

Appetizers

- Fried Artichoke Hearts** 8
Roasted garlic aioli
- Avocado Crisp** 9.5
Lebanese flatbread, avocado, artichoke, roasted red pepper, black olive, smoked mozzarella
- Gator Bites** 12.5
Tender tail meat with roasted garlic aioli
- Boudin Balls** 7.5
Spicy fried sausage & rice balls served with sauce remoulade
- Red Beans and Rice** 7.5
Simmered all day with Andouille Sausage
- Seafood Gumbo** 9
Crawfish, shrimp and redfish with okra and file'
- Giant Onion Rings** 7.5
Smoked tomato ketchup
- Popcorn Crawfish** 12.5
Sauce remoulade
- Jambalaya** 8
Andouille, the trinity and tomatoes the best you'll ever have!
- Fried Deviled Eggs** 7
A Bourbon Street favorite that you just can't resist

GF

Salad

- Mixed Baby Greens** 5
Tomato and herb concasse, cucumbers, roasted garlic croutons
- Caesar** 6
Romaine hearts, shaved parmesan, roasted garlic croutons
- Black and Bleu Salad** 15
Blackened filet mignon and giant shrimps tomato concasse, cucumbers, bleu cheese crumble
- Cajun Cobb Salad** 13.5
Mixed greens, blackened chicken, avocado, tomato concasse' cucumber batonette', spicy bleu crumbles, garlic croutons

GF

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Kids

Catfish, shrimp, chicken fingers, or hamburger served with fries 5.5

Sides

All sides are gluten free except Mac N' Cheese

- Roasted Garlic Smashies**
- Corn Maque Choux**
- Creole Green Beans w/ Bacon**
- Macaroni & 9 Cheeses ***

Surf

- Shrimp and Mushroom Duxelle** 19
Sherry and lobster cream over bowtie pasta
- Shrimp and Grits** 19
New Orleans BBQ shrimp with andouille, buttery white grits loaded with aged gouda
- Grilled Mahi Mahi** 20
Jerk marinade, mango & avocado salsa with two sides
- Crawfish Etouffee** 22.5
Sweet Louisiana tails in a rich brown sauce with white rice
- Tuscan Salmon** 18
Spinach and roasted tomato cream with white rice
- Seafood Diablo** 25
Shrimp, crawfish, redfish and andouille fiery champagne sauce over fettuccini (can be not so fiery if you really insist)
- Bronzed Shrimp** 19
Giant grilled shrimp in scampi butter sauce over white rice
- Blackened Red Fish Meunierre** 16
Chef Paul Prudhomme's Masterpiece with two sides
- Crabcake Remoulade** 25
Lake Pontchartrain lump crab with two sides
- Fried Seafood Platter**
Fries and horseradish spiked coleslaw
Shrimp 19 Catfish 16 Combo 18

GF

GF

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Turf

- Chicken & Andouille Jambalaya** 16
Tasso, tomatoes, the trinity & white rice
- Filet Mignon** 26
Port Wine demi-glace and two sides (no sauce on gluten free option)
- Bacon Wrapped Pork Tenderloin** 16
Apricot and creole mustard glaze with two sides
- Buttermilk Fried Chicken** 14.5
Boneless, skinless thighs with two sides
- Granny Broussard's Prize Meatloaf** 15
Roasted garlic smashies, wild mushroom gravy and one side
- Cajun Chicken Pasta** 16
Red bell peppers, red onions, mushrooms, andouille sausage roasted pepper champagne sauce over bowtie pasta

GF

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Po'boys

Traditional New Orleans French Loaf

With remoulade, lettuce, tomatoes

Catfish 11 Shrimp 13 Cheeseburger 11 add bacon 2

All po'boys include fries. Upgrade to Onion Rings 2

* = \$2 upgrade

GF = gluten free