

Broussard's

Delta Kitchen

Appetizers

- Boudin Balls 9**
Spicy fried sausage & rice balls, remoulade
- Oysters Gabriel 14.5**
Tasso, artichoke, lemon, parmesan gratin
- Avocado Crisp 10**
Avocado, tomato, artichoke, kalamata, 5 cheeses, champagne sauce, crispy pita
- Delta Shrimp Boat 10**
Flash fried shrimp, roasted chili aioli
- Gator Bites 13**
Tender tail meat with roasted garlic aioli
- Crab Stuffed Mushrooms 14**
Lump crab, spinach, gruyere, champagne sauce
- Spinach & Artichoke Dip 9.5**
Grilled garlic crostini
- Fried Deviled Eggs 8.5**
A Bourbon Street favorite that you just can't resist

Salad

- GF Mixed Baby Greens 6.5**
Tomato and herb concasse', cucumbers, roasted garlic croutons
- GF Caesar 7**
Romaine hearts, shaved parmesan, roasted garlic croutons
- GF Wedge Salad 7**
Iceberg, cherry tomatoes, bacon, bleu cheese dressing
- GF Spinach Salad with Hot Bacon Dressing 14**
Feta, artichokes, boiled egg, grape tomatoes, red onion, avocado, shaved parmesan, crumbled applewood bacon
- GF Black and Bleu Salad 21**
Blackened top sirloin and giant shrimps, tomato concasse', cucumbers, bleu cheese crumble, avocados, and garlic croutons

GF option deletes croutons. Please tell your server when ordering.

Sandwiches

- Catfish Poboy 14**
Mississippi catfish filet, lettuce, tomato, tartar
- Shrimp Poboy 15**
Giant shrimps, lettuce, tomato, remoulade
- Cheeseburger 13**
Cheddar, lettuce, tomato, mayo, brioche bun
add bacon 2.5

All served with fries

Kids

GF gluten free options available

Catfish, shrimp, chicken fingers, cheese quesadilla or hamburger served with fries 7

Buy a round for the kitchen \$5

If you think we did a good job cooking your dinner, show some love!

GF = gluten free

Surf

- GF Shrimp and Grits 22**
New Orleans BBQ shrimp with andouille, buttery white grits loaded with aged gouda
- GF Mahi Mahi Cubano 23**
Jerk spiced filet, mango salsa, cilantro lime rice, fried plantains
- Crawfish Etouffee 24**
Sweet Louisiana tails in a rich brown sauce with white rice
- GF Blackened Redfish Meuniere 18.5**
Chef Paul Prudhomme's masterpiece with creole rice pilaf
- Seafood Newburg 26**
Shrimp, lump crab, crawfish, red fish, lobster sauce, puff pastry shell, today's market vegetable
- GF Baked Snapper Marie 23**
Artichoke, tomato, kalamata olive, smashies
- Fried Oyster Platter 30**
Gulf extra selects, fries, horseradish coleslaw, lime caper tarter sauce
- Seafood Diablo 28**
Shrimp, crawfish, redfish and andouille, fiery champagne sauce over fettuccine
(can be not so fiery if you really insist)
- Fried Seafood Platters**
Catfish 18 Shrimp 22 Half & Half 23
Served with fries and horseradish coleslaw

Turf

- GF Jambalaya 18.5**
Andouille, chicken, the trinity and tomatoes - the best you'll ever have!
- Pan Seared Pork Tenderloin 20**
Crispy grit cake with Tasso, Sautéed spinach, sauce divan
- Top Sirloin 24**
Port wine demi-glace', twice roasted reds
- Cajun Chicken Pasta 19**
Red bell peppers, red onions, mushrooms, andouille sausage, roasted pepper champagne sauce over bowtie pasta
- GF Flank Steak with Portobella Mushrooms 22**
Pinot noir butter sauce, twice roasted reds
- Creole Fried Chicken & Shrimp 21**
Fried boneless thighs with shrimp, heirloom tomatoes, wine sauce white grits loaded with smoked gouda
- GF Jamaican BBQ Chicken 18.5**
Warm red tater salad with tasso, fried plantains

Sides

Gluten free except Mac N' Cheese and Brussel Sprouts
All Sides 4

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| Twice Roasted Reds | Macaroni & 9 Cheeses |
| Corn Maque Choux | Roasted Garlic Smashies |
| Creole Rice Pilaf | Today's Market Pick |
| Roasted Brussel Sprouts with Parmesan Gratin | |