neworleans.strochmarket.com)

<https://www.facebook.com/strochmarket>

Hours: Sunday to Thursday from 7 am to 9 pm and Friday and Saturday from 7 am to 11 pm. Note: Except for the bakery and coffee shop, the vendors open at 9 am.

St. Roch Market was built in 1875 as a food market. After being in continuous service for over 100 years, the building fell into disrepair and sat empty for over a decade. The St. Roch Market returned in April, 2015 restored and beautiful, and still sells only food.

The Market features a diverse lineup of southern foods and beverages. There is shrimp, dried beans, and lamb chops, but also kimchi, cold-pressed juice, and Nigerian hot sauce. You can order a dozen raw oysters or a bowl of gumbo, but also a kale salad or Korean fried chicken.

**Notes:** The market houses 13 vendors who sell both prepared food and retail items that you can eat there or carry out. Tables in the middle provide plenty of space for a group to gather, with more seating outside.

**The Ruby Slipper Café (Garden District)**

Breakfast/Lunch/Brunch

Updated March 23, 2018

504/525-9355

<https://www.therubyslippercafe.net/menus/>

2802 Magazine St., New Orleans, LA 70130.

The Ruby Slipper Café opened its first restaurant in 2008 and is a family-owned & operated business serving meals 363 days a year. They now have five New Orleans locations: Marigny, Mid-City, Canal St., CBD on Magazine St., and Uptown on Magazine St. The Ruby Slipper Café brings New Orleans southern style breakfasts, brunch classics, fresh lunch dishes, and eye-opening cocktails in a modern, comfortable setting.

My breakfast started by ordering a Bloody Mary with bacon infused vodka. Next I had Eggs Blackstone \$13. The dish included applewood-smoked bacon & grilled tomato served over buttermilk biscuits, topped with two poached eggs, finished with hollandaise sauce. I give this place a big yum yum and I left with a smile.

**Notes:** The service was very good and food satisfying.

## **The Camellia Grill (Uptown Neighborhood)**

Breakfast/Lunch

504/309-2679 <https://www.facebook.com/pages/Camellia-Grill/104113072958918?rf=250301408353469>

626 S. Carrollton Ave., New Orleans, Louisiana 70118. Located on Carrollton Avenue near St. Charles Avenue on the St. Charles Street Car Line.

I have ordered only breakfast from this landmark restaurant. The place is well loved for its long time staff that is gifted with real personality. The diner is run like a fine tuned machine. The portions are large, and coffee cups always full.

**Notes:** The restaurant opens at 8:00 am and that is when you want to arrive or you might be standing in line outside waiting.

## **la Madeleine French Café (Uptown Neighborhood)**

Breakfast/Lunch

504/861-8662 <http://lamadeleine.com>

601 S. Carrollton Ave, New Orleans, LA 70118. Located on Carrollton Avenue near St. Charles Avenue on the St. Charles Street Car Line across from Camellia Grill.

This is a restaurant chain of about 75 locations nation wide and a good spot for breakfast or lunch. They have quiche, omelets, pastries, soups, sandwiches, and more.

I recommend the King's Cake during Marti Gras. King's Cake, also known as Three Kings' Cake, is a type of cake associated in a number of countries with the festival of Epiphany at the end of the Christmas season. In other places, it is associated with the pre-Lenten celebrations of Mardi Gras/Carnival. The cake often has a small ceramic or plastic baby to represent Jesus, placed inside or underneath the cake. The person who gets the piece of cake with the baby has various privileges and obligations, one being the winner has to buy the next cake.

**Notes:** The place is clean, friendly, and is a spot you might read the morning newspaper inside or out.

## **la Boulangerie Bakery (Uptown Neighborhood)**

Breakfast/Lunch

504/269-3777 <http://www.laboulangerienola.com>

4600 Magazine Street, New Orleans, LA 70115. Located seven blocks south of St. Charles Avenue and twenty blocks east of Audubon Park.

This French bakery is part of the Donald Link restaurant group located in Louisiana. The place has wonderful breads, pastries, cakes, pies, coffees, sandwiches, and my favorite during Mardi Gras, the King's Cake.

**Notes:** This is a busy store but well staffed to get you in and out. Magazine Street is a fun shopping district.

### **Cooter Browns Tavern & Oyster Bar (Uptown Neighborhood)**

Lunch/Beer/Fun Artwork

504/866-9104 <http://www.cooterbrowns.com/main.html>

509 S. Carrollton Ave., New Orleans, LA 70118. Located on the corner of Carrollton Avenue and St. Charles Avenue on the St. Charles Street Car Line.

The place has a daily lunch special with most orders carried out, but seating is available inside. There are hundreds of different beer brands available.

The restaurant hired an employee to work in the kitchen years ago and he just happened to be a talented sculptor. The man's name is Scott Conary and he made scores of caricature ceramic figures of famous people, and now they are hung around the entire bar and restaurant. Because it is close to my daughter's house, I stop in at least once a year to order a beer and maybe get a lunch special, and I always look at the artwork.

**Notes:** The bar is a little dark and has a bit of an old bar smell but is worth the visit.

### **Casamento's Restaurant (Uptown Neighborhood)**

Lunch/Dinner

504/895-761 <http://www.casamentosrestaurant.com/main/main.html>

4330 Magazine St., New Orleans, LA 70115. Located near the SE corner of Magazine St. & Napoleon Ave.

This is a fantastic place to enjoy all things seafood. I seem to normally order the Charbroiled Oysters and the Oysters on the Half Shell. The Oyster Loaf is their house specialty (I have not tried it).

**Notes:** This is mostly a shell food restaurant and oysters are out of season June – August, so they are closed during the summer months. The best time for oysters is in the BER months.

*There are two Liuzza's in town originally started by the same family. Today both businesses are currently owned by different people/families.*

### **Liuzza's By The Track (Mid-City, Esplanade Ridge, Bayou St. John) (my favorite Liuzza's).**

Lunch/Dinner

504/218-7888 <http://liuzzasnola.com>

1518 N. Lopez St., New Orleans, LA 70119. Located on what is known as the Esplanade Ridge just steps from New Orleans Fair Grounds and near Esplanade Avenue.

Liuzza's by the Track is the classic definition of a New Orleans neighborhood joint. I have been enjoying this old establishment since the summer of 2000.

This great institution in Mid City is famous for serving one of the best shrimp Po'boys in town. Don't forget the Gumbo. You will be pleased. My mouth waters on Mondays at lunchtime because that is the only time they serve Red Beans and Rice with Andouille Smoked Sausage. Get there before noon or Red Beans and Rice could be gone.

Updated March 23, 2018

## **Liuzza's Restaurant & Bar (Mid-City Neighborhood)**

Lunch/Dinner/Beer

504/482-9120 <http://www.liuzzas.com>

3636 Bienville St., New Orleans, LA 70119

This Liuzza's is located in Mid-City on the other side of town, 4 blocks off of N. Carrollton Avenue and owned by a different family than Liuzza's By The Track.

Liuzza's Restaurant & Bar is an old New Orleans favorite. It is a great neighborhood place, where the hospitality is warm, and the atmosphere is truly New Orleans. The menu is large with many Italian dishes.

**Notes:** My favorite reason for stopping in is the 18 ounce frosted schooners of ice-cold beer. The 18 ounce schooner prices range from \$3 to \$4 depending on the brand.

## **Acme Oyster House (North & West of New Orleans in Metairie)**

3000 Veterans Memorial Blvd, Metairie, LA 70002

504/309-4056

<http://www.acmeoyster.com/metairie/>

I have eaten at this Acme Oyster House and found it to be more commercial and less pricey than the French Quarter location. This is a chain of 7 restaurants and this one is in Metairie, LA, north and west of New Orleans on I-10 in an unincorporated area. It would be Louisiana's fourth-largest city if it were incorporated, having a population of about 140,000.

## **Katie's Restaurant (Mid-City Neighborhood)**

Lunch/Dinner

504/488-6582 <http://www.katiesinmidcity.com>

3701 Iberville St, New Orleans, LA 70119. Located on the corner of Iberville St. & Telemachus St. across from Liuzza's Restaurant & Bar.

The restaurant has an interesting menu with nightly specials. The service is a little slow but the food is well worth the wait.

The first time we visited, the ladies ordered appetizers for their dinner choices. Rachael ordered Katie's shrimp quesadilla stuffed with bell peppers, onions, and cheese \$12, Vivian had two home made 4 oz. crab cakes, over-stuffed with Louisiana crabmeat and topped with jumbo lump crabmeat and remoulade sauce \$15, and Danielle enjoyed the Pagniacchi Flatbread with lump crabmeat, crab cake, brie cheese, spinach & caramelized onion \$18. The appetizers are ample and the ladies all raved about them being fabulous. I ordered the half rack of Scottie's Blackberry & Jalapeno Baby Back Ribs \$19. They were simply delicious and tender. Two sides come with the entrée. I chose mashed potatoes and the vegetable medley and both sides exceeded my expectation. The mashed potatoes were seasoned lightly with garlic, and the steamed vegetables were still crisp and tasty.

During our February 2017 visit to NOLA we went back to Katie's for dinner before packing up to start home the next day. We arrived at Katie's about 8:30 pm. Consequently Scottie's rib's were all sold out. Not to worry. I ordered the 12 inch Bradbird pizza \$15. The pizza was made with bacon, Italian sausage, ham, pepperoni, and marinara. The pie crust was crispy and with less tomato sauce than Chicago style but stacked high with toppings. I enjoyed my choice.

**Notes:** This place was featured on the TV show Diners, Drive-ins, and Dives' special "Rockin' New Orleans".

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## ***French Quarter Restaurants:***

### **Port of Call**

Lunch/Dinner/Drinks

504/523-0120 <http://portofcallnola.com>

838 Esplanade Avenue, New Orleans, LA 70116. Located on the east end of the French Quarter at the corners of Esplanade & Dauphine.

The place is a known local hangout and famous for the Mushroom & Cheese Burgers with their unique side of a loaded baked potato. I have not had one but the word is the steaks are very good.

**Notes:** This is a place you could see celebrity personalities enjoying themselves. The place is popular and a waiting time can be expected.

### **Pat O'Brian's**

Drinks

504-525-4823 <http://www.patobriens.com/patobriens/neworleans/>

718 St. Peter Street, New Orleans, LA 70116. The bar is on St. Peters Street ½ block south of Bourbon St.

Pat O's claims to be the creator of the specialty drink, the "Hurricane", along with half a dozen other drinks mostly using rum & vodka. This is a good spot to stop and relax when exploring the French Quarter.

In the mid 1940's, Pat O'Brien's Bar propelled when the Hurricane Drink was created. At that time, there was short supply of liquor such as whiskey, bourbon, and scotch. There was, however, access to rum coming up the river. Bar owners were forced to buy large quantities of rum, 50 cases or so, in order to purchase other liquor. Through trial and error they came up with a drink that everyone loved! Pat O'Brien paired it up with a glass shaped like a Hurricane lamp and history was made.

Notes: The courtyard is at 624 Bourbon Street and is nice, airy, and bright.

### **Acme Oyster House**

Lunch/Dinner

504/522-5973

<http://www.acmeoyster.com/french-quarter/>

724 Iberville St, New Orleans, LA 70130. Located ½ block South of Bourbon St.

This is a chain of 7 restaurants. The one in the French Quarter is the flagship. Vivian and I had raw and charbroiled oysters. They were good but a little expensive because the business is in the pricey French Quarter.

**Notes:** The other outlying Acme Oyster House restaurants are less expensive and not as nicely appointed.

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## ***Entertainment:***

### **Mardi Gras/Carnival**

<http://www.mardigrasneworleans.com/schedule.html>

There are about 70 Mardi Gras parades in New Orleans each year starting four and a half weeks before the carnival ends on Fat Tuesday which is the day before Ash Wednesday.

# MARK'S PICKS OF NEW ORLEANS FOOD, DRINKS, & ENTERTAINMENT 7

Updated March 23, 2018

Parades through the French Quarter and Marigny are walking parades, not the traditional large float processions you can see on St. Charles Ave. and other places around the city.

My favorites parades are the walking ones like Krewe of Cork that celebrates Wine, Food, and Fun; Krewe of Chewbacchus which is Sci-Fi themed and lots of fun with close contact to the participants; Krewe of 'tit Rex which is New Orleans's first and only micro Krewe with shoe box sized floats and stinging political themes (my favorite); Krewe of Barkus which is a parade with hundreds of dogs and their masters all dressed up (Vivian's favorite).

During Mardi Gras many parade viewers will come in costume. If you want to get some throws, like beads, tossed at you, then I recommend going to parades in costume. I wear an orange Mohawk wig, beads, an earring, and a very colorful shirt. It works.

All the parades have new themes each year. The web-site link above has maps, schedules, and parade themes to help you choose a parade and find a spot to watch it.

Drinking alcohol is permitted on the streets of New Orleans as long as the beverage is in a to go (plastic) cup.

## **New Orleans Jazz & Heritage Festival**

<http://www.nojazzfest.com>

The New Orleans Jazz & Heritage Festival is an annual celebration with 15 stages and 5 performances at each stage daily with music including jazz, gospel, Cajun, zydeco, blues, R&B, rock, funk, African, Latin, Caribbean, folk, and more. The festival attracts 400,000 plus spectators each year.

Jazz Fest is held during the day, between the hours of 11 am and 7 pm, at the fairgrounds/racetrack located in Mid-City near Esplanade Avenue. The festival is held on the last weekend of April (Friday–Sunday) and the first weekend of May (Thursday–Sunday) each year. A one day ticket is about \$75.00. Parking is impossible so use a ride share like Uber.

I start the day at Liuzza's, 1518 N. Lopez St., two blocks away from the ticket gates, waiting for them to open at 11:00 am. Liuzza's serves their famous Bloody Mary.

A hat is a must in all day heat, and I suggest packing a raincoat. Regular attendees bring large construction garbage bags in case of rain. The bag is lightweight and easy to pack.

Bring your own bag chair so you can sit at any stage or food area because seating is not provided. The food choices are wonderful and a great part of the festival.

When you get into the fairgrounds, download the APP on your phone for the festival. The APP is free and worth the little time it takes to acquire it.

## **The Street Cars**

[https://en.wikipedia.org/wiki/Streetcars\\_in\\_New\\_Orleans](https://en.wikipedia.org/wiki/Streetcars_in_New_Orleans)

<http://www.norta.com>

The streetcars are fun and useful. The St. Charles Line is the one I use most often because St. Charles & Carrollton Avenues have many great stores, restaurants, and bar destinations, and my daughter lives 4 blocks from Carrollton Ave.

## **The Allways Lounge & Theatre**

2240 St Claude Ave, New Orleans, LA 70117

Drinks/Entertainment

504/218-5778

<http://theallwayslounge.net>

This place advertises itself as an alternative theater and bar, putting on plays, burlesque shows, and indie music concerts in funky digs.

This is where the "tit Rex" parade ends and the micro floats get displayed on stage.

## City Park

<http://neworleanscitypark.com>

Quoted from Wikipedia: "City Park, a 1,300 acre public park in New Orleans, Louisiana, is the 87th largest and 7th-most-visited urban public park in the United States. City Park is approximately 50% larger than Central Park in New York City, the municipal park recognized by Americans nationwide as the archetypal urban green space. Although it is urban whose land is owned by the City of New Orleans, it is administered by the City Park Improvement Association, an arm of state government, not by the New Orleans Parks and Parkways Department. City Park is very unusual in that it is a largely self-supporting public park, with most of its annual budget derived from self-generated revenue through user fees and donations. In the wake of the enormous damage inflicted upon the park due to Hurricane Katrina, the Louisiana Department of Culture, Recreation and Tourism began to partially subsidize the park's operations. City Park holds the world's largest collection of mature Live Oak trees, some older than 600 years in age. The park was founded in 1854, making it one of the oldest parks in the country, and established as the "City Park" in 1891."

### Facilities:

**Carousel Gardens Amusement Park:** This fun place features a miniature train, a small roller coaster, and 15 other rides, including a historic hand carved carousel for kids of all ages.

**New Orleans Botanical Garden:** This is a lush 13-acre site containing a large collection of temperate, tropical, and semitropical plants.

**New Orleans Museum of Art:** Originally named the Delgado Museum of Art, the New Orleans Museum of Art is considered one of the finest art museums in the South.

**Sydney and Walda Besthoff Sculpture Garden:** The Sculpture Garden is home to over 60 sculptures by renowned artists from around the world.

**Three City Park Golf Courses:** On the eve of Hurricane Katrina the park boasted three 18-hole golf courses, one of which was once home to the city's PGA tournament. The courses were damaged by Katrina induced flooding. One course, "The North Course at City Park", reopened in 2008 after undergoing a slight redesign with new greens and tees. The land that contained the former East and West courses is awaiting redevelopment. Several plans have been discussed.

**Storyland:** A children's fairy tale themed playground, filled with more than 25 larger than life whimsical, (and sturdy!) sculptures. This storybook themed playground is the perfect place to romp down the Dragon Slide, go aboard Captain Hook's pirate ship, hop into the mouth of a whale, and more.

## The National World War II Museum

945 Magazine St.

New Orleans, LA 70130

504/528-1944 [www.nationalww2museum.org](http://www.nationalww2museum.org)

Hours: Mon-Sun 9am-5pm; closed major holidays

**Admission Cost:** Museum admission is \$27 for adults, \$23.50 for seniors over age 65, \$17.50 for students K-12 and college students with ID and active military with ID. Museum members, WWII veterans, and children under five are admitted free. Beyond All Boundaries, Final Mission, and USS Tang Submarine Experience are each \$5 extra with general admission. Second-day passes are \$6 extra with general admission.



## MARK'S PICKS OF NEW ORLEANS FOOD, DRINKS, & ENTERTAINMENT 9

Updated March 23, 2018

**Description:** Since its opening day on D-Day – June 6, 2000 – nearly two million visitors have toured the National WWII Museum. A must see for history lovers and all patriots, it has been designated by the U.S. Congress as America's official WWII Museum. Powerful images and extraordinary artifacts bring to life the American spirit, the courage, teamwork, and sacrifice of the young men and women who won the war and changed the world. From the 1930s prelude to war, to the Normandy invasion, and the battles of the Pacific Islands, visitors trace America's role in the war and on the home front.

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### ***Shopping:***

#### **Westwego Shrimp Lot**

100 Westbank Expy, Westwego, LA 70094

504/348-9285 <https://www.facebook.com/Westwego-Shrimp-Lot-252670648088960/>

The Shrimp lot started with one fisherman selling his stuff out of the back of his pick-up truck. The business expanded to include a score of permanent structures and businesses selling fish, crabs, oysters, shrimp, and more in bulk out of large ice coolers. Local restaurateurs buy their seafood here.

#### **Costco**

3900 Dublin St, New Orleans, LA 70125

504/484-5220 <http://www.costco.com/warehouse-locations/new-orleans-la-1147.html>

Great gas prices for members.

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### ***Notes:***

Transportation: Besides streetcars the ride share companies like Uber and Lyft offer good service.

Transportation to and from the airport for a single rider with a ride share is about \$35.00 each way. I have taken Uber all over town and had good experiences.

Places like Audubon Park are not reviewed because I have not visited them.

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