



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

BAKED POTATO BOATS \$9
Stuffed with jalapeno cream cheese, sharp cheddar & scallions (add crab meat \$7)

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

FRIED OKRA \$7
Served with ranch

FRIED PICKLES \$7

PO BOY SANDWICHES

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

ROCKEFELLER \$12 for 6 or \$24 for 12
Baked oysters in a creamy spinach herb sauce, topped with bacon & parmesan

BAY OYSTERS \$12 for 6 or \$24 for 12
Baked oysters in a creamy spiced crabmeat sauce, topped with bacon & parmesan

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

BOILS

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

THE STAPLES

CHICKEN AND SAUSAGE GUMBO** \$15
(add shrimp, crawfish or both for \$5)

TASTE OF N'AWLINS** \$15
a cup of Gumbo, Jambalaya, and Red Beans & Rice
(add shrimp, crawfish or both for \$5)

JAMBALAYA SUPREME** \$20
with rice, Chicken, Andouille, Shrimp & Crawfish

RED BEANS 'N RICE** \$15
served with grilled andouille sausage
(add shrimp, crawfish or both for \$5)

CHICKEN & SAUSAGE GUMBO cup** \$5

JAMBALAYA cup** \$5

RED BEANS 'N RICE cup** \$5

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

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 & 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

CRAB CAKES \$24

two fried lump Virginia crab cakes served with remoulade & two sides

SALMON CAKES \$20 *NEW ITEM!*

two fried lump salmon cakes served with remoulade choice of two sides

BLACK 'N BOOM CHICKEN \$18

A blackened chicken breast topped with our Boom Boom sauce & served over rice with choice of one side

CAJUN FRIED CHICKEN BREAST \$18

topped with andouille sausage gravy 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

CAJUN CHICKEN TACOS \$13

topped with our house made salsa & candied jalapeños. served with rice

VOODOO BURGER \$15 *NEW ITEM!*

dressed with jalapeños, bacon & pepper jack cheese. Served with our house spicy Voodoo Vixen hot sauce and served with fries

FRIED SHRIMP \$20

served with two sides & cocktail sauce

SIDES

CAJUN FRIES \$5

HUSH PUPPIES \$3

FRIED OKRA \$3

GRITS \$4

COLLARD GREENS \$4**

CORN MAQUE CHOUX \$3

FRIED BRUSSEL SPROUTS \$3

SMASHED POTATOES \$3

CAESAR SALAD \$5

GARDEN SALAD \$5

MAC 'N CHEESE \$5

Substitute an entree side for a cup of the following items for a \$2 upcharge

GUMBO**

JAMBALAYA**

RED BEANS & RICE**

SHE CRAB SOUP

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:

TUESDAY - SUNDAY 4pm-10pm

BRUNCH:

SATURDAY & SUNDAY 10am-3pm

20% Gratuity Added to Parties of 5 or More

** contains pork product

*- consuming raw, or undercooked meat or seafood may increase the risk of food borne illness.

Updated: 2/24/2021

DRAFTS

Abita Strawberry

Abita Springs, LA | Strawberry Lager | 4.2% ABV

Hardywood GingerBread Stout

Richmond, VA | Imperial Milk Stout | 9.2% 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 Purple Haze

Abita Springs, LA | Fruit Beer | 4.2% ABV

Angry Orchard

Richmond, VA | Cider | 5% 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

Various Flavors

Chicago, IL | Hard Seltzer | 5%ABV

High Noon Hard Seltzer

Various Flavors

Modesto, CA | Hard Seltzer | 4.5%ABV

GUINNESS

Dublin, Ireland | Stout | 4.2%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