



A New Orleans Bistro

- Location:** 1303 NE Fremont St.
Portland, OR 97212
www.creolapdx.com
- Chef/Owner:** Adam Higgs
- Contact:** (503) 249-5001
Facebook.com/AcadiaPDX, Twitter: @AcadiaPDX
- Opened:** October 2001
- Experience:** Located in the Sabin/Irvington neighborhood of Portland, Acadia has been serving modern American cuisine rooted in Louisiana food traditions for the past ten years. The restaurant uses locally-grown fruits, vegetables and meats, as well as exclusively wild caught seafood from the Gulf coast and Pacific Northwest.
- Food:** Louisiana classics such as head-on BBQ shrimp, smoky jambalaya, and rich, dark gumbo. House-prepared charcuterie, andouille and boudin sausage, tasso ham and bacon. For all that cannot be made in-house or locally sourced, Chef Adam searches the South for indigenous ingredients and has them shipped up via air cargo twice a week: Gulf shrimp, blue crab, gulf oysters, black drum, sheepshead, and Louisiana crawfish.
- Sample Dishes:** Louisiana barbeque shrimp with lemon, black pepper and white wine and butter (\$12); Rabbit, tasso, and andouille sausage gumbo with Cajun popcorn rice (\$9); Pecan crusted Louisiana drum with pickled corn relish, blue crab, arugula and brown butter (\$26); Pasta Jambalaya house-made andouille sausage, tasso ham, gulf shrimp and smoked duck in a smoked tomato and duck stock reduction with fettuccine(\$18); Fried Soft Shell Crab and Crawfish Etouffe with popcorn rice and jalapeño tartar sauce (\$24).
- Drinks:** New Orleans mainstays such as Sazeracs and Hurricanes, supplemented by in-house creations like “Pe-cans Are For Truckers” (\$8-9). Can’t find a favorite? It might be on the “secret menu” by request.
Wine – A healthy list for healthy appetites: International & Northwest selections; 12 by the glass (\$6.50-10)
- Design:** Comfortable and casual, polished concrete floors, dim candlelight, saffron-colored walls, lively New Orleans jazz. Perfect for a cozy date night or getting your Bourbon Street on. New Orleans artwork from Chef Adam’s personal collection, as well as a few Creole/Cajun restaurant artifacts. (Ask to see his collection of voodoo oils.)

(more)

- Hours:** Monday through Saturday, 5:00 pm – 10:00 pm (Monday night “Cheap Eats” dinner entrées \$10)
Lunch Wednesdays Only, 11:30 am – 2:30 pm
Closed Sunday
- Credit Cards:** Visa, Mastercard, American Express
- Seats:** 42 in the dining room, 6 in the bar.
- Parking:** Free street parking
- Media Inquiries:** Heather Jones, heather@heatherjonesconsulting.com, (503)704-9492.

About Adam Higgs:



Adam was born and raised in Omaha, Nebraska, where he worked at the finest local French restaurant, V. Mertz, for eight years. He worked his way up from dishwasher to head chef and then decided to make the move west to Portland in 2000. With his extensive background in French cuisine, he was immediately hired at L’Auberge as executive chef. After only a year and a half, he was offered the chance to partner with New Orleans native Bud Deslatte to open Acadia Bistro. Adam bought the restaurant from Bud in 2004 and has been at the helm ever since. His passion for creating a taste of Louisiana in Portland takes devotion – he drives to PDX airport twice a week to pick up seafood shipments from the area, and also travels to New Orleans at least once a year for research. But it’s a “burden” he suffers willingly – and his loyal patrons are glad for it.

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