Apj	petizers
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Shrimp and Grits+

14 oz. French-Cut Pork Chop\*◆

Appetizers New Orleans B.B.Q. Shrim Sautéed with Butter, Garlic, Cajun Fried Oysters*		un/Creole Spices	Sm 8.95 Half 10.95	Lg 15.95 Full 17.95
Crawfish Scampi Crawfish Tails sautéed with	Garlic, White Wine, Scallie	ons, Parsley and Out	r Own "Bayou Blend" .	Spices 11.95
Cajun Popcorn Fried Crawfish Tails served Fried Green Tomatoes	with Sherry Remoulade			11.95
Served with Tomato Remoul	lade			8.95
Second Course				
Side of Crawfish Étouffée	9.50	<b>House Salad</b>		4.00
½ Order Washday Blues	8.00	with Entrée		3.00
Seafood Gumbo		Caesar Salad**		5.00
A Cajun/Creole creation ma	ide with Fresh	with Entrée		3.00
Vegetables, Filé Spices, Shr	imp and Crabmeat	add Fried Oy.	sters	17.50
Cup 4.00	Bowl 6.00	add Blackene	d Shrimp	17.50
Entrées				
Creole	squar with Cimmonad Dann	a a mg		
Lightly Spiced Tomato base Onions and Celery (Cajun Ti		ers,		
with Chicken	16.95		Side Dishes	
with Shrimp	18.95			
with Crawfish	18.95	Red	d Beans and Rice	5.00
All Three	20.95	Gar	rlic Mashed Potatoes	4.00
Diane	20.75	Gri	ts	5.00
Mushrooms, Garlic, Butter,	Green Onions, Parsley and	l And	douille Sausage	5.95
Our Queen's Magic Spices			amed Broccoli	3.00
Moderately spiced and serve			<b></b> 210 <b>00</b>	
with Chicken	16.95			
with Shrimp	18.95			
with Crawfish	18.95			
, All Three	20.95			
<b>Étouffée</b> A dark, highly seasoned Roi	ıx-based Sauce served over	Rice.	ه ن	<b></b>
Hot and Spicy!				Crass of
with Chicken	16.95		- Same	والكر مراجع
with Shrimp	18.95	am.	~ 50P B	1 1 Ja
with Crawfish	18.95	2330000		1 1/29
All Three	20.95	<b>CS</b>	uungu	een .
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<b>Shrimp Scampi</b> Sautéed with Butter, Garlic,	Scallions and Parsley. Serv	ved with Rice and St	eamed Broccoli.	18.95
New Orleans B.B.Q. Shrim Sautéed with Butter, Garlic,	p			18.95
Wash Day Blues			· - · •	
A heaping bowl of Red Bear	is and Rice with Andouille S	Sausage.		16.95

• denotes Éntrées served with your choice of House Salad or Cup of Gumbo as Second Course 18% Gratuity will be added to parties of 6 or more and on separate checks.

25.00

Blackened Shrimp served with Stone-ground Creamy Grits, Creole Sauce and Andouille Sausage. 23.00

Southwestern Barbecue Sauce, Cajun Roasted Potatoes and Steamed Broccoli.

## Blackened Selections

Coated with our special Spice Mixtures and seared rapidly to seal in the Juices!

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Stea	KS*	٠

Served with	Garlic	Mashed	Potatoes	and Steamed	l Broccoli.

Ribeye (16 oz)	28.95
NY Strip (14 oz)	28.95
Filet (8 oz)	32.95
with Mushrooms Diane	add 3.00
with any Topping of the Day	add 5.00

#### **Blackened Catfish** (Farm Raised)

Served with Garlic Mashed Potatoes and Steamed Broccoli.	17.95
with any Topping of the Day	add 5.00
Rlackened Chicken Breast	

Served with Rice and Steamed Broccoli.	16.95
with any Topping of the Day	add 5.00

### **Blackened Pork Tenderloin\***

Chorizo Black Bean Sauce, Chipotle Chili Cream, Fried Plantains and Pineapple Salsa. 24.00

#### Bayou Platter+

Catfish, Chicken, and Red Beans & Rice.	22.95
with Daily Catch	Market
with any Topping of the Day	add 5.00

## Fresh Fried Selections

## New Orleans Platter\*\*

Catfish, Shrimp, Scallops, Oysters, Red Beans and Rice.	23.95
with Daily Catch	Market
with any Topping of the Day	add 5.00

Entrées below Served with Steamed Broccoli and your choice of Garlic Mashed Potatoes or Coleslaw.

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19.95
18.95
19.95
17.95

## Desserts

#### **Bourbon Pecan Pie**

Cajun twist on a Southern classic	5.00
Oreo Cheesecake	
Creamy, rich and delicious	6.00
Key Lime Pie	
The perfect balance of Sweet and Sour	5.00
Tollhouse Cookie Pie	
Chocolate Chip Cookie Pie with Walnuts	5.00
<b>Bourbon Bread Pudding</b>	

French Bread, Peaches, Raisins and 5.00 Cinnamon topped with Caramel

# Little Gators

Served with French Fries. (Children under 12, please.)

Fried Chicken Strips	6.50
Fried Shrimp	6.50
Fried Catfish Strips	6.50

