

OPENING SCENE

Appetizers

CRAB CAKES

Cajun seasoned crab cakes seared, or panko-crusted and flash fried topped with a dollop of dilled crème fraiche \$14

GRILLED CHICKEN TENDERS

Served with an andouille cream sauce and pasta \$10

CHICKEN & ANDOUILLE GUMBO

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

PORK RIBS

Grilled pork ribs with sweet peppers and onions tossed in a sweet Korean-style barbecue sauce \$12

FRIED FROG LEGS

Buttermilk marinated and flour dusted frog legs, flash fried and served with a roasted red pepper tartar sauce \$12

CRAWFISH CORNBREAD

A rich and savory cornbread, mixed with Louisiana crawfish tails, baked golden brown and drizzled with melted butter \$10

Salads

HOUSE SALAD

Mixed baby greens with marinated artichoke hearts, tomatoes, and sprinkled with seasoned sunflower seeds \$7

WEDGE SALAD

Crisp iceberg served with bacon, tomatoes, onions and your choice of dressing \$7

CAESAR SALAD

A classic Caesar served with parmesan cheese and garlic croutons \$7

Entrée Salad with grilled or fried imported shrimp or chicken \$15

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

THE DIRECTOR'S CUT

BONE IN RIBEYE

20 oz. cowboy cut bone-in ribeye \$45

FILET MIGNON

8 oz. beef tenderloin \$40

RIBEYE

14 oz. center cut steak \$39

T-BONE

16 oz. best of both worlds, tenderloin and sirloin strip \$35

NY STRIP

14 oz. classic cut from the striploin \$35

Add your choice of toppings:

Crabmeat \$9

Louisiana Crawfish Tails \$9

Sautéed Imported Shrimp \$9

Sautéed Mushrooms \$5

Sautéed Onions \$5

FEATURE PRESENTATION

Entrees

FRIED SHRIMP

Imported large shrimp, dusted and flash fried and served with hand cut fries \$23

FRIED CATFISH STRIPS

Fresh catfish strips served with hand cut fries \$20

FRIED SHRIMP & CATFISH

Imported large shrimp and fresh catfish strips served with hand cut fries \$21

SEAFOOD LOVER'S PLATTER

Seasoned and battered imported shrimp, fresh catfish strips, and a softshell crab served with hushpuppies and hand cut fries \$28

LOBSTER TAIL

6 - 8 oz. grilled or steamed lobster tail served with drawn butter \$35

BLACKENED REDFISH

Served with an andouille grit cake and topped with New Orleans-style barbecue imported shrimp \$26

CHEF'S FRESH CATCH

Prepared from fresh ocean ingredients, please ask your server for today's feature **MARKET PRICE**

GRILLED PORK CHOP

Served over smothered greens and topped with garlic sautéed Louisiana crawfish tails \$21

ROASTED CHICKEN

Sous Vide chicken half, roasted under an open flame and served with mashed potatoes and mustard greens \$21

CHICKEN & RED BEANS

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

CHICKEN FAJITA PASTA

Grilled chicken with sweet peppers and onions, tossed with a verde chimichurri spaghetti and finished with a queso sauce \$22

Po'Boys & Sandwiches

SHRIMP PO'BOY

Fried gulf shrimp served with cocktail sauce \$15

CATFISH PO'BOY

Fried catfish strips served with tartar sauce \$14

CRAWFISH GRILLED CHEESE

Plump Louisiana crawfish tails, sautéed with smoked tasso, nestled between layers of pepper jack cheese, griddled on Texas Toast and served with your choice of hand cut fries \$13
or a cup of gumbo for dipping \$15

RIBEYE PO-BOY PHILLY STYLE

Thin sliced seasoned ribeye served with sautéed peppers and onions smothered in provolone cheese \$18

CELEBRITY BURGER

Ground chuck and brisket blend create the juiciest burger around; served on a brioche bun and dressed with house made pickles, lettuce, tomato and onion \$15

Add your choice of toppings:

bacon, mushrooms, grilled onions, cheddar cheese or Swiss cheese

CAMEO APPEARANCE

Baked Potato \$6

Hand-Cut Fries \$6

Mashed Potatoes \$6

Macaroni & Cheese \$6

Bacon Green Beans \$6

Steamed Broccoli with Cheese Sauce \$6

Fresh Smothered Greens with Pork \$6

Baked Sweet Potato with Cinnamon Butter \$6