



STARTERS

BOOM BOOM SHRIMP \$14
fried shrimp garnished with a spicy aioli

GATOR BITES \$14
Fried alligator served with creole aioli

BLUE CRAB AND CRAWFISH DIP \$12
Served with toast points

GATOR BITES \$14
Fried alligator served with creole aioli

SWAMP FRIES \$12
Our cajun fries baked with melted cheddar &
smothered in a Crawfish cream sauce

FRIED OKRA \$7
Served with ranch

P O B O Y S A N D W I C H E S

Served with our cajun beer battered fries

BLACKENED SHRIMP \$14
Dressed with lettuce, tomatoes & remoulade
Extra dressed in our crawfish cream sauce
for additional \$4

FRIED SHRIMP \$14
Dressed with lettuce, tomatoes & remoulade

CHICKEN (fried or blackened) \$13
Dressed with lettuce, tomatoes & remoulade
Extra dressed in our andouille sausage gravy for
an additional \$4

CATFISH (fried or blackened) \$13
Dressed with lettuce, tomatoes & remoulade
Extra dress the blackened catfish with our
crawfish cream sauce for an additional \$4

FRIED GATOR \$14
Dressed with lettuce, tomatoes & a creole aioli

FRIED CRAWFISH \$13
Dressed with lettuce, tomatoes & remoulade

FRIED OYSTER \$14
Dressed with lettuce, tomatoes & remoulade
served with potatoes

OYSTERS

HALF SHELL* \$11 for 6 or \$22 for 12
Served with cocktail sauce

CAJUN GRILLED \$12 for 6 or \$24 for 12
In garlic herb butter and topped with parmesan

FRIED OYSTERS \$11 for 6 or \$22 for 12
Served cocktail sauce

BOILS

MUSSELS \$11 per LB

WHOLE CRAWFISH \$14 per LB.
Served with melted butter
Add 2 grilled andouille sausage links for an
additional \$5

SPICED PEEL & EAT JUMBO SHRIMP
\$9 ½ LB. or \$18 per LB.
Served with cocktail sauce
Add 2 grilled andouille sausage links for an
additional \$5

SHRIMP AND CRAWFISH \$15
½ LB. of each served with melted butter &
cocktail sauce
Add 2 grilled andouille sausage links for an
additional \$5

ENTREES & DRINKS ON REVERSE >>

ENTREES

JAMBALAYA PASTA** \$22
grilled chicken, andouille sausage, sautéed
Shrimp, peppers, onions & rotini noodles tossed
in our cajun cream sauce.
served with toast points

CRAWFISH LAFAYETTE \$20
crawfish, rotini pasta, sautéed peppers & onions
tossed in a cajun cream sauce

CRAB CAKES \$24
two fried lump Virginia crab cakes served with
remoulade & two sides

CRAB & CRAWFISH MAC 'N CHEESE \$16

NEW YORK STRIP \$28
cooked to temp of choice topped with a garlic
herb butter and shallots with choice of two sides

BLACK 'N BOOM CHICKEN \$18
A blackened chicken breast topped with our
Boom Boom sauce with choice of two sides

CAJUN FRIED CHICKEN BREAST \$18
with two sides

CAJUN FRIED or BLACKENED CATFISH \$18
served with two sides & cocktail sauce

BOURBON STREET SHRIMP 'N GRITS** \$22
sautéed shrimp, bacon, peppers, and
onions deglazed with Bourbon and finished
with a spicy cream sauce over
local yellow stone ground grits

CHICKEN 'N WAFFLES** \$15
topped with andouille sausage gravy on a
fleur-de-lis 🍷 shaped waffle & served with fries

FRIED SHRIMP \$20
served with two sides & cocktail sauce

SHE CRAB SOUP \$5 cup / \$10 bowl

GATOR CAKES \$24
Virginia meets Louisiana with fried alligator
cakes served with creole aioli & two sides. Yes,
we invented this dish

SIDES

CAJUN FRIES \$5
HUSH PUPPIES \$3
FRIED OKRA \$3
GRITS \$4
FRIED BRUSSEL SPROUTS \$3
CAESAR SALAD \$5
COLLARD GREENS** \$4
GARDEN SALAD \$5
MAC 'N CHEESE \$5
CORN \$3

DESSERT

BEIGNETS \$5
BANANAS FOSTER \$8

COCKTAILS

OYSTER SHOOTER
Chilled Ketel One Vodka or Hornitos Tequila
with hot sauce

THE HURRICANE
white rum and dark rum with pineapple, lime
juice, orange juice & grenadine

HURRICANE GONZI
Hornitos Tequila with pineapple, lime
& orange juice plus grenadine

VOODOO MULE
Choice of Ketel One Vodka, Bulleit Bourbon or
with ginger beer & fresh lime juice

BOURBON STREET LEMONADE
Bulleit Bourbon, sour & simple syrup

DINNER:

THURSDAY - SUNDAY 4pm-10pm

BRUNCH:

SATURDAY & SUNDAY 10am-3pm

20% Gratuity Added to Parties of 5 or More

** contains pork product

*- These items can be prepared raw or undercooked.
Consuming raw, or undercooked meats, poultry, seafood,
shellfish, and eggs may increase the risk of foodborne
illness, especially if you have a medical condition.

Updated: 5/29/2021

DRAFTS

Abita Strawberry

Abita Springs, LA | Strawberry Lager | 4.2% ABV

Alewerks Superb IPA

Williamsburg, VA | IPA | 6.3% ABV

Kindred Sprit HeadSpace

Goochland, VA | American IPA | 7.7% ABV

Allagash White

Portland, ME | Belgian Whitbeir | 5.1% ABV

Devils Backbone Vienna Lager

Roseland, VA | Amber Lager | 5.2% ABV

Victory Sour Monkey

Downingtown, PA | Sour | 9.5% ABV

Abita Amber

Abita Springs, LA | Amber Lager | 4.5% ABV

Pale Fire Red Molly

Harrisonburg, VA | Irish Red | 5.6% ABV

Bold Rock Virginia Apple

Nellysford, VA | Hard Cider | 4.7% ABV

Legend Brown Ale

Richmond, VA | Brown Ale | 5.8% ABV

Abita Turbodog

Abita Springs, LA | Brown | 5.6% ABV

Narragansett Lager

Pawtucket, RI | Lager | 5% ABV

Abita Hop On

Abita Springs, LA | Pale Ale | 6% ABV

Blue Mountain Full Nelson

Afton, VA | Virginia Pale Ale | 5.9% ABV

Bell's Two Hearted

Comstock, MI | American IPA | 7% ABV

CANS

Pabst Blue Ribbon

Milwaukee, WI | American Lager | 4% ABV

White Claw Hard Seltzer

Mango or Black Cherry

Chicago, IL | Hard Seltzer | 5% ABV

High Noon Hard Seltzer

Various Flavors

Modesto, CA | Hard Seltzer | 4.5% ABV

Twisted Tea

Cincinnati, OH | Hard Ice Tea | 5% ABV

BOTTLES

Bud Light

St. Louis, MO | Pale Lager | 4.2% ABV

Budweiser

St. Louis, MO | Pale Lager | 5% ABV

Miller Lite

Milwaukee, WI | Pale Lager | 4.2% ABV

Coors Light

Golden, CO | Pale Lager | 4.2% ABV

Corona Extra

Mexico | Pale Lager | 4.5% ABV

Michelob Ultra

St. Louis, MO | Pale Lager | 4.2% ABV

Stella Artois

Belgium | European Pale Lager | 5.2% ABV