

# APPETIZERS

## **Crawfish Nachos \$9.95**

Crisp Tortilla chips topped with a velvet cheese sauce, fried Crawfish fresh lettuce, sour cream, and salsa

## **Fried Chicken Wings \$10.95**

Spicy fried chicken wings served with bleu cheese or ranch dipping sauces

## **Onion Rings \$8.95**

Thin sliced onions rings piled high with ranch dipping sauce

## **Fried Crawfish Cakes \$9.95**

Better than crab cakes.....These crispy fried crawcakes topped with crawfish etouffee is sure to hit the spot

## **Alligator Bites \$9.95**

Tender and marinated alligator fried crisp with cocktail and tarter sauce on the side

## **Bayou Spinach & Artichoke Dip \$8.95**

Sautéed spinach and artichoke hearts simmered w/ garlic and blended cheeses, served with tortilla chips

## **Sausage Trio \$10.95**

Three of the city's Favorites, Alligator Sausage, Boudin (sausage stuffed with rice and peppers) & Andouille Sausage served with a Creole mustard for dipping

## **Chicken & Sausage Gumbo**

**Cup \$5.95      Bowl \$10.95**

A chunky French Quarter tradition, simmered down with chicken and andouille sausage

# SOUP & ENTREE SALADS

Available Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard and Golden Italian

## **Corn and Crab Bisque**

**Cup \$6.95      Bowl \$11.95**

Whole kernel corn simmered with onions and peppers in a sweet cream bisque

## **Grilled Chicken Caesar Salad \$12.95**

Crisp romaine lettuce tossed in creamy Caesar dressing with croutons and parmesan cheese **Sub  
grilled shrimp for \$1.95**

## **Oyster Spinach Salad \$14.95**

Fresh baby spinach tossed with walnuts, julienned red Apples, and cool Bleu Cheese Crumbles with your choice of dressing

## **Zydeco Salad \$12.95**

Fresh Baby Spinach and Romaine Lettuce tossed with tomatoes, red onion, green peppers. Topped with fried Crawfish tails and your choice of dressing.

# SANDWICHES & PO-BOYS

## **Beef Brisket Sandwich \$10.95**

Slow cooked pulled beef brisket smothered in smokey BBQ sauce, served with lettuce, tomato, and pickles on the side with french fries

## **Bourbon Street Hamburger \$9.95**

8 oz. ground chuck patty seasoned and flame grilled, cooked to your preference, served with lettuce, tomatoes, and pickles on the side with french fries. Add American or Provolone cheese for \$1.00

## **Muffaletta \$11.95**

A true New Orleans favorite, Genoa Salami, ham, melted provolone cheese and our homemade olive salad served with french fries

## **Seafood Po-Boys**

All Dressed with lettuce, tomato and pickle on french bread, served with french fries

Shrimp

Catfish

Crawfish

Alligator Sausage

Oyster

\*\* There may be a risk consuming raw shellfish along with other raw protein, If you suffer from chronic liver disease or other health concerns, you should eat these products fully cooked. These products fully cooked\*\*

## SEAFOOD PLATTERS

All platters are served with French fries, hushpuppies and coleslaw

Shrimp Platter	Oyster Platter	Catfish Platter
\$17.95	\$17.95	\$14.95

### **Seafood Platter \$24.95**

Crispy Fried Shrimp, Oysters, Catfish strips and a Soft Shell Crab

### **Crawfish Platter \$18.95**

The crawfish lover's dream...Fried crawfish tails, a cup of crawfish etouffee and two crispy crawfish cakes

## HOUSE FAVORITES

### **Crab and Crawfish Pasta \$15.95**

Bowtie pasta tossed in a velvet crawfish crême sauce topped with a fried Soft Shell Crab

### **Brisket Platter \$12.95**

Slow cooked pulled beef brisket smothered in smokey BBQ sauce, served with creamy coleslaw, red beans and rice

### **Smoked Ribs**

Half Slab \$13.95 Full Slab \$18.95

Tender baby back ribs slathered in smokey BBQ sauce, served with creamy coleslaw and a cup of red beans and rice

### **Jambalaya \$14.95**

Traditional New Orleans rice dish, Onions, Peppers, Chicken and Andouille sausage simmered in a Creole tomato sauce. Add shrimp for \$3.95

### **Blackened Redfish \$19.95**

Tender gulf filet blackened with Cajun seasonings, served with a jambalaya, corn macque choux

### **Crawfish Etouffee \$14.95**

Louisiana crawfish tails sautéed in a brown gravy with garlic and Cajun seasonings served over a bed of steamed white rice

### **A Taste of New Orleans \$15.95**

The trinity of New Orleans traditions, a sampling of jambalaya, creamy red beans and rice, and chicken and andouille sausage gumbo

### **Blackened Ribeye \$25.95**

Chef's selection of 12 oz. U.S.D.A. choice beef served with a cup of jambalaya and corn macque choux

### **Shrimp Macque Choux Pasta \$15.95**

Whole kernel corn sautéed with onions, peppers, and tasso tossed in a rich cream sauce over bowtie pasta topped with grilled shrimp

## DESSERT

### **Bread Pudding w/ Pecan Praline Rum sauce \$6.95**

Just like mama used to make. French bread soaked in cream baked with fresh raisins and chopped pecans, topped with a warm rum pecan praline sauce

### **Triple Layer Chocolate Cake \$7.95**

A decadent cake with a brownie base layered with fluffy mousse and topped with creamy chocolate frosting

### **Bananas Foster Cheesecake \$8.95**

Thick and creamy banana cheesecake drizzled with caramel, topped with whipped cream