

NIBBLINS

CRAWFISH CAKES 6.95

OUR VERSION OF CRAB CAKES, 3 PATTIES SERVED WITH BOB'S REMOULADE SAUCE

ALLIGATOR TAIL 8.95

IT REALLY IS! HAND TRIMMED AND DEEP FRIED (DON'T BE SHY)

STUFFED MUSHROOMS 6.95

4 LARGE MUSHROOM CAPS FILLED WITH OUR DELICIOUS CRAWFISH STUFFING

FRIED PICKLES 4.95 (WE'LL FRY ALMOST ANYTHING)

THICK SLICED DILLS SERVED WITH RANCH DRESSING...THEY'RE DILLICIOUS!

POPCORN SHRIMP 5.95

BAY SHRIMP LIGHTLY SEASONED, BATTERED AND GOLDEN FRIED

HUSH PUPPIES 2.95

GREAT AS AN APPETIZER OR WITH YOUR MEAL

BOUDIN 6.95 (A LOUISIANA TRADITION)

A SPICY PORK, RICE DRESSING IN A SAUSAGE CASING

CHICKEN WANGS 7.95

MEATY WINGS COATED WITH SPICY HOT SAUCE WITH CELERY & RANCH

BLUE POINT OYSTERS HALF SHELL ½ DOZ 6.95 DOZ 11.95

FROM APPROVED BEDS, VERY FRESH, SERVED ICE COLD

CHICKEN STRIPS 6.95

HALF POUND OF PERFECTLY SEASONED, ALL BREAST STRIPS

BAYOU SAMPLER

COMBINATION OF POPCORN, ALLIGATOR, WINGS, & FRIED PICKLES

SMALL (3-4 PEOPLE) 13.95 LARGE (6-8 PEOPLE) 23.95

SALADS

TOSSED GREEN SALAD 2.95

GARDEN SALAD 4.95

CRISP ROMAINE & ICEBERG LETTUCE, TOMATOES, CARROTS, CELERY, CUCUMBERS, RIPE OLIVES, TOPPED WITH CHEDDAR CHEESE

SHRIMP SALADS - BBQ OR FRIED 10.95

GENEROUS PORTION OF TENDER SHRIMP SERVED OVER OUR CRISP GARDEN SALAD

CHICKEN SALADS - GRILLED OR BLACKENED 9.95

HALF POUND BREAST TOPPED WITH GRILLED ONIONS & MONTERREY JACK CHEESE SERVED OVER OUR CRISP GARDEN SALAD

FRIED CRAWFISH SALAD 10.95

GENEROUS AMOUNT OF CRAWFISH TAILS SEASONED, BATTERED, & FRIED, SERVED OVER OUR CRISP GARDEN SALAD

COUNTRY FRIED SALADS 9.95

YOUR CHOICE OF CHICKEN BREAST OR STEAK, DEEP FRIED IN OUR SPECIAL BATTER AND SERVED OVER OUR CRISP GARDEN SALAD

DRESSINGS: RANCH, ITALIAN, BLEU CHEESE, HONEY MUSTARD, OIL & VINEGAR

SOUPS

CUP 3.95 BOWL 6.25

GUMBO

FILLED WITH SHRIMP, SAUSAGE & OKRA SERVED WITH STEAMED RICE

SEAFOOD BISQUE

THICK-N-CREAMY, PERFECT BLEND OF HERBS-N-SPICES, ASK YOUR SERVER

HOUSE SPECIALTIES

W/ENTRÉE 5.95 **ADD A LITTLE BAYOU** ALONE 6.95
A BOWL OF FRIED SHRIMP, FRIED CATFISH OR BBQ SHRIMP

BOURBON STREET CHICKEN 12.95

BLACKENED CHICKEN BREAST, SERVED OVER BAYOU RICE, TOPPED WITH CRAWFISH ETOUFFÉE, CHOICE OF SIDE DISH

B.B.Q. SHRIMP 15.95

LARGE FRESH SHRIMP SAUTÉED IN OUR CAJUN BUTTER SAUCE, COMES WITH CHOICE OF SIDE & BREAD FOR DIPPIN' THE SAUCE (DIPPIN IS HALF THE MEAL)

BLACKENED CATFISH* 14.95

FARM RAISED FILET, PAN SEARED TO PERFECTION & SERVED OVER BAYOU RICE WITH YOUR CHOICE OF SIDE

SMOTHERED BLACKENED CATFISH 18.95

PREPARED THE SAME AS THE ABOVE, AND TOPPED WITH OUR DELICIOUS CRAWFISH ETOUFFÉE & CHOICE OF SIDE

FRIED SHRIMP 15.95

PLUMP, TENDER SHRIMP, BUTTERFLIED, SEASONED, BATTERED & DEEP FRIED 'TIL GOLDEN, COMES WITH CHOICE OF SIDE

FRIED CATFISH 13.95

HAND TRIMMED, FARM RAISED FILETS, SEASONED, DUSTED WITH CORNMEAL & FRIED 'TIL GOLDEN, SERVED WITH CHOICE OF SIDE

COUNTRY FRIED STEAK 11.95

A SLICE OF RIB EYE BATTERED & FRIED 'TIL GOLDEN, COMES WITH MASHED POTATOES & TOPPED WITH OUR HOMEMADE GRAVY AND CHOICE OF SIDE

COUNTRY FRIED CHICKEN 10.95

HALF POUND BREAST BATTERED & FRIED 'TIL GOLDEN, COMES WITH MASHED POTATOES & TOPPED WITH OUR HOMEMADE GRAVY AND CHOICE OF SIDE

FROM THE GRILL

SERVED WITH CHOICE OF SIDE

RIB EYE STEAKS* 14OZ 21.95 10OZ 15.95

CHOICE AGED ANGUS PREPARED BLACKENED OR CHARBROILED SERVED WITH BAYOU RICE

BLACKENED

PAN SEARED IN
OUR SECRET SPICES

OR

CHARBROILED

BASTED WITH OUR
HOMEMADE MARINADE

CATCH OF THE DAY* MARKET PRICE

BLACKENED, GRILLED OR BROILED SERVED OVER BAYOU RICE WITH CHOICE OF SIDE

CHICKEN BREAST* 9.95

CHARBROILED & BASTED IN OUR HOMEMADE MARINADE, OR BLACKENED TO PERFECTION. SERVED OVER BAYOU RICE

BROILED CATFISH* 14.95

SEASONED FILET BASTED WITH OUR BBQ BUTTER, SERVED OVER BAYOU RICE

TOP ANY OF THE ABOVE WITH CRAWFISH ETOUFFÉE 4.95

CAJUN MEATLOAF 10.95

HALF POUND GROUND BEEF CHARBROILED, TOPPED WITH OUR BROWN GRAVY OF ONIONS, BELL PEPPERS, MUSHROOMS & CHEESE, SERVED WITH MASHED POTATOES AND GRAVY

***LOW CARB - SUB COTTAGE CHEESE FOR BAYOU RICE**

PASTAS

SERVED WITH A TOSSED SALAD

SEAFOOD PASTA 16.95

SHRIMP, SCALLOPS & MUSHROOMS IN A DELICIOUS TOMATO CREAM SAUCE WITH PENNE PASTA, TOPPED WITH FRIED CRAWFISH & SERVED WITH A TOSSED SALAD

SHRIMP ALFREDO 14.95

TENDER SHRIMP & FRESH MUSHROOMS IN OUR CREAMY ALFREDO SAUCE, TOSSED WITH SPINACH & FLOUR FETTUCINI

PASTA ORLEANS 14.95

HALF POUND BLACKENED CHICKEN BREAST ON TOP OF THE ABOVE ALFREDO SAUCE & FETTUCINI

DIS-N-DAT

SEAFOOD DINNER REGULAR 20.95 SMALL 15.95

FRIED TO ORDER; CATFISH, SHRIMP & OYSTER, WITH CRAB AUGRATIN, CRAWFISH PIE & A CUP OF GUMBO

SHRIMP SAMPLER 16.95

A MEDLEY OF SHRIMP DISHES... BBQ'D, FRIED, A STUFFED MUSHROOM, ETOUFFÉE OVER RICE & A CUP OF GUMBO

CRAWFISH SAMPLER 14.95

CRAWFISH TAILS SERVED FOUR DIFFERENT WAYS, ETOUFFÉE SERVED OVER RICE, FRIED, A CRAWFISH STUFFED MUSHROOM & A CRAWFISH CAKE

OYSTER DINNER 15.95

A LARGE PILE OF GOLDEN FRIED GULF OYSTERS, SERVED WITH YOUR CHOICE OF A CUP OF JAMBALAYA OR RED BEANS-N-RICE

CAJUN COMBEAUX 13.95

RED BEANS-N-RICE, SHRIMP ETOUFFÉE, JAMBALAYA, AND A CUP OF GUMBO WITH YOUR CHOICE OF FRIED SHRIMP, CATFISH, OR BBQ SHRIMP

PETITE COMBEAUX 9.95

SMALLER VERSION OF THE ABOVE

FROM THE BAYOU

SERVED WITH CHOICE OF SIDE

W/ENTRÉE 5.95	ADD A LITTLE BAYOU	ALONE 6.95
A BOWL OF FRIED SHRIMP, FRIED CATFISH OF BBQ SHRIMP		

RED BEANS-N-RICE 8.95

MILDLY SPICED WITH ONIONS & GARLIC, SLOW COOKED 'TIL CREAMY WITH SMOKED SAUSAGE, SERVED OVER STEAM RICE

JAMBALAYA 9.95

SPICY, TOMATO BASED RICE DRESSING, SLOW COOKED WITH SMOKED SAUSAGE AND BONELESS CHICKEN

CRAWFISH ETOUFFÉE 11.95

PEELED CRAWFISH TAILS DELICIOUSLY SMOTHERED WITH ONIONS, CELERY, BELL PEPPERS & SPICES, IN A BLONDE ROUX SERVED OVER STEAM RICE

SHRIMP GUMBO 10.95

AUTHENTIC CAJUN STYLE GUMBO, STOCKED WITH SHRIMP, SMOKED SAUSAGE & OKRA SERVED SOUP STYLE WITH RICE

SHRIMP ETOUFFÉE 10.95

TENDER GULF SHRIMP COOKED IN A RICH SAUCE OF ONIONS, BELL PEPPERS & TOMATOES, SERVED OVER RICE

PO BOY SANDWICHES

SERVED ON LIGHTLY TOASTED FRENCH BREAD

WITH CHOICE OF SIDE

FRIED SHRIMP, CATFISH OR OYSTER 10.95

DRESSED WITH CAJUN CATSUP, MAYO, PICKLES, LETTUCE, & TOMATOES

BAYOU SPECIAL 9.95

HOT SLICED ROAST BEEF TOPPED WITH SWISS CHEESE & SMOTHERED IN OUR BROWN GRAVY OF SAUTÉED ONIONS, BELL PEPPERS & MUSHROOMS

BLACKENED CATFISH 10.95

PAN SEARED FILET DRESSED WITH GRILLED ONIONS, MAYO, LETTUCE, TOMATOES, & PICKLES

HAMBURGER 8.95

ADD CHEESE .80

LEAN, ½ POUND PATTY, MARINATED, THEN CHARBROILED & DRESSED WITH MAYO, LETTUCE, PICKLES, & TOMATOES

GRILLED OR BLACKENED CHICKEN 9.95

TENDER, ½ POUND CHICKEN BREAST DRESSED WITH GRILLED ONIONS, MAYO, LETTUCE, PICKLES, & TOMATOES

COUNTRY FRIED CHICKEN 9.95

BONELESS BREAST, DEEP FRIED IN OUR SPECIAL BATTER DRESSED WITH MAYO, LETTUCE, PICKLES, & TOMATOES

ROAST BEEF 8.95

HOT SLICED ROAST BEEF IN A BROWN AU JUS GRAVY, DRESSED WITH LETTUCE, PICKLES, TOMATOES, & MAYO

ADD CHEESE: AMERICAN, SWISS, CHEDDAR, OR JACK .80

SOUTHERN WRAPS

SERVED WITH CHOICE OF RED BEANS-N-RICE OR JAMBALAYA

CATFISH 10.95

FRIED OR BLACKENED

SHRIMP 10.95

BBQ'D OR FRIED

EITHER OF THE ABOVE ARE COOKED TO ORDER, AS YOU LIKE, THEN WRAPPED UP IN A WARM TORTILLA AND STUFFED WITH OUR MARDI GRAS SLAW & HOMEMADE REMOULADE SAUCE

CHICKEN GRILLED OR BLACKENED 9.95

OUR HALF POUND BREASTS ARE COOKED AS YOU LIKE, THEN WRAPPED UP IN A WARM TORTILLA AND STUFFED WITH OUR MARINATED DICED TOMATOES, CHIPOTLE CREAM SAUCE, GRILLED ONIONS & SHREDDED LETTUCE

TOP ANY OF THE ABOVE WITH CRAWFISH ETOUFFÉE 4.95

SIDES 2.05

CAJUN FRIES LIGHTLY SEASONED

MARDI GRAS SLAW

MASHED POTATOES WITH CREAM GRAVY

COTTAGE CHEESE HERB SEASONED

POTATO SALAD

GREEN BEANS ACADIEN

STEAMED BROCCOLI

CUPS & STUFF

JAMBALAYA 2.55

RED BEANS-N-RICE 2.55

STUFFED MUSHROOM 1.75

SHRIMP ETOUFFÉE 3.05

CRAWFISH ETOUFFÉE 3.25

CRAB AU GRATIN 3.25

DOMESTIC BOTTLED BEER

BUD
BUD LIGHT

COORS
COORS LIGHT
O'DOULS

MILLER LITE
M.G.D.

LOUISIANA BOTTLED BEERS

ABITA AMBER
ABITA HARVEST LAGER
ABITA PURPLE HAZE
ABITA TURBODOG

BLACKENED VOODOO
DIXIE
DIXIE JAZZ

PREMIUM BOTTLED BEERS

AMSTEL LIGHT
BECKS
CORONA
DENVER PALE ALE

FAT TIRE
GUINNESS
HEINEKEN
MICHELOB ULTRA

MOTHERSHIP WIT
ROLLING ROCK
SAM ADAMS
SUNSHINE WHEAT

BEER OF THE MONTH FROM DIFFERENT REGIONS & SEASONS
--

WINES

1 ST LEVEL CHARDONNAY	4.00	
2 ND LEVEL CHARDONNAY	6.00	23.00
3 RD LEVEL CHARDONNAY	8.00	31.00
PINOT GRIGIO	5.00	19.00
MERLOT	5.75	22.00
CABERNET SAUVIGNON	5.50	21.00
WHITE ZINFANDEL	4.25	18.00

ASK YOUR SERVER FOR FULL NAMES AND DESCRIPTIONS OF ALL OUR WINES

SPECIALTY DRINKS

HURRICANE 5.00

TRADITIONAL NEW ORLEANS DRINK MADE WITH A BLEND OF TROPICAL FRUIT JUICES WITH LIGHT AND DARK RUM

LOUISIANA LEMONADE 5.00

REFRESHING LEMONADE WITH CITRUS VODKA & A SPLASH OF CRANBERRY JUICE - VERY SMOOTH

BLOODY MARY 5.00

V-8 JUICE MIXED WITH THE PERFECT TOUCH OF SPICES

BAYOU RITA 5.00

LIME JUICE, GRAND GALA LIQUEUR & GOLD TEQUILA

HAPPY HOUR

MON - FRI 3:00 - 7:00

GREAT FOOD & DRINK SPECIALS