

History of the...

## Old French House

French colonist Louis Frasier is believed to have built this home in 1737 as an outpost of European culture on the shore of a new world. It is proudly and magnificently French, with the same high ceilings characteristic of the Vieux Carré apartments in New Orleans.

Frasier built his home of hand-made brick with wooden pegged columns of cypress. Slate for the roof came over as ballast in the holds of French sailing ships.

The brick-walled cellar is unusual in this damp region, yet it is so dry that previous owners have used it to store books. It now serves as the wine cellar.

The Old French House predates American Independence by more than three decades. French Governor Jean Baptiste Bienville commanded the entire Louisiana Territory from his quarters here.

Records are scarce, but we know the house remained with Frasier's heirs until 1820. Before joining the United States with the Louisiana Purchase, subsequent residents were of varied nationalities as the colony came under French, Spanish, German, and English influence.

The Old French House remained a residence until 1962 when it was acquired by Mary Mahoney, her husband Bob, and her brother Andrew Cvitanovich.

Great care has been taken to preserve the charm and character of this venerable landmark, with its exposed brick walls, heart-pine floors, and open fireplaces. Here you will enjoy superb food and drink in an atmosphere rich with the legacy of history.

### **Mary Mahoney's Old French House "St. Patrick" Dish is Named One of the "10 Most Memorable Meals of 2011" by Forbes Online**

The best New Orleans restaurant outside of New Orleans, Mary Mahoney's has been the favorite of locals and Biloxi visitors since it opened in 1964. From the courtyard to the ivy covered walls to the menu, you would think you were at one of the iconic New Orleans eateries like Antoine's or Arnaud's, but the reality is that Mary Mahoney's is actually better than most of the top classics in New Orleans. It has everything going for it: history, character, charm and great food. It shocks me that it is not better known outside of Biloxi. While they are famous for their gumbo, the signature dish is the St. Patrick. Imagine traditional escargot, served in a baking dish full of little recesses each packed with a snail in rich garlic butter. Now imagine a customer comes in and likes the way it looks but doesn't want snails, so they substitute shrimp – and a legend is born! Today the St. Patrick is the fresh shrimp stuck into pasta shells swimming in decadent garlic butter, covered with cheese and topped with a huge pile of fresh lump crabmeat. This is the only "new" dish I tried this year so moving that I attempted to replicate it at home. – *As quoted by Larry Olmsted, Forbes contributing writer.*

### **Friend's Epitaph for Mary Mahoney**

What can you say about a woman who built a small town restaurant into one of international recognition? She has prepared meals for leaders of the world. In Biloxi, she has served people from around the world; people of fame and people who will never know fame. All in the same manner.

There were never patrons or clients eating at Mary Mahoney's Old French House. There were only friends, new friends and old friends. A meal was an introduction to Mary, and a spirited conversation about your life and her life. Of course, she wanted to know if the food was good; but more than that, she wanted to know about you.

How many untold thousands have been touched by her love? How many have been helped? It is no accident that when someone joined her work force, they found a home. It is true that she has been given many awards and honors. But her glorious times were in serving her friends (everyone she met) at the restaurant.

As I sit now, halfway around the world and look at the

Mary Mahoney's Old French House Restaurant is proudly in its third generation of management. The legacy of Mary Mahoney's continues to this day by Mary's children: Bob Jr. and Eileen, along with their children, Stacy, Caty, Trae, Nicole, and Josh; as well as by Andrew's children: Tony, Andrea, and Joanna. Together, they have created a restaurant and lounge offering the warmth and hospitality for which the house was originally built.



**MARY CVITANOVICH MAHONEY**

*July 1, 1924 – December 29, 1985*

- *First Woman in Mississippi Named Small Business Person of the Year 1982*
- *First Woman Named President of Biloxi Chamber of Commerce 1985*
- *Mary Mahoney Memorial Scholarship at Purdue University*

time-worn stone cities and proud people of her native Yugoslavia, I get a little more sense of her. In Dubrovnik, the sun falls into the Adriatic Sea, and the fishermen come home with their catch. There is no gentle beach to meet them, but the stone faced cliffs and mountains, out of which they carved their homes. Their faces are weather-lined, much like the faces of their cousins in Biloxi. And the sparkle of the eyes is there.

It is no wonder that Mary chose Biloxi as her home. The gentle sea, the fresh seafood, and another proud and strong people were calling.

She has left a beautiful legacy of love, and a beautiful family to continue building the service and companionship of the Old French House. However, the Spirit of Mary will always be with us, like the gentle gulf breeze that lifts our hearts. We love you, Mary. Say hello to God for us.

JOHN MICHEAL O'KEEFE  
Biloxi



## Mary Mahoney's OLD FRENCH HOUSE RESTAURANT

*Highway 90 & Rue Magnolia  
Biloxi, Mississippi*

228.374.0163 • MaryMahoneys.com • 

Open 11 a.m.  
NEVER ON SUNDAYS

*Proudly Family Owned  
for Over 58 Years*

*Established Ascension Thursday, May 7, 1964*

*Mary Mahoney's reopened on November 3, 2005,  
65 days after Hurricane Katrina devastated the restaurant  
with 8 feet of water on August 29, 2005.*



## ❖ APPETIZERS ❖

- ☒ PRESIDENTIAL PLATTER - CRAB CLAWS & FRIED PETITE SOFT SHELL CRABS MP  
 PETITE FRIED SOFT SHELL CRABS (PLATTER) *or* (½) *or* (¼) MP  
 JUMBO BROILED SHRIMP (PLATTER) 38 *or* (½) 20  
 †CRAB CLAWS Fried or Broiled (lb) *or* (½) MP †  
 CHARBROILED OYSTERS (½ doz.) 16 LUMP CRABMEAT REMOULADE 19  
 \*BACK ROOM CRAB CAKES 17 SHRIMP & CRAB AU GRATIN 16  
 SHRIMP COCKTAIL 15 BABY LAMB CHOPS 19  
 FRIED GREEN TOMATOES 15 ESCARGOT 16  
 with Crabmeat and Crawfish

## ❖ SOUP ❖

- SOUP DU JOUR (Cup) 8 *or* (Bowl) 12  
 \*†OUR WORLD FAMOUS GOURMET SEAFOOD GUMBO (Cup) 8 *or* (Bowl) 12†  
 GUMBO TO GO (½ GAL.) 45 *or* (GAL.) 84

## ❖ CRABMEAT IMPERIAL SPECIALTIES ❖

- |  |   |
|--|---|
| SHRIMP & TROUT IMPERIAL 49<br>Filet of trout topped with capers and onions<br>with shrimp stuffed with Crabmeat Imperial | SHRIMP IMPERIAL 48<br>Three jumbo shrimp stuffed<br>with Crabmeat Imperial            |
| LOBSTER IMPERIAL 58<br>7 oz. lobster tail stuffed<br>with Crabmeat Imperial  | FLOUNDER IMPERIAL 54†<br>Boneless filet of flounder stuffed<br>with Crabmeat Imperial |

## ❖ SEAFOOD ❖

- |   |                                     |
|---|-------------------------------------|
| WHOLE BROILED FLOUNDER 30               | SEAFOOD PASTA 28                    |
| FRIED SHRIMP <i>or</i> FRIED OYSTERS 28 | FRIED SOFT SHELL CRABS 28           |
| SHRIMP & CRAB AU GRATIN 28              | STUFFED FLOUNDER 44                 |
| SEAFOOD PLATTER 37                      | LOBSTER TAILS (Two -7 oz. Tails) 68 |
- Lump crabmeat may be added to any entrée for 12

## ❖ STEAKS, ETC. ❖

- |                                    |                                  |
|------------------------------------|----------------------------------|
| CHICKEN PASTA 26                   | PORTERHOUSE (22 oz.) 65          |
| WAGYU SIRLOIN STRIP (12 oz.) 46    | RIB EYE STEAK (12 oz.) 38        |
| QUEEN SIZE FILET MIGNON (6 oz.) 42 | FRENCH DOUBLE CUT PORK CHOPS 34  |
| KING SIZE FILET MIGNON (12 oz.) 64 | DELUXE DOUBLE LAMB LOIN CHOPS 44 |
- SURF N TURF QUEEN FILET & FL. LOBSTER TAIL 68

☒ On June 21, 1984, the Presidential Platter was served by Mary on the White House Lawn  
 for President Reagan, Vice-President George Bush, and Congressional guests.

\*Featured in the John Grisham novel *The Runaway Jury*

†Featured in the John Grisham novel *The Partner*

## Mary Mahoney's Famous Signature Dishes

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### QUEEN IXOLIB †

A lightly seasoned fish filet generously stuffed with our superb shrimp and crabmeat au gratin, baked to perfection.

### SHRIMP & LUMP CRABMEAT (ST. PATRICK)

Garlic Lover's Delight - spinach, shell pasta and jumbo shrimp baked in a garlic butter Worcestershire sauce and topped with sautéed lump crabmeat.

### SHRIMP & LUMP CRABMEAT MELBA †

A local patron's creation - broiled jumbo shrimp topped with cheese and sautéed lump crabmeat, served on a bed of pasta.

### SISTERS OF THE SEA AU GRATIN

A local favorite - consists of two delicacies prepared en coquille - the first with lump crabmeat in a creamy cheese sauce and the second with shrimp in the same exquisite cream sauce.

### FISH OF THE DAY TOPPED WITH LUMP CRABMEAT

A seasonal selection prepared as you like and topped with sautéed lump crabmeat.

### VEAL ANTONIO

Succulent and tender veal, pan fried and enhanced with a selection of cheeses and topped with sautéed lump crabmeat.

Mary Mahoney's was proudly featured on Travel Channel's *Food Paradise* in 2017 and Cooking Channel's *Beach Bites with Katie Lee* in 2018.

† Mary Mahoney's Distinctive and Notable Dishes

*Lump crabmeat products may contain shells. We recommend consuming thoroughly cooked food.*