

## APPETIZERS

### BOUDIN BALLS

Panko-crusted boudin balls, flash fried. Served with a hot sauce aioli \$8

### CHICKEN QUESADILLAS

Shredded smoked chicken, cheese & pico de gallo. Served with guacamole & sour cream \$7

### BRISKET STREET TACOS

3 smoked brisket tacos in flour tortillas. Topped with pico de gallo, pickled red onions & shredded cheese \$8

### HOT WINGS

6 wings glazed in buffalo sauce. Served with ranch dressing \$9

### CRAB-STUFFED MUSHROOMS

4 silver-dollar-sized mushrooms stuffed, fried & topped with spicy creolaise sauce \$10

### BACON-WRAPPED SHRIMP

5 applewood-smoked-bacon-wrapped imported shrimp. Served with a pepper jelly glaze \$10

## SOUPS AND SALADS

### CHICKEN & ANDOUILLE GUMBO

A blend of dark brown roux with roasted chicken and andouille CUP \$6 BOWL \$8

### BLT SALAD

Bacon, lettuce, tomatoes, mozzarella, green peppers, red onions, & cucumbers \$11

### CAESAR SALAD

Romaine, parmesan, garlic croutons & caesar dressing. House \$6

Entrée Salad with grilled chicken \$12

or grilled imported shrimp \$14

### SHRIMP SCAMPI SALAD

Lettuce, tomatoes, almonds, parmesan. Topped with sautéed scampi-style imported shrimp \$12

*Dressings:* 1000 Island, Honey Mustard, House Blue Cheese, Ranch, Sundried Tomato Balsamic Vinaigrette

## SANDWICHES AND PO'BOYS

*Served with house-cut french fries. Dressed with shredded lettuce, tomatoes & mayo.*

### SHRIMP PO'BOY

Golden-fried Louisiana gulf shrimp. Served on a buttery toasted hoagie bun \$12

### CATFISH PO'BOY

Fried tender strips of local farm-raised catfish. Served on a buttery toasted hoagie bun \$12

### BRISKET PO'BOY

Smoked brisket shredded & topped with Sweet Baby Ray's® barbecue sauce. Served on a buttery toasted hoagie bun \$12

### TURKEY CLUB

Sliced turkey with bacon, lettuce, tomato & swiss. Served on buttery Texas toast \$12

### CRAWFISH GRILLED CHEESE

Plump Louisiana crawfish tails smothered with pepper jack on buttery Texas toast \$12

### CRISPY CHICKEN SANDWICH

Hand-battered fried chicken breast fillet. Served on a buttery toasted brioche bun with honey mustard \$12

### B.Y.O.B. (BUILD YOUR OWN BURGER)

Texas toast or brioche bun \$12

*Stack as high as you want with:*

chedder, swiss, bacon, sautéed mushrooms or grilled onions \$.50 per item

## ENTREES

*Served with a house salad & choice of one side.*

### SMOKED BRISKET

Smoked for 8 hours, sliced & drizzled with Sweet Baby Ray's® barbecue sauce \$19

### CHICKEN & RED BEANS

Fried chicken breast served with traditional red beans and rice. Served with cornbread \$16

### PETIT FILET MIGNON

6 oz. tender, juicy & seasoned. Flame grilled to your liking \$37

### RIBEYE

12 oz. center-cut, richly seasoned & juicy. Flame grilled to your liking \$32

### ROASTED HALF CHICKEN

Sous vide cooked, then roasted under an open flame for a juicy, tender & flavorful roasted chicken \$17

### GRILLED PORK CHOP

8 oz. center-cut pork, seasoned, flame grilled & topped with garlic sautéed Louisiana crawfish \$17

### SEAFOOD POTATO

Baked potato stuffed with fried Louisiana gulf shrimp & smothered with Louisiana crawfish étouffée \$15

## PASTA

*Served with a house salad & choice of one side.*

### FRIED TURKEY ALFREDO

Fried turkey tossed in alfredo sauce finished with roasted red peppers & parsley. Served over linguini pasta \$17

### SEAFOOD PASTA

Louisiana crawfish & imported shrimp folded in a creamy cheese sauce. Served over fettuccini pasta \$19

### CHICKEN MARSALA

Sautéed chicken breast in a demi glace mushroom marsala sauce. Served over fettuccini pasta \$17

## FRIED PLATTERS

*Served with house-cut french fries, hushpuppies & choice of one side.*

### SHRIMP PLATTER

8 seasoned & golden-fried large imported shrimp \$17

### CATFISH PLATTER

Tender strips of local farm-raised catfish \$16

### SEAFOOD PLATTER

Hand-battered, seasoned & fried tender strips of local farm-raised catfish, large imported shrimp & and a cup of crawfish etouffee \$22

## SIDES \$4 EACH

Steamed Broccoli

Mustard Greens

Baked Potato

Green Beans

Mashed Potatoes

Macaroni And Cheese

French Fries

## DESSERTS

### CARROT CAKE

A sweet moist cake full of carrots, raisins and walnuts covered in a cream cheese icing \$7

### NEW YORK CHEESECAKE

A rich flavorful cheesecake with a satin creamy smoothness \$7

### BOURBON PECAN PIE

A classic pecan pie given a little Southern kick with a splash of bourbon \$7

### CHOCOLATE CHUNK BROWNIE

*For Chocolate Lovers.* A chocolatey, chewy brownie filled with chunks of chocolate \$7

## SPECIALTY COCKTAILS

### MARGARITA

A traditional margarita made with tequila, triple sec, lime juice, and a splash of sweet & sour \$10

### BLOODY MARY

This Louisiana favorite is made from vodka, tomato juice, various herbs and spices

*\* If you like yours with a little kick don't forget to ask your bartender to add a dash Louisiana Hot Sauce to take it up a notch \$9*

### MUDSLIDE

It's like a milkshake for adults! Made with vodka, coffee liqueur, Irish cream, and chocolate syrup \$9

### ISLAND PUNCH

A perfect summer cocktail made with coconut rum, pineapple juice, orange juice and a dash of grenadine. Garnished with a fruit melody \$9

### ELECTRIC BLUE LEMONADE

This refreshing adult lemonade is made with vodka, fresh lemon juice, simple syrup, and blue Curaçao liqueur \$9

### FUZZY RUSSIAN

An easygoing drink with vodka, peach schnapps, orange juice and garnished with an orange slice \$9

## BEER

BUD LIGHT \$4

BUDWEISER \$4

COORS \$4

MILLER LIGHT \$4

BUD SELECT 55 \$5

BLUE MOON \$5

CORONA \$5

DOS EQUIS \$5

HEINEKEN \$5

MICHELOB ULTRA \$5

## WHISKEY

CROWN ROYAL DELUXE \$7

CROWN ROYAL REGAL APPLE \$7

JACK DANIEL'S HONEY \$7

JACK DANIEL'S TENNESSEE \$7

JAMESON IRISH \$7

MAKER'S MARK KENTUCKY \$8

CROWN ROYAL RESERVE \$9

## COGNAC

COURVOISIER VS \$9

HENNESSEY VS \$12

RÉMY MARTIN VSOP \$14

## GIN

HOUSE GIN \$5

SEAGRAM'S EXTRA DRY \$7

BOMBAY SAPPHIRE \$8

TANQUERAY \$9

## TEQUILA

1800 SILVER \$6

SAUZA GOLD \$6

PATRON SILVER \$14

## SCOTCH

DEWAR'S 'WHITE LABEL' \$8

J & B \$9

CHIVAS REGAL 12 \$10

JOHNNIE WALKER BLACK \$11

GLENLIVET 12 SINGLE MALT \$12

## RUM

HOUSE RUM \$4

CRUZAN COCONUT \$5

BACARDI LIGHT \$6

CAPTAIN MORGAN \$7

## VODKA

HOUSE VODKA \$5

TITO'S \$7

ABSOLUT \$8

ABSOLUT LIME \$8

ABSOLUT BERRI ACAI \$8

GREY GOOSE \$12

## RED WINES Glass/Bottle

CANYON ROAD MERLOT \$5 / \$18

CANYON ROAD CABERNET \$5 / \$18

CANYON ROAD PINOT NOIR \$5 / \$18

MURPHY GOODE PINOT NOIR \$9 / \$32

MONTES CLASSIC MALBEC \$9 / \$32

## WHITE WINES Glass/Bottle

GALLO MOSCATO \$4 / \$14

SALMON CREEK WHITE ZINFANDEL \$4 / \$18

CANYON ROAD CHARDONNAY \$5 / \$18

CLIFFORD BAY SAUVIGNON BLANC \$7 / \$25

RUFFINO LUMINA PINOT GRIGIO \$7 / \$25

CHATEAU STE. MICHELLE RIESLING \$7 / \$25

JOEL GOTT SAUVIGNON BLANC \$9 / \$32

## CHAMPAGNE Glass/Bottle

VERDI SPUMANTE \$5 / \$18

WYCLIFF BRUT \$6 / \$22