

NIBBLINS

CRAWFISH CAKES 6.95

OUR VERSION OF CRAB CAKES, 3 PATTIES SERVED W/ REMOULADE SAUCE

ALLIGATOR TAIL 7.95

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

STUFFED MUSHROOMS 6.45

4 LG. CAPS FILLED WITH OUR DELICIOUS CRAWFISH STUFFING

FRIED PICKLES 4.95 (WE'LL FRY ALMOST ANYTHING)

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

CAJUN POPCORN 9.95

PEELED CRAWFISH TAILS LIGHTLY SEASONED, BATTERED & GENTLY FRIED

HUSH PUPPIES 2.95

GREAT AS AN APPETIZER OR WITH YOUR MEAL

BOUDIN 5.95 (A LOUISIANA TRADITION)

A SPICY PORK, RICE DRESSING IN A SAUSAGE CASING

CHICKEN STRIPS 5.95

HALF POUND OF PERFECTLY SEASONED, ALL BREAST STRIPS

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 - B.B.Q OR FRIED 9.95

GENEROUS PORTION OF TENDER SHRIMP SERVED OVER OUR GARDEN SALAD

CHICKEN SALADS - GRILLED, BLACKENED OR FRIED 9.95

HALF POUND BREAST WITH GRILLED OR BLACKENED TOPPED W/GRILLED ONIONS & MONTEREY JACK CHEESE SERVED OVER A GARDEN SALAD

FRIED CRAWFISH SALAD 11.95

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

COUNTRY FRIED STEAK SALADS 10.95

RIB EYE STEAK, DEEP FRIED IN OUR SPECIAL BATTER AND SERVED OVER OUR CRISP GARDEN SALAD

DRESSING: RANCH, ITALIAN, BL CHEESE, HONEY MUSTARD, OIL & VINEGAR

W/ENTRÉE 4.95

ADD A LITTLE BAYOU

ALONE 5.95

A BOWL OF FRIED SHRIMP, FRIED CATFISH OR BBQ SHRIMP

HOUSE SPECIALTIES

W/ENTRÉE 4.95

ADD A LITTLE BAYOU

ALONE 5.95

A BOWL OF FRIED SHRIMP, FRIED CATFISH OR BBQ SHRIMP

BOURBON ST. CHICKEN 12.95

BLACKENED CHICKEN BREAST, SERVED OVER BAYOU RICE, TOPPED W/ CRAWFISH ETOUFFEE, CHOICE OF SIDE DISH

B.B.Q. SHRIMP 13.95

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

BLACKENED CATFISH * 12.95

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

SMOTHERED BLACKENED CATFISH 17.99

PREPARED THE SAME BUT TOPPED WITH OUR DELICIOUS CRAWFISH ETOUFFEE & CHOICE OF SIDE

FRIED SHRIMP 13.95

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

FRIED CATFISH 11.95

HAND TRIMMED, FARM RAISED FILETS, SEASONED, DUSTED W/ CORNMEAL, & FRIED TILL GOLDEN, SERVED W/ CHOICE OF SIDE

COUNTRY FRIED STEAK 10.95

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

COUNTRY FRIED CHICKEN 9.95

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

FROM THE GRILL

SERVED W/CHOICE OF SIDE

RIB EYE STEAKS * 14OZ 22.95 10OZ 17.95

CHOICE AGED ANGUS PREPARED BLACKENED OR CHARBROILED SERVED W/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 SERVED OVER BAYOU RICE WITH CHOICE OF SIDE

CHICKEN BREAST* 8.95

CHARBROILED: BASTED IN OUR HOMEMADE MARINADE OR **BLACKENED:** PAN SEARED IN OUR SPECIAL BLEND OF SPICES & SERVED OVER BAYOU RICE

TOP ANY OF THE ABOVE WITH CRAWFISH ETOUFFEE 4.95

HAMBURGER STEAK 9.95

½ LB GROUND BEEF CHARBROILED, TOPPED W/ OUR BROWN GRAVY OF ONIONS, BELL PEPPERS, MUSHROOMS & CHEESE, SERVED W/ MASHED POTATOES & GRAVY

*LOW CARB- SUB COTTAGE CHEESE FOR BAYOU RICE

DIS-N-DAT

SEAFOOD DINNER LG 20.95 SM 15.95

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

SHRIMP SAMPLER 16.95

FRESH SHRIMP : B.B.Q.'D, FRIED, A STUFFED MUSHROOM, ETOUFFEE OVER RICE & A CUP OF GUMBO

CRAWFISH SAMPLER 16.95

CRAWFISH TAILS SERVED FOUR DIFFERENT WAYS, ETOUFFEE SERVED OVER RICE, FRIED, STUFFED MUSHROOM, & WITH CRAWFISH PATTY

OYSTER DINNER 15.95

LARGE SELECT OYSTERS GENTLY FRIED, SERVED WITH YOUR CHOICE OF A CUP OF EITHER JAMBALAYA OR RED BEANS-N-RICE

CAJUN COMBEAUX 12.95

RED BEANS-N-RICE, SHRIMP ETOUFFEE, JAMBALAYA, AND A CUP OF GUMBO WITH YOUR CHOICE OF FRIED SHRIMP, CATFISH, OR B.B.Q. SHRIMP

PETITE COMBEAUX 8.95

SMALLER VERSION OF THE ABOVE

PASTAS

SEAFOOD PASTA 17.95

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

SHRIMP ALFREDO 14.95

SHRIMP & MUSHROOMS SAUTEED IN A CREAMY ALFREDO SAUCE WITH FLOUR & SPINACH FETTUCINE & SERVED WITH A TOSSED SALAD

PASTA ORLEANS 14.95

BLACKENED CHICKEN BREAST SERVED OVER FLOUR & SPINACH FETTUCINE TOSSED IN OUR DELICIOUS ALFREDO SAUCE & SERVED WITH A TOSSED SALAD

FROM THE BAYOU

SERVED W/CHOICE OF SIDE

W/ENTRÉE 4.95

ADD A LITTLE BAYOU

ALONE 5.95

A BOWL OF FRIED SHRIMP, FRIED CATFISH OR BBQ SHRIMP

RED BEANS-n-RICE 7.95

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

JAMBALAYA 8.95

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

CRAWFISH ETOUFFEE 12.95

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

SHRIMP GUMBO 9.95

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

SHRIMP ETOUFFEE 9.95

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

DOMESTIC BOTTLED BEERS

BUD
BUD LIGHT

COORS
COORS LIGHT
O'DOUL'S

MILLER LITE
M.G.D.

PREMIUM BOTTLED BEERS

ABITA TURBO DOG
HEINEKEN
MICHELOB ULTRA

CORONA
KILLIANS

GUINNESS
SAM ADAMS

BEER OF THE MONTH

FROM DIFFERENT REGIONS & SEASONS

WINES

1 ST LEVEL CHARDONNAY	4.00	
2 ND LEVEL CHARDONNAY	5.00	19.00
3 RD LEVEL CHARDONNAY	7.00	26.00
PINOT GRIGIO	5.00	19.00
MERLOT	5.00	15.00
CABERNET SAUVIGNON	5.00	17.00
WHITE ZINFANDEL	4.00	15.00

SPECIALTY DRINKS

HURRICANE 5.00

TRADITIONAL NEW ORLEANS DRINK MADE WITH A BLEND OF TROPICAL FRUITS JUICES & MEYERS DARK RUM

LOUISIANA LEMONADE 5.00

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

BLOODY MARY 5.00

V-8 JUICE BLENDED WITH THE PERFECT TOUCH OF SPICES

BAYOU RITA 5.00

LIME JUICE, GRAND GALA LIQUOR & GOLD TEQUILLA

HAPPY HOUR

MON - FRI 3:00 - 6:30

GREAT FOOD & DRINK SPECIALS

LUNCH MENU

SERVED MON. THRU FRI. 11:00 TILL 4:00

SENIORS OVER 65 ANYTIME

RED BEANS & RICE W/ HUSH PUPPY & CHOICE OF SIDE DISH 5.95

JAMBALAYA W/ HUSH PUPPY & CHOICE OF SIDE DISH 6.95

SHRIMP ETOUFFEE W/ HUSH PUPPY & CHOICE OF SIDE 7.95

SHRIMP GUMBO W/ HUSH PUPPY & CHOICE OF SIDE 7.95

LUNCH COMBEAUX W/ HUSH PUPPY 7.95

RED BEANS, SHRIMP ETOUFFEE, JAMBALAYA & A CUP OF GUMBO

COUNTRY FRIED CHICKEN 6.95

W/ MASHED POTATOES & GRAVY & CHOICE OF SIDE DISH

FRIED CATISH 7.95

W/ HUSH PUPPY & CHOICE OF SIDE DISH

FRIED SHRIMP 7.95

W/ HUSH PUPPY & CHOICE OF SIDE DISH

HAMBURGER STEAK W/ MASHED POTATOES, COVERED WITH MUSHROOM,
BELL PEPPER & ONION BROWN GRAVY & CHOICE OF SIDE DISH 6.95

SALADS

CHICKEN BREAST 5.95

GRILLED, BACKENED OR FRIED

SHRIMP 6.95

B.B.Q. OR FRIED

FRIED CRAWFISH 8.45

PO-BOYS

HALF PO-BOY W/ CUP OF JAMBALAYA,
GUMBO, SHRIMP ETOUFFEE OR RED BEANS

SHRIMP, CATFISH OR OYSTER 6.95

CHICKEN GRILLED, BLACKENED OR FRIED 5.95

HAMBURGER 5.95

CHEESEBURGER 6.45

PASTAS

SERVED WITH A TOSSED SALAD

SHRIMP ALFREDO 8.50

TENDER SHRIMP WITH SPINACH & FLOUR FETTUCINI

PASTA ORLEANS 8.50

BLACKENED CHICKEN, ALFREDO SAUCE, FETTUCINI

SEAFOOD PASTA 9.95

SHRIMP, SCALLOPS IN A TOMATO CREAM SAUCE, PENNE PASTA
TOPPED WITH FRIED CRAWFISH

