

(v= Vegan) (veg = Vegetarian)

# STARTERS

**OYSTER SHOOTER \_\_\_\_\_ 2.5** (df, gf)  
Cocktail sauce and lemon. Add flavored vodka for 75¢ (plain, citrus, ginger, pepper or jalapeño)

**HUSH PUPPIES \_\_\_\_\_10** (veg)  
Seven savory deep-fried cornmeal fritters served with remoulade sauce.

**CHICKEN TENDERS \_\_\_\_\_12**  
Buttermilk-brined chicken, fried and served with honey mustard sauce.

**FRIED OKRA \_\_\_\_\_9** (veg, df by request)  
Breaded, fried and served with Cajun ranch.

**BAYOU WINGS \_\_\_\_\_14** (gf, bbq df)  
Bone-in fried chicken wings and drumsticks. Your choice of Cajun buffalo or barbecue sauce.

**POPCORN SHRIMP \_\_\_\_\_12**  
Crispy fried bay shrimp served with cocktail sauce.

**FROG LEGS \_\_\_\_\_17**  
Six buttermilk-brined legs breaded and fried. Served with remoulade.

**GATOR SKEWERS \_\_\_\_\_18**  
Two skewers of buttermilk-brined alligator meat, breaded and fried. Served with remoulade sauce, coleslaw and lemon.  
Ask your server about today's availability.

**CRAB CAKES \_\_\_\_\_16**  
Two house-made Dungeness and rock crab cakes served with coleslaw, lemon and buttermilk-lime dressing.

**FRIED OYSTER SMALL PLATE \_\_\_\_\_16** (df)  
Eight Pacific oysters lightly breaded and fried. Served with remoulade sauce.  
**MAKE IT A MEAL, ADD WAFFLE FRIES AND SLAW +6**

**ROTATING DIP \_\_\_\_\_ MARKET PRICE**  
A warm, cream cheese-based spread served with toasted crostini. Ask your server for today's option.

# MAINS

**SHRIMP & GRITS \_\_\_\_\_22** (gf)  
Six large prawns with bacon, shallots and mushrooms in a Cajun cream sauce. Served over grits and topped with shaved Parmesan and green onions.

**MAC & CHEESE \_\_\_\_\_17**  
Creamy cheddar, smoked provolone and Parmesan cheese sauce mixed with shells. Topped with bread crumbs and shaved Parmesan.

**CATFISH & CHIPS \_\_\_\_\_20**  
Flaky, deep-fried catfish strips served with waffle fries, coleslaw and remoulade sauce.

**BLACKENED CATFISH DINNER \_\_\_\_\_20** (gf/df by request)  
Fillet of catfish blackened with Cajun spices over red beans and rice, served with cornbread.

**SEAFOOD PASTA \_\_\_\_\_22** (gf by request)  
Linguine, scallops, bay shrimp, fish, shallots and zucchini tossed in a Cajun cream sauce. Topped with shaved Parmesan and green onions.

**GRILLED STEAK DINNER \_\_\_\_\_30** (gf by request)  
A 12oz cut of grilled ribeye served with bourbon sauce, rotating potatoes and vegetable.

**BLACKENED CHICKEN PASTA \_\_\_\_\_20**  
Blackened chicken and linguine tossed in a zesty house-smoked tomato-vodka-cream sauce, with mushrooms, zucchini and fresh rosemary.

# SANDWICHES

SERVED WITH SWEET POTATO FRIES AND COLESLAW

**FRIED CHICKEN PO BOY \_\_\_\_\_18**  
Crispy fried chicken breast topped with melted provolone, romaine lettuce, tomato, pickles and sage aioli.

**PULLED PORK PO BOY \_\_\_\_\_18** (gf/df by request)  
Slow-smoked pork, smothered in barbecue sauce and cheddar cheese topped with pickles and coleslaw.

**CAJUN BURGER \_\_\_\_\_19** (gf/df by request)  
An 8oz burger with house-ground ribeye blackened and topped with cheddar cheese, romaine lettuce, tomato, onion, pickles and remoulade sauce.

**SHRIMP PO BOY \_\_\_\_\_19**  
Crispy fried shrimp with romaine lettuce, tomatoes and remoulade sauce.

**OYSTER PO BOY \_\_\_\_\_19** (df by request)  
Pacific oysters lightly breaded and fried with romaine lettuce and remoulade sauce.

**CATFISH PO BOY \_\_\_\_\_19** (df, gf by request)  
Blackened catfish filet with romaine lettuce and remoulade sauce.

# SALADS

**ADD CHICKEN +4 ADD FOUR PRAWNS +5**

**HOUSE SALAD \_\_\_\_\_11** (v, gf)  
Mixed greens, toasted pecans, diced tomatoes and cabbage tossed in house vinaigrette.

**CAESAR SALAD \_\_\_\_\_11**  
Chopped romaine, shaved Parmesan and croutons served with lemon.

**STEAK SALAD \_\_\_\_\_20** (df/gf by request)  
Flank steak, mixed greens, grilled onions, blue cheese crumbles and croutons tossed in blue cheese dressing.

# CAJUN TRADITIONALS

**ADD LOCAL ANDOUILLE SAUSAGE +4  
ADD FOUR PRAWNS +5**

**GUMBO \_\_\_\_\_21** (df by request)  
Dark roux gravy loaded with smoked chicken, local andouille sausage, bay shrimp, okra, onions and bell peppers. Served with rice and cornbread.

**PRAWN ETOUFFEE \_\_\_\_\_22**  
Six large prawns sautéed with shallot, garlic and white wine. Smothered in a light roux tomato sauce with green peppers, onions and celery. Served with rice and cornbread.

**JAMBALAYA \_\_\_\_\_21** (df/gf by request)  
Smoked chicken, tasso pork, local andouille sausage, bay shrimp, onions and bell peppers in a flavorful tomato sauce. Tossed with rice and served with cornbread.

**VEGAN JAMBALAYA \_\_\_\_\_17** (df, gf, v)  
Red and lima beans, corn, zucchini and green cabbage in a smoked tomato chipotle sauce. Tossed with rice.  
**\*Cornbread available by request  
(Cornbread contains dairy and gluten)**

# HAPPY HOUR

**MAC & CHEESE BOWL \_\_\_\_\_14**  
**VEGAN JAMBALAYA \_\_\_\_\_15**  
**BOWL OF GUMBO \_\_\_\_\_17**  
**MAC & CHEESE CUP \_\_\_\_\_5**

**CHICKEN TENDERS \_\_\_\_\_9**  
**POPCORN SHRIMP \_\_\_\_\_9**  
**HUSH PUPPIES \_\_\_\_\_7**  
**FRIED OKRA \_\_\_\_\_7**

**SWEET POTATO FRIES \_\_\_\_\_4**  
**4 OYSTER SHOOTERS \_\_\_\_\_7**  
Add vodka for .75¢ each  
**WINGS \_\_\_\_\_11**  
Cajun buffalo or barbecue

## TUESDAY ALL DAY HAPPY HOUR 3PM - 9PM

Deals all night on well drinks, pints, pitchers, house wine, oysters and select appetizers and entrees.

## WEDNESDAY STEAK NIGHT 26

A 12oz cut of grilled ribeye served with waffle fries, blue cheese cream sauce, coleslaw and a beer, house wine or well cocktail.

## THURSDAY BBQ RIB NIGHT HALF \_\_\_\_\_16 FULL \_\_\_\_\_24

Slow-braised pork ribs slathered in house-made barbecue sauce. Served with coleslaw, cornbread and a beer, house wine or well cocktail.

**ALLERGY WARNING: ALL FRIED ITEMS ARE COOKED IN OIL THAT IS ALSO USED FOR SHELLFISH AND BREADED FOODS. IF YOU HAVE QUESTIONS OR CONCERNS PLEASE ASK YOUR SERVER**

**BREAKFAST (BRUNCH)****BISCUITS & GRAVY** HALF \_\_\_\_8 FULL \_\_\_\_13

House-made biscuits covered in sausage gravy.

ADD FRIED CHICKEN +4

**SHRIMP & GRITS** \_\_\_\_\_22 (gf)

Six large prawns with bacon, shallots and mushrooms in a Cajun cream sauce. Served over grits and topped with shaved Parmesan and green onions.

**PULLED PORK HASH** \_\_\_\_\_18 (gf, df by request)

Pulled pork, potatoes, onions, bell peppers and garlic. Topped with two fried eggs.

**VEGAN HASH** \_\_\_\_\_16 (v, gf)

Potatoes, onions, bell peppers, zucchini, spinach, mushroom and tofu. Tossed in pesto and topped with tomatoes and cabbage. ADD TWO FRIED EGGS +4

**BREAKFAST PLATE** \_\_\_\_\_15 (gf/df by request)

Choice of English muffin or house-made biscuit, bacon or Andouille sausage and two fried eggs. Served with Cajun potatoes.

**FRENCH TOAST** \_\_\_\_\_15

Cinnamon swirl bread dipped in a rich egg batter. Dusted with powdered sugar and served with mixed berry compote, butter and maple syrup. ADD FRIED CHICKEN +4

**FRIED CATFISH BREAKFAST** \_\_\_\_\_19

Flaky deep-fried catfish strips served with Cajun potatoes and two fried eggs.

**BACON & SHRIMP SCRAMBLE** \_\_\_\_\_18 (gf/df by request)

Bacon bits, bay shrimp, shallots and parmesan cheese topped with green onions. Served with Cajun potatoes.

**WESTERN SCRAMBLE** \_\_\_\_\_16 (gf/df by request)

Sliced andouille sausage, green peppers, onions, mushrooms and cheddar cheese. Served with Cajun potatoes.

**VEGGIE SCRAMBLE** \_\_\_\_\_15 (veg, gf, df by request)

Red, yellow and green onions, mushrooms, bell peppers, spinach, zucchini and parmesan cheese topped with fresh tomatoes. Served with Cajun potatoes.

**VEGGIE BENEDICT** \_\_\_\_\_15 (veg, gf by request)

Roasted red pepper, spinach, pesto, poached eggs and house-made hollandaise on an English muffin. Served with Cajun potatoes.

**CLASSIC BENEDICT** \_\_\_\_\_16 (gf by request)

Ham, poached eggs and house-made hollandaise on an English muffin. Served with Cajun potatoes.

**SALADS (BRUNCH)**

ADD CHICKEN +4 ADD FOUR PRAWNS +5

**HOUSE SALAD** \_\_\_\_\_11 (v, gf)

Mixed greens, toasted pecans, diced tomatoes and cabbage tossed in house vinaigrette.

**CAESAR SALAD** \_\_\_\_\_11

Chopped romaine, shaved Parmesan and croutons served with lemon.

**STEAK SALAD** \_\_\_\_\_20 (df/gf by request)

Flank steak, mixed greens, grilled onions, blue cheese crumbles and croutons tossed in blue cheese dressing.

**SIDES & SWEETS (ALL DAY)**

Caesar Salad - 6

House Salad - 6 (v, df, gf)

Mac &amp; Cheese Cup - 7

Coleslaw - 3.5 (veg, df, gf)

Cornbread - 4

Sweet Potato Fries - 6 (df, gf)

Waffle Fries - 7 (df, gf)

Gumbo cup - 8

Vegetable Side - 6 (v, df, gf)

Side Grits - 4 (gf, veg)

Collard Greens - 6 (v, gf)

Red Beans &amp; Rice - 5 (v, df, gf)

Andouille Sausage - 4

Beignets - 8

Bread Pudding - 10

WITH CARAMEL SAUCE, A LA MODE

Brownie Sundae - 10

House-Made Rotating

Cheesecake - 8

Sausage Gravy - 5

**STARTERS (BRUNCH)****OYSTER SHOOTER** \_\_\_\_\_2.5 (df, gf)

Cocktail sauce and lemon.

Add flavored vodka for 75¢

(plain, citrus, ginger, pepper or jalapeño)

**HUSH PUPPIES** \_\_\_\_\_10 (veg)

Seven savory deep-fried cornmeal fritters served with remoulade sauce.

**CHICKEN TENDERS** \_\_\_\_\_12

Buttermilk-brined chicken, fried and served with honey mustard sauce.

**FRIED OKRA** \_\_\_\_\_9 (veg, df by request)

Breaded, fried and served with Cajun ranch.

**BAYOU WINGS** \_\_\_\_\_14 (gf, bbq df)

Bone-in fried chicken wings and drumsticks. Your choice of Cajun buffalo or barbecue sauce.

**POPCORN SHRIMP** \_\_\_\_\_12

Crispy fried bay shrimp served with cocktail sauce.

**FROG LEGS** \_\_\_\_\_17

Six buttermilk-brined legs breaded and fried. Served with remoulade.

**CRAB CAKES** \_\_\_\_\_16

Two house-made Dungeness and rock crab cakes served with coleslaw, lemon and buttermilk-lime dressing.

**FRIED OYSTER SMALL PLATE** \_\_\_\_\_16 (df)

Eight Pacific oysters lightly breaded and fried.

Served with remoulade sauce.

MAKE IT A MEAL, ADD WAFFLE FRIES AND SLAW +6

**SANDWICHES (BRUNCH)**

SERVED WITH SWEET POTATO FRIES AND COLESLAW

**FRIED CHICKEN PO BOY** \_\_\_\_\_18 (gf by request)

Crispy fried chicken breast topped with melted provolone, romaine lettuce, tomato, pickles and sage aioli.

**PULLED PORK PO BOY** \_\_\_\_\_18 (gf/df by request)

Slow-smoked pork smothered in barbecue sauce and cheddar cheese. Topped with pickles and coleslaw.

**MAINS & TRADITIONALS (BRUNCH)**

ADD LOCAL ANDOUILLE SAUSAGE +4

ADD FOUR PRAWNS +5

**GUMBO** \_\_\_\_\_21 (df by request)

Dark roux gravy loaded with smoked chicken, local andouille sausage, bay shrimp, okra, onions and bell peppers. Served with rice and cornbread.

**JAMBALAYA** \_\_\_\_\_21 (df/gf by request)

Smoked chicken, tasso pork, local andouille sausage, bay shrimp, onions and bell peppers in a flavorful tomato sauce. Tossed with rice and served with cornbread.

**VEGAN JAMBALAYA** \_\_\_\_\_17 (df, gf, v)

Red and lima beans, corn, zucchini and green cabbage in a smoked tomato chipotle sauce. Tossed with rice. \* Cornbread available by request (Cornbread contains dairy and gluten)

**PRAWN ETOUFFEE** \_\_\_\_\_22

Six large prawns sautéed with shallot, garlic and white wine. Smothered in a light roux tomato sauce with green peppers, onions and celery. Served with rice and cornbread.

**MAC & CHEESE** \_\_\_\_\_17

Creamy cheddar, smoked provolone and Parmesan cheese sauce mixed with shells. Topped with bread crumbs and shaved Parmesan.

ADD BACON, FRIED CHICKEN OR LOCAL ANDOUILLE SAUSAGE +4

**CATFISH & CHIPS** \_\_\_\_\_20

Flaky, deep-fried catfish strips served with waffle fries, coleslaw and remoulade sauce.

**SIDES (BRUNCH ONLY)**

Bacon - 4 (gf, df)

Side Hollandaise - 1.5

Biscuit - 4

One Egg - 2 (df by request)

English Muffin - 3 (df)

Cajun Potatoes - 5 (v, gf, df)