

# STARTERS

- LA FLEUR NACHOS** Spicy Cajun cheese, fresh salsa, bacon served au gratin with fried jalapeños, green onions, and homemade tortilla chips **9.5**  
– Add Crawfish, Shrimp, or Pork Belly for only \$3
- JAZZY SHRIMP** Crispy fried shrimp tossed in a creamy Sriracha aioli. **10**
- SWEET MELLO** Starter or Dessert...your choice! Delicious sweet fries with brown sugar and cinnamon served with our house marsh-mellow creme dipping sauce. **7.5**
- CRAB & SHRIMP BREAD** Fresh New Orleans French bread smothered with our house crab & shrimp dip topped with fresh Parmesan cheese & baked. **10.5**
- FRIED GREEN TOMATOES** Garden fresh fried green tomatoes topped with sautéed crawfish, mushrooms, green onions, and a Creole cream sauce. **8**
- CHARGRILLED OYSTERS** Fresh Gulf oysters, shucked to order and topped with fresh Parmesan cheese. Served with our house-made spicy cocktail sauce. **10**
- BATTERED FRIED MUSHROOMS** Fresh portabella mushrooms deep-fried and served with horseradish sauce **8**
- FRIED CRAWFISH TAILS** Crawfish tails lightly dusted and fried. Paired with onion & jalapeno strings. **11.5**
- BOUDIN BALLS** Cajun favorite Boudin. This unique twist is mixed with pepperjack cheese, breaded & fried. Served with our house ranch horseradish. **8**
- DUCK WONTONS** Applewood Smoked Duck Bacon, charred sweet corn and cream cheese fills crescent-shaped wontons. Served with a pepper jelly sauce reduction. **8**

# THE KIDS (12 & UNDER)

ALL KIDS PLATES COME WITH DRINK & FRESH FRUIT CUP OR FRIES.

- ALFREDO** Pasta with creamy alfredo and lightly topped with cajun seasonings. **5**
- RAVIOLI** Cheese ravioli tossed in alfredo sauce with cajun spices. **6**
- TACO** One Shrimp taco with cheese, lettuce, & tomato. **6**
- SHRIMP POBOY** Fried popcorn shrimp on toasted bread with lettuce, tomato, & mayo. **6**
- CHICKEN** Two Fried tenders or one grilled chicken breast. **6**
- GRILLED CHEESE** Wheatberry bread, double cheddar cheese, buttered and toasted. **5**
- FRUIT SALAD** Romaine, Strawberries, Pineapple, Grapes, Apples, Candied Pecans, Strawberry Vinaigrette **6**

# SOUPS & SALADS

SOUPS ARE MADE FROM SCRATCH DAILY. SERVED WITH WAFER & SALTINES. 4.5 CUP 6.5 BOWL

**SEAFOOD GUMBO** This Cajun classic is loaded with Gulf shrimp, crawfish, & crab. A true "Big Easy" classic.

**CRAWFISH CHOWDER** Made with Louisiana crawfish, creamy cheeses, cajun spices, corn, bell peppers, & smoked jalapenos. Served over rice.

**RED BEANS & RICE** With smoked andouille sausage and tasso ham. Served over rice.

**SHRIMP BISQUE** A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants.

**BLACKENED SALMON SALAD** Fresh never frozen Chilean Salmon seasoned with cajun spices served atop baby spinach with hardboiled eggs, tomatoes, cucumbers and fresh parmesan cheese. We suggest our feta cheese vinaigrette dressing. **13**

**FRESH FRUIT SALAD** Salad mix, Strawberries, Pineapple, Grapes, Apples, Honeydew, Cantaloupe, Candied Pecans, Strawberry Vinaigrette **11**

**CHICKEN SALAD** Fried or grilled chicken breast and served over crisp greens. **10**

**CHEF SALAD** A generous portion of ham and turkey accompanied by cheddar cheese, bacon bits, and a hardboiled egg with your choice of dressing. **10**

**PINEAPPLE CHICKEN SALAD** Chunks of tender charbroiled chicken blended with a light pineapple-mayonnaise served in a pineapple boat atop a bed of crisp greens & fruit. **10**

**CRAWFISH SALAD** Sautéed or fried Louisiana crawfish tails served over crisp greens. **13**

**PORK BELLY SALAD** Smoked pork belly tossed in Korean BBQ sauce served on crisp salad mix, tomatoes, cucumber, fried jalapeños, fresh cilantro and onion with a cilantro ranch drizzle. **13**

**HOMEMADE CHICKEN SALAD** A town favorite. Chunks of tender chicken blended with our house seasonings. Served with fresh fruit. **8**

**GULF SHRIMP SALAD** Lightly spiced, sautéed or fried shrimp served over crisp greens. **11**  
– Jumbo Shrimp add \$3

SALAD DRESSINGS: RANCH, 1000 ISLAND, FETA CHEESE VINAIGRETTE, BALSAMIC VINAIGRETTE, STRAWBERRY VINAIGRETTE.

## SIDES

<b>LOADED TRUFFLE MASHED POTATO</b>	<b>3.5</b>	<b>FRESH FRUIT</b>	<b>3.5</b>
<b>DIRTY RICE</b>	<b>3</b>	<b>JALAPENO SLAW</b>	<b>3</b>
<b>FRENCH FRIES</b>	<b>3.5</b>	<b>SWEET POTATO FRIES</b>	<b>3</b>
<b>FRENCH CUT GREEN BEAN</b>	<b>3</b>	<b>FRESH GARDEN SALAD</b>	<b>4.5</b>

# CHICKEN CLASSICS

- BAYOU CHICKEN** Marinated, grilled chicken breast topped with sautéed andouille, mushrooms, and in a Cajun cream sauce with dirty rice. 11
- GRILLED CHICKEN WITH VEGETABLES** Boneless, skinless breast of chicken covered in sautéed mushrooms with a fresh steamed vegetable medley. 10
- GRILLED CHICKEN WITH PASTA** Boneless, skinless breast of chicken served with Italian-cut beans and side of angel hair pasta in a light sauce. 10
- BLACKENED CHICKEN DINNER** Two chicken breast lightly blackened with cajun seasonings served with french cut beans and dirty rice. 14.5
- CAJUN CHICKEN PASTA** Grilled boneless, skinless chicken breast seasoned with cajun spices and served over angel hair pasta in our creole creamy alfredo sauce. 11

# BAYOU FAVORITES

ALL FAVORITES ARE PAIRED WITH A SIDE IN THE DESCRIPTION. ADD FRESH GARDEN SALAD OR CUP OF SOUP FOR ONLY \$3

- STEAKS** All our steaks are premium USDA cuts that are hand-seasoned and cooked to perfection over our wood fire grill. **FILET MIGNON \$24 | RIBEYE \$25**  
– Paired with fresh garden salad, loaded truffle mashed potato, and bread.
- CRAWFISH OR SHRIMP PASTA** Your choice of crawfish tails or gulf shrimp sautéed with mushrooms, green onions, and Cajun spices blended with alfredo sauce. 12.5  
– Mixed Alfredo add 3.00
- SHRIMP CREOLE (STAFF FAVORITE)** Gulf shrimp cooked in a spicy--and we mean spicy-- sauce of tomato, onion, bell pepper, garlic, celery, and cayenne pepper, served over rice. 13
- SHRIMP RAVIOLI** Sauté Gulf shrimp in a buttery mushroom cream sauce with a three cheese ravioli. 13  
– Add Crawfish \$3
- FRIED OYSTERS** Freshly shucked Gulf Oysters. Delicious, plump and lightly breaded. Served with french fries and jalapeno slaw. 14.5
- JUMBO FRIED SHRIMP** Jumbo shrimp lightly battered, fried, & sprinkled with Cajun seasonings served with french fries and jalapeno slaw. 14
- BLACKENED REDFISH** A New Orleans original. Blackened redfish served with dirty rice. 13  
– Enjoy your redfish smothered with crawfish hollandaise for \$3
- FRIED CATFISH** A Louisiana favorite but served with the best Mississippi Farm Raised catfish fried and dusted with our house cajun spices. Served with french fries and jalapeno slaw. 13
- PIRATES PASSION** Charbroiled ribeye & filet blend beef patty served on toasted bread with green peppers, onions, and dirty rice smothered with brown gravy. 10.5
- CAJUN SEAFOOD ENCHILADAS** Fresh Gulf shrimp and crabmeat, peppers, onions and mexican cheeses rolled in a flour/corn tortilla. Topped with a spicy Creole cheese sauce, fried jalapenos, and fresh cilantro. Paired with dirty rice. 14  
– All corn tortilla upon request

# SANDWICHES

SERVED YOUR CHOICE OF FRIES, FRESH FRUIT, JALAPENO SLAW, OR KETTLE CHIPS. [SWEET FRY ADD \$1]

- MUFFALETTA** A New Orleans favorite. Stuffed with smoked ham, salami, smoked provolone cheese, and olive salad served on a fresh baked mufaletta bread. 11.5
- BLACKENED REDFISH SANDWICH** Redfish dusted with Cajun spices, blackened and topped with smoked provolone, fried jalapeños, lettuce, tomato, sriracha aioli on toasted sourdough. 13
- SALMON B.L.T.** Fresh never frozen Chilean Salmon blackened on wheat berry bread with dill-mayonnaise and apple wood smoked bacon. 13
- CROISSANT SANDWICH** Homemade chicken salad or pineapple chicken salad on a flaky croissant with lettuce and tomato. 9
- CAPTAIN'S CLUB** A triple-layer sandwich of turkey, ham, bacon, cheddar & swiss cheese, lettuce, tomato, and mayonnaise. 9.5
- STEAK BURGER** Ribeye & Filet blend beef grilled med well. Topped with cheddar and provolone cheeses, caramelized onions, and sautéed mushrooms. 9.5  
– Bacon \$1 | Egg \$.50 | Fried Jalapenos \$.50 | Fried Pork Belly \$3

# POBOYS & TACOS

ALL POBOYS DRESSED WITH LETTUCE, TOMATO & PICKLE SLICE. SAUCED ACCORDINGLY.

- MARDI GRAS POBOY** Fried shrimp, fried jalapeños, caramelized onions, and andouille on toasted French bread. |Seafood Sauce. 12
- HOT ROAST BEEF POBOY** Seasoned roast beef dipped in brown gravy with melted swiss cheese. |Mayonnaise. 12  
– Open face poboy with bell pepper & onions upon request.
- RIBEYE POBOY** Ribeye steak, grilled medrare and sliced thin with melted cheddar & grilled onions. |Mayo-Horseradish sauce. 15
- SHRIMP POBOY** Gulf shrimp hand-battered and quick-fried or lightly seasoned and sautéed. |Mayonnaise. 10
- CRAWFISH POBOY** Tender Louisianan crawfish tails fried to perfection or lightly seasoned and sautéed. |Mayonnaise. 13
- OYSTER POBOY** Fresh Gulf shucked oysters, battered, and deep fried. |Seafood Sauce. 12
- SAUTÉED SHRIMP TACO** Lightly seasoned and sautéed shrimp on flour tortillas topped with fresh cilantro, onion, mexican cheeses, & our homemade cilantro ranch dressing. 10  
– Corn Tortillas upon request
- BLACKENED REDFISH TACO** Flour tortillas with grilled red-fish topped with fresh cilantro, onion, mexican cheeses, & our homemade cilantro ranch dressing. 10  
– Corn Tortillas upon request
- KOREAN PORK BELLY TACO** Smoked Pork Belly tossed in our house Korean bbq topped with cilantro and Jalapeno Slaw. 13  
– Corn Tortillas upon request