Fancy

1. **Commander’s Palace**.  https://www.commanderspalace.com/; 1403 Washington Ave, New Orleans, LA 70130, (504) 899-8221. Commander's Palace, nestled in the middle of the tree-lined Garden District, has been a New Orleans landmark since 1893. Known for the award-winning quality of its food and its convivial atmosphere, the history of this famous restaurant offers a glimpse into New Orleans' storied past and has been the go-to destination for Haute Creole cuisine and whimsical Louisiana charm. The winner of seven James Beard Foundation Awards, Commander's Palace has evolved into a culinary legend.

2. **Galatoire's**.  https://www.galatoires.com/. 209 Bourbon St., New Orleans, LA 70130, (504) 525-2021. This jackets-required grand dame of Bourbon Street is renowned for its festive Friday lunch (prepare to stand in line and have a ball while doing so), but the 112-year-old Galatoire’s also serves its incredible shrimp remoulade and pompano with crab meat for those in search of a dinner that's as old school New Orleans as it comes. Don't bother looking at the menu. Just ask your waiter what to order.


4. **Emeril’s**.  https://emerilsrestaurants.com/emerils-new-orleans/. 800 Tchoupitoulas St., New Orleans LA, 70130, Phone: (504) 528-9393. Emeril’s Restaurant is chef/restaurateur Emeril Lagasse’s famed flagship restaurant housed in a renovated pharmacy warehouse in New Orleans’ Warehouse District. Since opening in 1990, Emeril’s has been a definitive force in contemporary New Orleans cuisine and has earned rave reviews and accolades for nearly 25 years, including Esquire magazine’s “Restaurant of the Year” and Wine Spectator’s “Grand Award” for 14 consecutive years. At the helm is chef de cuisine Douglas Braselman, who works closely with Chef Emeril to push culinary boundaries and deliver bold and diverse flavors for a one-of-a-kind dining experience with unparalleled service and a festive unpretentious setting.

---

1 Some of these reviews were printed in *Eater NOLA, The 38 Essential New Orleans Restaurants, Winter 2019*. Other information comes directly from webpages of the respective restaurants.
5. **Emeril’s Delmonico.** [https://emerilsrestaurants.com/emerils-delmonico/](https://emerilsrestaurants.com/emerils-delmonico/). 1300 St. Charles Ave., New Orleans LA, 70130. Phone (504) 525-4937. Located on the famed St. Charles Avenue streetcar line in New Orleans, Delmonico is a legendary, century-old institution and an icon in the restaurant industry since 1895. In 1997, Chef Emeril Lagasse assumed the reins of this cornerstone of traditional Creole dining and undertook an extensive historic renovation. The New Orleans Delmonico legacy continues today at Emeril’s Delmonico, where we serve a modern style of Louisiana’s Creole cuisine with Emeril’s warm style of service in a grand setting. The elegant bar serves both classic and signature cocktails and offers a daily happy hour and live music on the weekends. Chef Anthony Scanio prepares favorites like Gumbo, Crabmeat Remick and Pork Cheeks with Dirty Rice. House made charcuterie and steaks, including in-house dry aged beef, pair beautifully with the extensive wine list. Emeril’s Delmonico offers the perfect setting for your dinner or private event.

6. **Restaurant August.** [https://www.restaurantaugust.com/](https://www.restaurantaugust.com/). 301 Tchoupitoulas Street, New Orleans, Louisiana 70130. Phone (504) 299-9777. August is a Contemporary Creole restaurant creating unique dishes with a focus on Louisiana ingredients and inspired by classical training. Located in a historic 19th century French-Creole building in New Orleans’ Central Business District, the main dining room caters to the most unique dining experience. The interior is rich with original architectural details, gleaming hardwood floors, soaring columns, mahogany paneling and antique mirrors.


9. **Arnaud's.** [https://www.arnaudsrestaurant.com](https://www.arnaudsrestaurant.com). 813 Bienville St., New Orleans, LA 70112, (504) 523-5433. This huge and elaborate French Quarter restaurant with a true throwback feel celebrated 100 years in 2018. While there, visit Arnaud’s French 75 Bar (which won a James Beard Award), take a peek inside the Arnaud’s own Mardi Gras museum, order the ethereal soufflé potatoes, and by all means ask the waiters to flame a café brûlot. To last 100 years means embracing tradition and change, something the huge restaurant with its maze of turn-of-the-century dining rooms does well.

**Less Fancy and Neighborhood Restaurants**


Caribbean-and-Italian infused food stands out among Creole fine dining establishments, drawing from her Caribbean roots, experience in Italian cuisine, and classical French training and combining that with the culinary offerings of New Orleans. The result is a playful and well-executed menu full of intriguing flavors and ingredients: dishes like conch fritters, spiced pig ears, and curried goat that bend the New Orleans culinary canon. Located inside the chic Old No. 77 Hotel, Compere Lapin’s interior combines vintage and modern elements with cut glass barware, exposed brick walls, warm wood tables, and bright blue accents.

3. **Bywater American Bistro.** [http://bywateramericanbistro.com/](http://bywateramericanbistro.com/). 2900 Chartres Street, New Orleans, Louisiana 70117. The newest by Nina Compton (Compere Lapin). Bywater American Bistro is an American neighborhood restaurant. It’s a place you come because you’re already friends of ours, or you soon will be. A casual energetic place with yummy food, authentic hospitality, great libations and friendly faces.

4. **N-7.** [https://www.n7nola.com/](https://www.n7nola.com/). 1117 Montegut Street, New Orleans, Louisiana 70117. Reservations accepted on Resy only. Located in the Bywater neighborhood of New Orleans, N7 is a neighborhood French restaurant and wine bar. Founded by filmmaker Aaron Walker and Chef Yuki Yamaguchi, N7 specializes in French cuisine, often infused with a Japanese touch.

5. **Coquette.** [https://www.coquettenola.com/](https://www.coquettenola.com/) 2800 Magazine St., New Orleans, Phone: 504.265.0421. Coquette is owned by Chefs Kristen Essig & Michael Stoltzfus. We offer contemporary southern cuisine with an emphasis on locally sourced product and international inspiration. Coquette was opened by Michael in 2008 and Kristen joined him in 2016. Our Garden District building was built in the late 1880’s and has been among other things a residence, a grocery store and auto parts store. With dining rooms on two floors and a 12 seat bar, we’re a neighborhood gathering place as well as the perfect spot for a special occasion.

6. **Domenica.** [https://www.domenicarestaurant.com/](https://www.domenicarestaurant.com/) 123 Baronne St., New Orleans, 504.648.6020. Domenica translates to “Sunday,” in Italian, it is the day of the week to explore and cook leisurely, abundant meals. While the menu is rooted in tradition, our chefs focus on elevating Italian ingredients and classic flavors to create modern classics, adapted for the contemporary palate of New Orleans. The fresh pastas made by hand daily, roasted vegetables, meats and Napolitano style pizzas, all prepared in the restaurant’s iconic wood oven, are perfectly complemented by custom-brewed beers, seasonal craft cocktails and an Italian-focused wine list.


9. **Mopho.** [https://www.mophonola.com/](https://www.mophonola.com/) 514 City Park Ave, New Orleans, Louisiana 70119. Phone: 504-482-6845. So, one day . . . well it was night, actually. So, one night, two waiters and a chef were sitting at a bar (I know, right?), complaining about the fact that the following day they would have to drive all the way to the West Bank of the Mississippi River to get a bowl of pho to ease the inevitable hangover that they would all have from drinking too much that very night. One of the waiters said “We should open our own pho joint so we wouldn't have to drive so far to get pho.” The other waiter agreed that it was a very good idea. In the ensuing silence, both waiters stared expectantly at the chef. “What?” the chef, who had not been paying attention (because chefs generally don't pay attention to waiters, especially at a bar) asked defensively. “How hard would it be to cook pho?” asked the waiters. “Not hard, I guess.” said the chef. “Okay, so let's open a pho restaurant.” The waiters nodded to each other. “Wait, what?” Asked the chef again. “A pho restaurant.” They repeated. “Uh, has it occurred to you that none of us are Vietnamese?” The chef said. “So, where does it say that you have to be Vietnamese to open a pho restaurant? Besides, you're a chef!” The chef nodded and ordered another beer, sure that this would play itself out by the end of the night and that the waiters would forget about the whole thing. The next day, one of the waiters called the number on a “For Rent” sign in the window of an old bookstore in Mid-City. The moral of the story is to never underestimate what a couple of drunk waiters can talk a chef into doing.

10. **Cafe Degas.** [https://www.cafedegas.com/](https://www.cafedegas.com/) 3127 Esplanade Ave, New Orleans, LA 70119; (504) 945-5635. Cafe Degas is located on one of New Orleans’ dramatically tree-lined Avenues, Esplanade Avenue in Mid City, just a few blocks from the house Edgar Degas lived in during his several-month stint in the city. Loved by the neighborhood and tourists alike for its friendly staff and magical-feeling atmosphere (thanks to a pecan tree that grows through the dining room), its interior and French bistro food are New Orleans at its very best. The dining room, more like an open-air, lush patio, is the perfect setting for enjoying mussels and frites, escargot, French onion soup, and the seasonal softshell crab dish, at surprisingly reasonable prices.

11. **Willie Mae's Scotch House.** [http://www.williemaesnola.com/](http://www.williemaesnola.com/) 2401 St Ann St. New Orleans, LA 70119, (504) 822-9503. Willie Mae’s juicy, tender, and somehow non-greasy fried chicken is often called the best in town, or even the best in the country. Situated on the edge of the Faubourg Treme, waiting in line for lunch at Willie Mae’s is a memorable experience on its own, with various languages and walks of life co-mingled. The menu of nourishing soul food that also features veal, baked chicken, and mac and cheese, is rounded out by top-notch sides like fried okra and Brussels sprouts.

12. **Li'l Dizzy's Café.** [http://www.lildizzyscafe.net/](http://www.lildizzyscafe.net/) 1500 Esplanade Ave, New Orleans, LA 70116, (504) 569-8997, Owner Wayne Baquet serves grilled catfish and grits, gumbo, and some of the best dang fried chicken in the city at this no-frills, family-owned Treme eatery. The Creole soul food is affordable, and there’s a buffet offering a taste of everything. Note: Li’l Dizzy’s closes early, by 2 p.m., so plan for breakfast or lunch.

13. **Dooky Chase Restaurant.** [http://www.dookychaserestaurant.com/menu](http://www.dookychaserestaurant.com/menu) 2301 Orleans Ave, New Orleans, LA 70119, (504) 821-0600, This is a Faubourg Treme landmark
famous for its soul food and lunch buffet, as well as its private collection of African American art. Dooky Chase is now run by Paris-trained chef, Edgar Chase, grandson of founder Leah Chase. The fried chicken rivals that at nearby Willie Mae’s, and the fried catfish will be some of the best you’ve ever had. Also try the Creole gumbo.

14. **Herbsaint.** [https://herbsaint.com/](https://herbsaint.com/) 701 St Charles Ave, New Orleans, LA 70130, (504) 524-4114. Chef Donald Link’s Herbsaint Bar and Restaurant, established in 2000 on historic St. Charles Avenue, is the flagship of the Link Restaurant Group. The kitchen is overseen by Chef de Cuisine David Rouse who works closely with local farmers and fishermen, offering contemporary, seasonal French-Southern cuisine with elements of rustic Italian cooking. An eclectic wine list and a knowledgeable staff make for perfect pairings. The restaurant earned Chef Link a James Beard Award for Best Chef South in 2007; former Chef Rebecca Wilcomb, who now leads the kitchen at Gianna, was honored with the same award in 2017. Herbsaint is proud to be consistently included on the Times-Picayune’s annual list of New Orleans 10 Best Restaurants since the list began, in 2003. The restaurant has been recognized by Eater National as one of “The Best Restaurants in America” (the 38 restaurants that defined dining), has been added to the Fine Dining Hall of Fame by Nation’s Restaurant News, as well as listed as a Top 50 Restaurant in America by Gourmet Magazine.

15. **Cochon.** [https://cochonrestaurant.com/](https://cochonrestaurant.com/) 930 Tchoupitoulas Street, New Orleans, Louisiana 70130. Phone (504) 588-2123. At Cochon, Chef Donald Link has reconnected with his culinary roots, serving the traditional Cajun southern dishes he grew up with. Chef link and chef/co-owner Stephen Stryjewski are working with locally sourced pork, fresh produce and seafood, focusing on traditional methods, creating authentic flavors of Cajun country. The restaurant is set in a rustic, yet contemporary interior of a renovated New Orleans warehouse.

16. **Pêche.** [https://www.pecherestaurant.com/](https://www.pecherestaurant.com/) 800 Magazine Street, New Orleans, Louisiana 70130. Phone (504) 522-1744. Inspired by the cooking of South America, Spain, and the Gulf Coast, Chefs Donald Link, Stephen Stryjewski and Ryan Prewitt designed Pêche Seafood Grill. Focused on working with local fishermen and farmers who harvest sustainably, Pêche serves simply prepared contemporary dishes, rustic creations cooked on an open hearth, as well as fresh oysters and Gulf fish. In 2014, Chef Ryan Prewitt was honored with a James Beard Foundation Award for Best Chef: South. That same year Pêche won a James Beard award for Best New Restaurant in America. Pêche is continuously named one of the Top 10 Best Restaurants in New Orleans annually by Brett Anderson, Times Picayune.

17. **Gianna** [https://giannarestaurant.com/](https://giannarestaurant.com/) 700 Magazine Street, New Orleans, Louisiana 70130. Phone: (504) 399-0816. The newest member of the Link Restaurant Group family, Gianna offers daily antipasti including house-cured salami and olives, a curated selection of savory small plates and entrees, highlighting locally grown produce and Gulf seafood, as well as house-made pastas. The menu also features a “Feed Me” option, offering guests the experience of a four-course meal with dishes hand-picked by executive chef, Rebecca Wilcomb.
18. **Brigten's Restaurant.** [https://www.brigtsens.com/](https://www.brigtsens.com/) 723 Dante St., New Orleans, LA 70118, (504) 861-7610. Frank Brigsten has been delighting diners at this quiet Riverbend restaurant since 1986 with now-famous items like the (not-fried) seafood platter, paneed rabbit and crabmeat parmesan-crusted Gulf fish, as well as soups that will make you wish it was colder more often in New Orleans. The renovated but homey Victorian cottage perfectly matches Brigsten’s refined Cajun-Creole menu.

19. **Zasu.** [https://www.zasunola.com/](https://www.zasunola.com/) 127 No. Carrollton Avenue, New Orleans, Louisiana 70119. Phone (504) 267-3233. Very small restaurant; reservations are essential. Zasu is a dream a long time in the making for James Beard Award winning Chef Sue Zemanick. The name Zasu is derived from Zasa, which means “once again” in Slovak, inspired by Sue’s Slovak heritage and childhood memories of family bonding in the kitchen. Located in the New Orleans neighborhood of Mid-City, Zasu’s culinary goal is to explore new ways to inspire traditional favorites by allowing fresh ingredients to speak for themselves. Here, you will find a mix of local and non-native ingredients, creating a unique dining experience that is clean and light, yet rich in experience.

20. **Cafe Reconcile.** [https://www.caferereconcile.org/](https://www.caferereconcile.org/) 1631 Oretha Castle Haley Blvd., New Orleans, LA 70113, (504) 568-1157. One of New Orleans’ most endearing restaurants, Cafe Reconcile doubles as a successful job-training program for at-risk teens and young adults. The old-school New Orleans soul food, like seafood stuffed peppers and fried catfish, can stand on its own. The lively cafe stands tall in a brick building filled with colorful artwork and a large dining space in Central City, an area that has recently begun to be redeveloped.

21. **Mosca's.** [https://www.moscasrestaurant.com/](https://www.moscasrestaurant.com/) 4137 US-90, Westwego, LA 70094, (504) 436-8950. If you really want to know why Mosca’s is an essential New Orleans restaurant, grab your old New Yorkers and dig back to the November 22, 2010 issue in which Calvin Trillin profiles this Louisiana Italian road house on Highway 90, a restaurant that never ever changes (this is a good thing). A jukebox, mostly filled with Louis Prima, serenades a dining room full of locals sharing plates of Chicken a la Grande and Oysters Mosca. It is a restaurant that demonstrates Sicilian contributions to the New Orleans version of Italian food, which, mind you — is not the same as American Italian food. It is approximately a 45-minute ride from downtown and bring cash: no credit cards.

22. **Meril.** [https://emerilsrestaurants.com/meril/](https://emerilsrestaurants.com/meril/) 424 Girod St., New Orleans LA, 70130, Phone (504) 526-3745. Located in the Warehouse District, Meril is Chef Emeril Lagasse’s newest concept and fourth restaurant in New Orleans. Meril’s casual restaurant interior is marked by a signature open style kitchen and a large bar area, featuring a varied wine selection and craft cocktails. Named after his daughter, the restaurant showcases some of Lagasse’s favorite dishes that he loves to eat, featuring everything from Fried Rock Shrimp Tacos to Korean Chicken Wings to Vietnamese Pork Chops. Lagasse brings his expertise and distinguished hospitality to Meril, creating a deliciously spirited dining experience.
23. **NOLA.** [https://emerilsrestaurants.com/nola/](https://emerilsrestaurants.com/nola/) 534 St. Louis St., New Orleans LA, 70130. Phone (504) 522-6652. NOLA is chef/restaurateur Emeril Lagasse’s casual eatery in the heart of New Orleans’ French Quarter. Open since 1992, the critically acclaimed restaurant fuses traditional Creole, Acadian and Southern cuisine with global influences. Chef de Cuisine Philip Buccieri collaborates with Chef Emeril to create an innovative menu showcasing rustic Louisiana cooking with local ingredients and some ethnic twists. The three-story restaurant features an open-action kitchen, chef’s food bar, a signature wood-fired brick oven as well as private event space.

**New Orleans Fried Food and Seafood**


2. **Acme Oyster House.** [https://acmeoyster.com/](https://acmeoyster.com/) 724 Iberville St (between Bourbon and Royal), New Orleans, Louisiana. Long lines, but worth it. Fresh oysters, seafood, fried food, all in a casual environment.

3. **Drago’s Seafood Restaurant.** [https://www.dragosrestaurant.com/](https://www.dragosrestaurant.com/) Hilton Riverside Hotel, Poydras Street, New Orleans, Louisiana 71030. Phone (504) 584-3911. Fantastic Chargrilled Oysters. Their website says: Our Charbroiled Oysters are legendary. It all started back in 1993, when Tommy Cvitanovich, our second generation restaurant manager, decided to experiment with a sauce of garlic, butter and herbs. He brushed it on a fresh batch of oysters, then dusted them with a blend of Parmesan and Romano cheese and cooked them in their shell on a hot grill. The results were incredibly delicious—and a legend was born! Since then, these special oysters have become a favorite among Drago’s patrons and restaurant critics alike. On a busy day, our grills turn out more than 900 dozen Charbroiled Oysters a day.


**New Orleans Po-Boys**

1. **Domilise's Po-Boys.** [http://www.domilisespoboys.com/](http://www.domilisespoboys.com/) 5240 Annunciation St (at Bellecastle St.), New Orleans, Louisiana. In a quiet uptown neighborhood sits a small yellow house with a handpainted sign that reads, "Domilise's Po-Boys and Bar." It's 10 am. The phone inside begins to ring furiously. A line of both locals and tourists alike forms on the corner of Annunciation and Bellecastle. By noon, the scent of fried shrimp and oysters can be smelled all the way to Tchoupitoulas Street. It's lunch time. Domilise's is open and Miss Dot is smiling from above while her beloved customers sit and enjoy their po-boys.
2. **Parkway Bakery & Tavern.** [https://parkwaypoorboys.com/](https://parkwaypoorboys.com/) 538 Hagan Ave (at Toulouse St), New Orleans, Louisiana. Longtime (since 1911) neighborhood hangout with a patio known for classic-style po' boys. Parkway Bakery and Tavern has been serving up the legendary poor boy sandwich and other local favorites for over 100 years. Since 1911, we’ve been a family run business with a reputation for high quality, delicious food, and real New Orleans hospitality. With plenty of seating and parking, plus a full bar, photo booth, and more, there’s something for everyone at Parkway.

3. **Mother’s Restaurant.** [https://www.mothersrestaurant.net/](https://www.mothersrestaurant.net/) 401 Poydras St (at Tchoupitoulas St), New Orleans, Louisiana. Phone: (504) 524-9656. Long lines, but worth it. Great for breakfast and lunch. Customers “stand in line” at this Central Business District Cajun “institution” for “no-holds-barred Southern breakfasts,” “messy but fantastic” po-boys, “heavenly” fried chicken and “excellent” baked ham served “cafe-style” by an “old-school staff”; though the dining room “looks like a soup kitchen from the 1930s,” and some deem the “popular” joint quite “touristy,” “you have to go at least once.”

4. **Johnny's Po-Boys.** [https://www.johnnypoboy.com/](https://www.johnnypoboy.com/) 511 Saint Louis St, New Orleans, Louisiana 70130. Phone: (504) 524-8129. Note cash only. Founded in 1950 and known as the oldest po-boy restaurant in the world; Johnny's offers a classic take on the iconic sandwiches--and yes, dressed means with pickles here!


6. **Radosta's.** 249 Aris Ave, Metairie, LA 70005, Phone: (504) 831-1537. Hole-in-the-wall former grocery store that grew into a restaurant. No website, but you can find them on a Facebook page. Very off the beaten path, but wonderful po-boys in Old Metairie, about 20-30 minutes from downtown. If you want a po-boy or a creole meal from a terrific Metairie neighborhood restaurant, Radosta's is the place. Whether you are dining in or taking out, their menu can satisfy anyone. Great plate lunches too – try their shrimp and crawfish etouffee over fried catfish. Excellent shrimp po-boys, and fantastic roast-beef po-boys. Unbelievable onion rings. One of my favorite neighborhood places to eat.

7. **Liuzza's by the Track.** [https://liuzzasnola.com/](https://liuzzasnola.com/) 1518 N Lopez St, New Orleans, LA 70119, (504) 218-7888, A horse-themed, no frills, neighborhood corner joint with friendly service, regulars come here to enjoy frosty goblets of Abita beer, Bloody Mary’s, fried seafood platters, and po-boys. Known for its gumbo and herbaceous barbecue shrimp po-boy (which is more of a hollowed-out roll stuffed with saucy, perfectly cooked shrimp), the star of the menu might be the only marginally less recognized garlic oyster po-boy, stuffed to the brim with fried oysters. Liuzza’s by the Track is predictably near the Fairgrounds, so it makes a good stop before betting on the horses or on your way into Jazz Fest.