

Appetizers

New Orleans B.B.Q. Shrimp

Sautéed with Butter, Garlic, Beer and a Variety of Cajun/Creole Spices

Sm 8.95 Lg 14.95

Cajun Fried Oysters

Half 10.95 Full 16.95

Crawfish Scampi

Crawfish Tails sautéed with Garlic, White Wine, Scallions, Parsley and Our Own "Bayou Blend" Spices 9.95

Cajun Popcorn

Fried Crawfish Tails served with Sherry Remoulade 9.95

Fried Green Tomatoes

Served with Tomato Remoulade 7.95

Second Course

Side of Crawfish Étouffée 8.50

½ Order Washday Blues 8.00

Seafood Gumbo

A Cajun/Creole creation made with Fresh Vegetables, Filé Spices, Shrimp and Crabmeat

Cup 3.00 Bowl 5.00

House Salad 4.00

with Entrée 2.75

Caesar Salad 5.00

with Entrée 3.00

add Fried Oysters 17.50

add Blackened Shrimp 15.50

Entrées

Diane

Mushrooms, Garlic, Butter, Green Onions, Parsley and Our Queen's Magic Spices sautéed together. Moderately spiced and served over Rice.

with Chicken 14.95

with Shrimp 16.95

with Crawfish 16.95

All Three 18.95

Creole

Lightly spiced Tomato base sauce with simmered peppers, onions and celery. (Cajun Trinity)

with Chicken 14.95

with Shrimp 16.95

with Crawfish 16.95

All Three 18.95

Étouffée

A dark, highly seasoned Roux-based Sauce served over Rice. Hot and Spicy!

with Chicken 14.95

with Shrimp 16.95

with Crawfish 16.95

All Three 18.95

Shrimp Scampi

Sautéed with Butter, Garlic, Scallions and Parsley. Served with Rice and House Vegetable. 17.95

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Wash Day Blues

A heaping bowl of Red Beans and Rice with Andouille Sausage. 15.95

Shrimp and Grits*

Blackened Shrimp served with Stone-ground Creamy Grits, Creole Sauce and Andouille Sausage. 21.00

14 oz. French-Cut Pork Chop*

Southwestern Barbecue Sauce, Cajun Roasted Potatoes and House Vegetable. 23.00

Side Dishes

Red Beans and Rice 4.00

Garlic Mashed Potatoes 4.00

Grits 4.00

Andouille Sausage 5.95

House Vegetable 3.00



* denotes Entrées 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.

Blackened Selections

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

Steaks*

Served with Garlic Mashed Potatoes and House Vegetable.

Ribeye (16 oz)	Market
NY Strip (14 oz)	Market
Filet (8 oz)	Market
<i>with Mushrooms Diane</i>	add 3.00
<i>with any Topping of the Day</i>	add 5.00

Blackened Catfish (Farm Raised)

*Served with Garlic Mashed Potatoes and House Vegetable
with any Topping of the Day*

17.95
21.95

Blackened Chicken Breast

*Served with Rice and House Vegetable
with any Topping of the Day*

14.95
19.95

Blackened Pork Tenderloin*

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

23.00

Bayou Platter*

*Catfish, Chicken, and Red Beans & Rice.
with Daily Catch
with any Topping of the Day*

21.95
Market
add 5.00

Fresh Fried Selections

New Orleans Platter*

*Catfish, Shrimp, Scallops, Oysters, Red Beans and Rice.
with Daily Catch
with any Topping of the Day*

23.95
Market
add 5.00

Entrées below Served with House Vegetable and your choice of Garlic Mashed Potatoes or Coleslaw

Fried Oysters	19.95
Fried Shrimp	17.95
Fried Half & Half (Oysters and Shrimp)	19.95
Fried Salt & Pepper Catfish (Farm Raised)	17.95

Desserts

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

Little Gators

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

Fried Chicken Strips	6.50
Fried Shrimp	6.50
Fried Catfish Strips	6.50



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